

Mediterranean

Soup and Salad

Soup of the Day \$10
Please ask your server

Pan-Fried Halloumi Salad \$13
Mixed Greens, Roasted Tomato Compote, Aged Balsamic
and Toasted Pignoli Nuts

Mediterranean Chopped Salad \$14
Chopped Romaine, Seasonal Vegetables,
Crumbled Gorgonzola, Lardons of Pancetta with
Balsamic Emulsion Dressing

Roasted Beet, Orange and Feta Salad \$12
Mixed Greens and Toasted Almonds

Mixed Field Green Salad \$12
Tossed in a Sherry Vinaigrette, with
Vermont Chèvre, Seasonal Fruit and Nuts

Starters

Spicy Tuna Ceviche* Market Price
Served with Fresh Melon and Sumac Crisps

Steamed Mussels Mouclade \$14
Steamed in the Mariner's Style,
Finished in a Saffroned Curried Cream

Lamejun \$11

Seasoned Ground Lamb with Pistachios on
Crispy Flat Bread, with Roasted Peaches,
Goat Cheese Emulsion and Chives

Artichoke Française \$12
Gently Sautéed with Garlic, Herbs
and Lemon Butter Sauce

Mozzarella and Tomato Stack with Pesto \$11
On Crispy Fried Eggplant "Bread"

Mediterranean Trio \$10
Whipped Feta Rouille, Homemade Hummus,
Babaganoush, Served with Sumac Crisps or
Fresh Grilled Pita

Big Plates

Grilled Sliced Lamb* \$33
Served with Grilled Asparagus and a
Goat Cheese Tomato Tartin,
Drizzled with a Rosemary Pan Reduction

Grilled Marinated Bistecka* \$34
Tender Steak Served over White Bean Cassoulet,
Sweet Roasted Peppers, Braised Country Greens
and Finished with a Red Wine Demi-glace

Oven Roasted Duck Breast* \$36
Served over Toasted Farro Pilaf, Caramelized Brussel Sprouts
with Sweet and Sour Fig Sauce and Crispy Parsnip Ribbons

Fish of the Day* Market Price
Today's Special Preparation

Fresh Tuna* Market Price
Seared in Our Homemade Harissa, with
Grilled Fennel Raita, Warm Wilted Spinach and
Crispy Sesame Rice Stick

Zarzuela Market Price
Fresh Fish and Shellfish in a Spicy,
Savory Tomato Herb Broth

Caramelized Sea Scallops \$34
Served with Crispy Potato Rosti, Crunchy Watercress
and Smoked Chili Cream

Oven-Roasted North Atlantic Codfish \$30
Served over a Brandade of Shrimp, Fish, Potato and Sweet
Potato, Julienne of Vegetables and a
Creamy Roasted Crab Sauce

Pan-Seared Tilapia \$30
Seasoned with our Floral Spice Blend, Basil and Citrus,
served with Couscous and Broccoli Rabe

Flat Rock Chicken Breast \$29
Seared with Za'atar and Sumac, Served in a Honey Ginger
Broth over Chickpea Pulse with Haricot Verts

Mascarpone Filled Artichoke Agnolotti \$32
Tossed in Rich Gorgonzola Cream with
Toasted Pine Nuts and Sweet Crabmeat

Desserts

Baklava
Served with Ice Cream or Whipped Cream

Dense Chocolate Cake
Covered in Dark Chocolate Ganache,
Served with Triple Burnt Sugar Ice Cream

Cappuccino Crème Brûlée
Rich, Creamy Custard with a
Crisp Caramelized
Sugar Crust

All Desserts Are Homemade with Love

All Desserts ~ \$12

Dessert of the Day
Please Ask Your Server

Fresh Fruit Napoleon
Layered with Whipped Pastry Cream and Seasonal Fruit

Sautéed Seasonal Fruit
Served with Pan-Fried Halloumi Cheese or Ice Cream

French Trifle
Chocolate Mousse, Vanilla Bean Pastry Cream,
Chocolate Cake, Raspberry Confiture

Flan
Classic Spanish Baked Custard in
Caramel Sauce, Served with Seasonal Fruit

Ice Cream \$4 per Scoop
Triple Burnt Sugar, Chocolate, Lemon or Vanilla

Beverages

Iced Tea
Iced Coffee
Lemonade
Saratoga Still/Sparkling
Limonata
Aranciata
Fountain Soda
Fruit Juices

Draft Beer
Offshore Ale - Seasonal
Sam Adams - Seasonal
Wachusett - Seasonal
Stella Artois
Sierra Nevada
Bud Light

Bottled Beer
Heineken
Heineken Light
Amstel Light
Budweiser
Bud Light
Guinness
Red Stripe
Corona
Corona Light

Mighty Leaf Tea
Chai Tea
Mochaccino
Hot Chocolate
Coffee/Decaf
Cappuccino
Espresso
Mocha
Latte

Now Serving Sunday Brunch from 10:30 am - 2:00 pm

*Consuming raw or undercooked meats and/or eggs may increase your risk of foodborne illness. For parties of 6 or more, a 20% gratuity may apply.
A split plate fee of \$10 may apply to your order. Cell phone use is prohibited inside the restaurant and in all seating areas.

Smoking is not permitted within 12ft of any building entrance.

15 Island Inn Road . Oak Bluffs, MA . Martha's Vineyard . 508-693-1617 . www.med-mv.com
Executive Chef ~ Douglas A. Hewson . Executive Pastry Chef ~ Leslie M. Hewson