

## SMALL PLATES

**ROASTED ROOT VEGGIES** (vg, gf) 7

**MUSHROOM RISOTTO** (gf) 5

**SPINACH PIE** 9

**GRILLED ASPARAGUS** 6

**LEMON POTATOES** (vg) 5

**CORN RELISH** (vg, gf) 5

**GARLIC SAUTÉED BROCCOLI** 6

**MAPLE BACON BRAISED  
BRUSSELS SPROUTS** 7

**GARLIC MASHED POTATOES** 5

**WHITE MAC-N-CHEESE** 5

**CAULIFLOWER RICE** (vg, gf) 7

**FALAFEL & TAHINI** (vg, gf) 6

**GRAPE LEAVES** (vg) 8

## SOUP

cup • bowl

**FRENCH ONION**

**CHICKEN NOODLE**

**MARYLAND CRAB**

**AVGOLEMONO**

## STARTERS

**CORN DUSTED CALAMARI**  
served w. house marinara 13

**MUSHROOMS IMPERIAL**  
mushroom caps stuffed w. crab  
and topped w. imperial sauce 11

**MOROCCAN CIGARS**  
sautéed ground lamb rolled in a wonton wrapper  
and pan-fried, served w. Moroccan style yogurt 11

**COCONUT SHRIMP**  
jumbo shrimp rolled in fresh coconut and pan-fried  
in extra virgin olive oil, served w. mango-chutney 12

**PAIDAKIA "LAMB RIBS"**  
three wine-marinated char-grilled chops  
served w. tzatziki, egyptian salad & grilled pita 15

**FRIED AVOCADOS** (vg)  
fresh avocado lightly breaded & deep-fried  
served w. feta tapenade finished w. balsamic cream 10

**JALAPEÑOS IN MEMPHIS** (gf)  
fresh jalapeños stuffed w. pulled pork and cheddar,  
wrapped in bacon and finished in the broiler 11

**LOUISIANA HOT DIP**  
lump crab, shrimp, leeks, and roasted peppers  
baked in a zesty cream sauce finished w. asiago,  
served w. pretzel bites 13

**DIPPING PLATE** (vg)  
tzatziki, smoked babaghanouj, firey-feta  
& hummus served w. grilled pita 12

**SHRIMP RIGANATES**  
butterflied shrimp sautéed in white wine w. feta,  
oregano, and garlic, served w. grilled pita bread 12

**GRILLED OCTOPUS**  
flame-grilled then served over mesclun greens  
w. tomato, feta, and capers 15

**SAGANAKI (FLAMING CHEESE)**  
pan-seared kasseri cheese served flambé w. grilled pita 11

vegan option-vg, vegetarian-v, gluten free-gf

## SALADS & BOWLS

Greek • Garden • Caesar • Village

### MY SALAD

Greek, garden, or Caesar salad  
served w. a protein  
rosemary salmon 16 • prime rib 18  
organic chicken 16 • gyro 15 • shrimp salad 16  
pork or lamb souvlaki 15 • falafel (vg) 13

### CARAMELIZED PORTABELLA (vg)

portabella mushroom sautéed w. dates and toasted  
almonds, served over field greens, tomatoes, red  
onions, and cucumbers finished w. goat cheese 14

### ARIZONA BOWL (vg)

char-grilled breast meat, seared peppers,  
cherry tomatoes, chopped cucumber, corn relish  
& cheddar over cauliflower rice garnished  
w. avocado & finished w. chipotle crema 15

### STRAWBERRY FIELDS

blackened chicken over fresh spinach,  
strawberries, gorgonzola, red onion, and candied  
walnuts served w. raspberry-vinaigrette 14  
or w. grilled salmon or blackened tuna 16

### TERIYAKI SALMON BOWL

teriyaki glazed salmon, charred asparagus,  
snap peas, corn salsa & roasted almonds  
over cauliflower rice garnished w. avocado  
& finished w. lime crema 17

### GULF SALAD

shrimp, scallop & calamari over mesclun greens,  
cherry tomato & baby-portobello finished  
w. fresh crab & avocado served w. grilled pita  
& balsamic vinaigrette dressing 18

### ASIAN BEEF BOWL

honey-ginger glazed rib-eye, sautéed carrots,  
cabbage, peppers & onions over cauliflower rice  
finished w. sesame seeds 17

## SIGNATURE SANDWICHES

served w. chips, hand-cut fries add 3

### AVOCADO TURKEY

premium roast turkey, muenster, avocado,  
lettuce, tomato-jam, red onion and dijonaise  
on sourdough 11

### GYRO

thin sliced rotisserie lamb served on pita  
w. tzatziki, tomato, onion, and feta 8

### SCOTTSDALE CHICKEN

char-grilled mustard chicken & melted cheddar  
served on butter toasted sourdough dressed  
w. lettuce, tomato-bacon jam, raw onion  
& horseradish-aioli 11

### 8 OZ CRAB CAKE SANDWICH

jumbo lump served on NY Kaiser w. lettuce,  
tomato & tartar, broiled or fried 14

### PRIME RIB BOMBER

twelve inch Italian grinder roll stuffed  
w. thinly sliced prime rib dressed w.  
roasted garlic horseradish aioli, provolone,  
and caramelized onions 13

### SEAFOOD CLUB

shrimp salad and fried crab cake  
packaged in a traditional club sandwich 17

### BBQ PORK RIB SANDWICH

cherry smoked rib meat & brie served on toasted  
Kaiser dressed w. cowboy sauce and slaw 11

### CADILLAC

open faced pita piled w. gyro meat, grilled  
vegetables, spicy feta, and melted cheddar 9

### SOUVLAKI "THE FAST FOOD OF GREECE"

char-grilled pork wrapped in a toasted pita,  
dressed w. tzatziki, feta, and Greek salsa  
(choice also: chicken or lamb price adjust) 8

### CALIFORNIA CLUB (vg, v)

char-grilled breast, bacon, avocado, and  
muenster dressed w. sun dried tomato  
chutney, leaf lettuce, and pesto 12

vegan option-vg, vegetarian-v, gluten free-gf

## PASTA

served w. Greek, Garden, or Caesar salad

**PASTITIO “THE GREEK LASAGNA” (v)**  
layers of ground sirloin and bucatini noodles  
topped w. béchamel sauce and baked  
to a golden brown perfection 15

### ROCKPORT PASTA

bacon, shrimp & chicken  
sautéed w. grape-tomato, mushroom  
& pea sautéed in a white cream sauce  
served over fettuccini noodles  
garnished w. green onion 19

**CHICKEN PESTO PASTA (vg, gf)**  
organically raised chicken sautéed in pesto  
and tossed w. fettuccini noodles 17

### CALI PASTA (gf)

sugar snap peas, sun dried tomato,  
zucchini, bell peppers, olives  
& grilled asparagus sautéed olive oil,  
garlic & shallots served over  
fettuccini noodles tossed w. shaved asiago  
finished w. roasted almond flakes  
& parmesan 17

### ORLEANS PASTA (gf)

shrimp, catfish & andouille sausage,  
roasted red peppers, zucchini, mushroom &  
pea sautéed in a savory pink cream sauce.  
Finished w. fresh jalapeño 19

### CHICKEN PARMIGIANA

herb encrusted organic breast meat  
pan seared in Evoo topped w. fresh  
provolone served over spaghetti noodles  
and house marinara w. a Caesar salad 17

### SEAFOOD MELANGE (gf)

scallop, shrimp, mussel & squid  
tossed in house marinara & served over  
spaghetti noodles finished w. fresh crabmeat  
served w. a Greek salad 22

**vegan option-vg, vegetarian-v,  
gluten free-gf**

## MEAT

add side salad to any entrée 4

### MOUSSAKA

fresh ground lamb sautéed w. herbs and garlic  
layered between roasted eggplant and potato wedges  
topped w. béchamel, served w. Greek salad 16

### JACK DANIELS CHICKEN

bacon, shrimp, and gouda stuffed breast served w. wild rice,  
a jalapeño whiskey cream sauce and roasted root vegetables 19

### MUSHROOM WHISKEY SIRLOIN

8 oz rib-eye served over garlic mashed,  
finished w. our wild mushroom whiskey sauce garnished  
w. grilled asparagus & corn salsa served w. sautéed broccoli 19

### MEMPHIS RIB STACK

half rack mesquite smoked ribs served  
w. two seasonal side dishes 18

### LAMB CHOPS “PAIDAKIA”

five wine marinated char-grilled chops & tzatziki  
served w. lemon potatoes and grilled asparagus 27

### HOUSE KABOB

served over Spanish rice w. Greek salad  
chicken 16 • steak & shrimp 22 • salmon 19 • lamb 19

### CHURRASCO GRILLE STEAK

8 oz chimichurri rubbed rib-eye grilled over wood coals served  
w. parmesan truffle fries & maple braised brussels sprouts 21

### BOURBON LACQUERED PORK CHOPS

two chops served over garlic mashed potatoes  
w. bacon braised brussels sprouts 21

## FISH

### CARIBBEAN BURRITO

blackened rockfish, scallops, shrimp, rice, salsa-fresco  
& mozzarella roasted in a giant tortilla, finished w.  
mango-chutney, served w. truffle fries & garden salad 21

### STUFFED SHRIMP

butterflied jumbo shrimp stuffed w. our signature crabmeat  
and imperial sauce, served w. chef’s vegetables 24

### MISSISSIPPI CATFISH

pan fried catfish served over wild mushroom risotto finished w. dill  
crema & comes w. maple braised brussel sprouts & corn salsa 19

### TEQUILA SALMON

parmesan crusted salmon served over mushroom risotto  
w. a tequila lime cream sauce and garlic sautéed broccoli 21

### PACIFIC SNAPPER

oven roasted fillet dredged in garlic, lemon & parmesan  
served over wild rice w. sugar snap peas & corn salsa 19

## DEEP FRIED

### HAND CUT FRIES

sm 4 lg 6

### SWEET POTATO FRIES

w. cinnamon butter 5

### ONION RINGS 5

### PARMESAN TRUFFLE FRIES 5

### BEER BATTERED SIDEWINDER FRIES 5

### PUB STYLE WINGS 7

### CHICKEN TENDERS (gf) 6

### CHEESE CURDS

served w. garlic aioli & house marinara 8

### SHRIMP BASKET

served w. hand-cut fries 9

### SHRIMP PO-BOY BASKET

toasted hoagie rolled stuffed w. coconut shrimp, & caramelized onions, mozzarella melted on top, dressed w. Cajun-mayo, lettuce, tomato & wet hots. served w. truffle fries & corn salsa 14

### PACIFIC ROCKFISH BASKET

beer battered pacific rockfish deep-fried & served w. sidewinder fries and slaw 13

### CATFISH SANDWICH BASKET

pan fried catfish on butter toasted sourdough dressed w. remoulade, lettuce, raw onion, tomato & pickle served w. sidewinder fries & slaw 13

vegan option-vg, vegetarian-v,  
gluten free-gf

## HAND FOOD

served w. chips, hand-cut fries add 3

### TURKEY BERMUDA PANINI

house roasted turkey, grilled vegetables, smoked gouda and pesto 11

### SHRIMP SALAD SANDWICH

Heaping pile of shrimp on toasted multi-grain, dressed w. romaine, tomato & onion 12

### COUNTRY CLUB WRAP

albacore tuna or country chicken salad dressed w. applewood bacon, mozzarella, chipotle mayonnaise, leaf lettuce, and tomato 10

### BLACK ANGUS BURGER

ground angus char-grilled, topped w. bbq mushrooms, caramelized onions, and mozzarella 11

### CALIFORNIA TURKEY BURGER

seasoned ground turkey, guacamole, crumbled feta, leaf lettuce & red-onion 12

### QUESADILLA SUPREMO (vg, gf)

options: chicken (vg), steak (vg), shrimp & plant based ground beef, pico-de-gallo, cheddar-mozz cheese blend & lime-crema served w. salsa, Spanish rice & roasted jalapeño 12

### CHEESE STEAK SUB

8 oz of hand sliced rib-eye, grilled w. onions & provolone dressed w. lettuce, tomato, mayo & hots served on hoagie roll 11

### TURKEY CHIPOTLE PANINI

turkey, spinach, bacon, and mozzarella dressed w. tomato, onion, and chipotle mayonnaise 10

### SOUTHERN FRIED CATFISH TACOS

three soft tacos stuffed w. crispy catfish, corn salsa, cheddar, fire-roasted peppers & lime crema 12

### BISON BURGER

free range buffalo, dressed your way 13

### MOROCCAN LAMB BURGER

fresh ground lamb kneaded w. Moroccan spices and char-grilled w. garlic mushrooms and zesty feta, served on a kaiser dressed w. pesto aioli, leaf lettuce and tomato 13

### THE REUBEN

house prepared corned beef sliced thin then grilled w. sauerkraut, Swiss & Russian dressing between two thick slices of butter toasted rye bread (option as THE RACHEL) 11

## VEGAN & VEGETARIAN

**EGYPTIAN FALAFEL SANDWICH** (vg)  
fresh falafel & babaghanouj  
on grilled pita dressed w. Egyptian salad  
& light dusting of feta finished w. tahini 7

**“BEEF” FAJITAS** (v, vg, gf)  
grilled soy strips served w. caramelized  
peppers and onions, sautéed mushrooms,  
avocado, and salsa served w. corn tortilla 12

**PITA MELT** (v, gf)  
heaping pile of grilled vegetables topped  
w. spicy feta and cheddar, served over pita  
w. a side of tzatziki 8

**FALAFEL PLATTER** (vg)  
four falafel balls w. tahini, grilled pita,  
truffle fries & Greek salad 13

**GUACAMOLE & CHIPS** (vg, gf) 7

**VEGGIE BURGER** (v, vg, gf)  
grilled black bean burger dressed w. avocado,  
leaf lettuce, caramelized onions, and  
bbq mushrooms served on brioche roll 8

**GRILLED PORTABELLA WRAP** (v, vg, gf)  
portabella grilled w. balsamic reduction dressed  
w. hummus, red onion, and spinach served  
w. sweet potato fries and honey mustard 12

**VEGGIE FLATBREAD** (vg)  
seasonal root vegetables, caramelized onion &  
portobello-bacon topped w. white cheddar over  
house marinara finished w. fire-roasted-peppers 11

**SRIRACHA CHICKEN HOAGIE** (v, vg, gf)  
soy “chicken” grilled w. sriracha caramelized  
onions served on an Italian hoagie dressed  
w. leaf lettuce, tomato, and sweet pickle  
finished w. vegan cheddar 9

## SOUP & SANDWICH SPECIAL

sandwich comes w. a cup of soup and chips

11am–3pm | Monday thru Friday

**HOUSE-BAKED TURKEY SANDWICH** 10

**GRILLED CHEESE**  
w. tomato and avocado 9

**BLT** 8

**CHICKEN SALAD SANDWICH** 10

**CHICKEN CAESAR WRAP** 10

**1/2 RIB-EYE STEAK HOAGIE** 10

**1/2 ITALIAN COLD CUT SUBMARINE** 10

**4 OZ BURGER** 8

**TUNA SALAD SANDWICH** 10

### SOUP CHOICES

chicken noodle, avogolemono or md crab  
upsized to a bowl of soup add 2

vegan option-vg, vegetarian-v, gluten free-gf



# COMFORT FOOD

## ALL AMERICAN CLUB

turkey, ham & roast beef piled high between  
3 pieces of toast dressed w. lettuce,  
tomato, mayo and lot'a bacon 12  
hand cut fries add 3

## PULLED PORK PLATTER

hickory smoked pork served w. peach bbq  
dressed w. raw-onion, pickle & cheddar  
served w. hand-cut fries 15

## GRANDMA'S MEATLOAF

meatloaf prepared w. an abundance  
of garden vegetables and spices  
served w. two sides 13

## GYRO PLATTER

hand sliced gyro served open faced over  
grilled pita w. hand-cut fries and Greek salad 12  
(up charge for sandwich option)

## HALF RACK RIBS AND CRAB CAKE

half rack of our mesquite smoked ribs  
and a 6 oz crab cake served w. two sides 28

## CRAB CAKE PLATTER

two 6 oz jumbo lump cakes (broiled or fried)  
served w. two sides 27

## CHICKEN KAPAMA

organically raised chicken pan fried,  
deglazed w. white wine then sautéed w. marinara,  
feta, and potatoes, served w. Greek salad 16

## MONGOLIAN BEEF

beef tips and stir fried vegetables prepared  
in an Asian ginger sauce served over white rice  
on sizzle plate 12 *(contains peanuts)*

## SPAGHETTI & MEATBALLS

3 giant meatballs over al-dene spaghetti w. our  
house marinara served w. a garden salad 12  
*(choose also meat-sauce)*

## HOT BEEF PLATTER

House prepared top round, sliced and served  
over white bread w. mashed potatoes & gravy 10  
*(\* turkey option)*

## SOUVLAKI PLATTER

pork, chicken or lamb served over grilled pita  
w. hand-cut fries & Greek salad 13  
*(up charge for sandwich option)*

## LIVER & ONIONS

char-grilled liver finished in the frying pan  
w. wine and gravy served over  
mashed potatoes w. garden salad 13

## DOUBLE CHEESEBURGER BASKET

two 4 oz burgers served on a buttered brioche roll  
dressed your way served w. hand-cut fries 11

**ROASTED ROOT VEGETABLES, MUSHROOM RISOTTO, GRILLED ASPARAGUS,  
LEMON POTATOES, CORN RELISH, GARLIC SAUTÉED BROCCOLI,  
MAPLE BACON BRAISED BRUSSELS SPROUTS, GARLIC MASHED POTATOES,  
WHITE MAC-N-CHEESE, CAULIFLOWER RICE, GRAPE LEAVES**



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### *We specialize in brunch, business-luncheons & bbq*

We take pride that we are able to tailor many of our menu items to meet specific dietary preferences. Vegan, vegetarian and gluten-free. If we are able to modify a specific item it will be labeled:

#### **vegan option-vg, vegetarian-v, gluten free-gf**

For example, if an item is requested as vegan, our kitchen will substitute vegan ingredients to prepare the item. If no vegan substitute exists in our kitchen, we will eliminate that item from the recipe. In many cases, there will be no variation in price to meet your dietary expectation. However, in some cases, the substituted ingredient will cause an increase in the final price of the item.

#### *House Rules*

- ◆ Parties will be seated when all members are present at the host station during peak business hours.
- ◆ Customers who choose to eat in and request a take-out cup will be charged an additional .79
- ◆ Prices and selections subject to change without notice.
- ◆ Management reserves the right to add 20% gratuity for parties of 5 or more, even if the group requests split checks.
- ◆ Items w. an asterisk (\*) contain an up-charge. Inquire w. your server.
- ◆ If an item has been properly prepared and served but is not to your liking, tell your server immediately so we can remedy the problem. Please do not wait until the end of the meal when it will be too late to remove it from your check.

**12607 Fork Road • Fork, Maryland 21051**  
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