

Starters

Corn Dusted Calamari 12

served w/marinara

Mushrooms Imperial 11

mushroom caps stuffed w/crab and topped w/imperial-sauce

Moroccan Cigars 11

sautéed ground lamb, rolled in a wonton wrapper & pan-fried, served w/moroccan style yogurt

Coconut Shrimp 12

jumbo shrimp rolled in fresh coconut & pan-fried in evoo, served w/mango chutney

Fried Avocados 9

fresh avocado, lightly breaded & pan fried in evoo, served w/feta tapenade and balsamic cream

Jalapeños in Memphis 11

fresh jalapeños stuffed with pulled pork & cheddar, wrapped in bacon and finished in the broiler

Louisiana Hot Dip 12

lump crab, shrimp, leeks and roasted peppers baked in a zesty cream sauce
and topped with shaved asiago and parmesan, served w/house baked bread

Dipping Plate 12

tzatziki, melitzanosalata, hummus or tarama (choose 3) served w/grilled pita bread

Shrimp Riganates 12

butterflied shrimp sautéed in white wine with feta, oregano & garlic, served w/grilled pita bread

Grilled Octopus 14

flame-grilled then served over mesclun greens w/tomato, feta & capers

Saganaki (Flaming Cheese) 10

kasseri cheese pan-fried in evoo, finished with a flambé...a taste of opa!

Small Plates

Spinach Pie 9

Roasted Root Vegetables 6

Stewed Green Beans 6

Wings, Celery, Blue-Cheese 7

Grilled Asparagus 6

Maple Bacon Braised Brussel Sprouts 7

Parmesan Truffle Fries 5

Fresh Falafel 7

Mozzarella Styx 6

Grape Leaves 7

Onion Rings 5

Soup

French Onion • Chicken Noodle • Maryland Crab • Avgolemono

Our kitchen will adapt ingredients to suit your dietary preference: vegan cheese, vegan mayonnaise, vegan proteins or avocado may be substituted to modify an existing recipe. If a substitution is not possible, we may simply eliminate some ingredients when that makes sense. Items that can be modified are labeled as such.

Dietary Notes: Gf - gluten free • V - vegetarian • Vg - vegan • Cf - carb free

Salad Bowls

Greek • Garden • Caesar • Village

Salad Chesapeake 16

rockfish, shrimp and jumbo lump crab over mesclun greens garnished w/fresh avocado, and tortilla chips, served w/avocado vinaigrette

Caramelized Portabella 14

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

Beet Salad 12

crimson beets tossed with field greens, spinach, spiced chickpeas, shaved fennel & goat cheese

Strawberry Fields 14

blackened chicken over fresh spinach, strawberries, gorgonzola, red onion & candied walnuts; served w/raspberry-vinaigrette w/grilled salmon 16 • w/blackened tuna 16

Teriyaki Salmon Cauliflower 17

Teriyaki glazed salmon, grilled asparagus, snap peas, corn salsa & roasted almonds over cauliflower rice garnished w/ avocado & finished w/ lime cream

My Salad

select a salad and pair it with a protein
rosemary salmon 16 • prime rib 16 • blackened tuna 16
free range breast 14 • hand sliced gyro 14 • shrimp salad 15
fresh falafel 12

Maryland

1/2 Rack Ribs & Crab Cakes 28

1/2 rack of our mesquite smoked rib and a 6oz crab cake, served w/white mac & garlic sautéed broccoli

Shrimp Salad 12

heaping pile of shrimp on toasted multi-grain, dressed w/romaine, tomato & onion

Crab Cake Sandwich (Broiled or Fried) 15

6 oz maryland cake, served on a NY kaiser, dressed w/leaf lettuce, tomato & tartar

Rockfish Basket 13

beer-battered rockfish, deep-fried and served w/sidewinder fries and slaw

Crab Cake Platter (Broiled or Fried) 22

(2) 4oz jumbo lump cakes served w/chef's veggies & mac-n-cheese

Seafood Club 17

shrimp salad & fried crab cake packaged in a traditional club sandwich

Blackened Tuna Sandwich 13

wild caught ocean tuna seared in an iron skillet; dressed w/horseradish aioli, romaine, tomato & red onion; served on multi-grain

Signature Sandwiches

California Club 10

char-grilled breast, bacon, avocado & muenster; add romaine, pesto & sundried tomato aioli

Gyro 8

thin sliced rotisserie lamb served on pita with tzatziki, tomato, onion & feta

Shrimp Po-Boy 10

hand sliced rib-eye, old-bay shrimp & caramelized onions grilled and served on toasted italian hoagie dressed with leaf lettuce, chipotle-mayo & sweet pickles finished with melted mozzarella

Smoked Caponata Hoagie 10

smoked eggplant & grilled chicken topped w/ marinara & mozzarella, then baked in the oven finished with fresh parmesan

Prime Rib Bomber 12

12" italian roll piled high with thinly sliced prime rib dressed w/roasted garlic, horseradish aioli, provolone & caramelized onions, served w/sweet pickles & au jus

Cadillac 9

open faced pita piled with gyro meat, grilled vegetables, spicy feta & melted cheddar

Souvlaki "The Fast-Food of Greece" 8

char-grilled pork wrapped in a toasted pita; dressed w/tzatziki, feta & greek salsa (choice also: chicken or lamb price adjust)

Grandma's Meatloaf 8

served on thick marble-rye; dressed w/dijonnaise, muenster, sweet pickle, romaine & tomato

Meat

Moussaka 16

fresh ground lamb sautéed w/herbs and garlic layered between roasted eggplant and potato wedges topped w/béchamel, served w/greek salad

Jack Daniels Chicken 19

bacon, shrimp & gouda stuffed breast, served with wild rice with a jalapeño whiskey cream sauce and roasted root vegetables

Memphis Rib Stack 18

¾ rack mesquite smoked ribs, served w/two seasonal side dishes

Porterhouse Pork Chops (20 oz) 19

two 10oz. chops, served w/garlic mashed potatoes and chef's veggies

Rack of Lamb *market price*

a one pound frenched rack prepared greek style, charred & finished in the oven, served w/oven potatoes

Chicken Kapama (V) 16

organically raised chicken pan fried, deglazed with white wine then sautéed with marinara, feta & potatoes, served w/greek salad

House Kabob (Cf)

served over spanish rice w/house salad

chicken 15 • steak & shrimp 21 • salmon 19 • pork tenderloin 18 • lamb 19

Fish

Seasonal Fresh Fish *Market Price*

preparation and presentation will vary seasonally

Caribbean Burrito 21

blackened rockfish, scallops & shrimp wrapped in a jumbo tortilla with poblano wild rice, salsa fresco & mozzarella roasted in the oven and smothered in coconut-mango salsa, served w/ fresh beet salad

Mango Grilled Tuna (Cf) 23

grilled tuna w/mango-chutney served over garlic wild rice w/asian stir fry (contains peanuts)

Stuffed Shrimp 24

butterflied jumbo shrimp stuffed w/our signature crabmeat & imperial sauce, served w/chef's vegetables

Tequila Salmon 21

parmesan crusted salmon served over mushroom risotto w/a tequila lime cream sauce & garlic sautéed broccoli

From the Sea 29

5oz crab cake, sautéed shrimp, butter-seared scallops & lemon-butter broiled rockfish, served w/mushroom risotto & chef's veggies

Pasta

SERVED WITH GREEK, GARDEN OR CAESAR SALAD

Pastitio "The Greek Lasagna" 15

layers of ground sirloin & bucatini noodles topped w/béchamel sauce & baked to a golden brown perfection

Bayside Pasta (Gf) 21

rock-fish, scallops, mussels & shrimp tossed with fettuccini pasta in a rich parmesan cream sauce

Cambridge Pasta (Gf,V) 16

bacon, shrimp, & chicken sautéed w/grape tomatoes, leeks, garlic and asiago & tossed with fettuccini noodles

Chicken Pesto Pasta (Gf,V) 16

organically raised chicken sautéed in pesto & tossed with fettuccini noodles

Gluten Free Pasta add 2 • **Cauliflower Rice** add 2

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Burgers & Fries

"OUR HAND-CUT FRIES ARE PREPARED FRESH EVERY DAY AND SEASONED WITH MAGIC"

skinny fries 3 • hand-cut fries 3 • sweet potato fries 4 • beer battered sidewinder 4

Moroccan Lamb Burger 11

fresh ground lamb kneaded with moroccan spices and char-grilled with garlic mushrooms & zesty feta,
served on a kaiser dressed with pesto aioli, leaf lettuce & tomato

Black Angus 9

ground angus, char-grilled; topped with bbq-mushrooms, caramelized onions & mozzarella

Bison 13

free range buffalo, dressed your way

Spinach & Feta Turkey Burger 10

seasoned ground turkey, feta & spinach seared then char-grilled
dressed w/a zesty carrot aioli, romaine, tomato and red-onion

No Wheat No Meat

THIS CATEGORY IS SPECIFICALLY FOR OUR VEGAN AND GLUTEN-FREE FRIENDS

Egyptian Falafel (v, vg) 8

fresh falafel, served on toasted pita dressed w/smoked babaganoush, salsa fresca & feta

Veggie Burger (v, vg, gf) 8

grilled black bean burger dressed w/avocado,
leaf lettuce, caramelized onions & bbq mushrooms, served on brioche roll

Tortilla Chips and Salsa (gf, v, vg) 5

Sriracha Chicken Hoagie (v, vg, gf) 9

soy chicken grilled with sriracha caramelized onions, served on an italian hoagie
dressed w/leaf lettuce, tomato and sweet pickle finished with vegan cheddar

Beef Fajitas (v, vg, gf) 12

grilled beef (soy) strips served w/caramelized peppers & onions,
sautéed mushrooms, avocado & salsa. served with corn tortilla

Grilled Portabella Wrap (v, vg, gf) 12

portabella grilled w/balsamic reduction dressed w/hummus,
red onion & spinach, served w/sweet potato fries and honey mustard

Chicken Tenders (gf) 6

Pita Melt (v, gf) 8

heaping pile of grilled vegetables, topped with spicy-feta & cheddar,
served over pita with a side of tzatziki

*Our menu promotes "sustainable clean food" and although every menu item may not fit fully inside that box,
we are continually evolving to stay current with food trends while maintaining our friendly price point. This is no easy task.*

Your comments help keep us relevant; please send feedback to catering@sunshinegrille.com

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

Hand Food

served with chips

Turkey Chipotle Panini 10

turkey, spinach, bacon & mozzarella dressed w/tomato, onion & chipotle mayo

Chicken Caesar Wrap (Gf,Vg,V) 8

grilled breast, mozzarella, romaine, tomato, onion & caesar dressing

Buffalo Chicken Wrap 8

fried tenders tossed in buffalo sauce & dressed w/lettuce, tomato & onion

Country Club Wrap 8

albacore tuna or country chicken salad, dressed with applewood-bacon, mozzarella, chipotle mayo, leaf lettuce & tomato

Turkey Bermuda Panini 10

house roasted turkey, grilled vegetables & smoked gouda & pesto

Italian Cold Cut Submarine 9

italian deli meats & provolone piled high on a toasted italian roll dressed w/mayo, hot pepper relish, tomato and leaf lettuce drizzled w/italian parmesan dressing.
(also prepared as "hot cut" where we grill the deli meats and melt the cheese)

Rib-Eye Steak Hoagie (V) 10

8oz hand sliced beef grilled then served w/caramelized onions, tomato, leaf lettuce, mayo & hot pepper relish on a toasted italian hoagie finished with melted mozzarella

Comfort Food

The Hot Plate

turkey, mashed potatoes & gravy 12
top round, mashed potatoes & gravy 10

Gyro Platter 12

served open faced over pita w/hand-cut fries & greek salad
(upcharge for sandwich option)

Organic Rotisserie 12

free range, hormone-free half chicken,
served w/greek salad & gravy mashed potatoes

Liver & Onions 12

mashed potatoes & garden salad

Shrimp Basket 9

served w/hand-cut fries & slaw

Double Cheeseburger 10

two 4oz burgers & all the fixin's, served w/hand-cut fries & slaw

Classic Reuben 9

house prepared brisket, kraut, swiss cheese
& russian dressing grilled between two pieces of marble rye

Rachel 11

roasted turkey, slaw, muenster cheese
& russisan dressing between two pieces of marble rye

Mongolian Beef 11

beef tips & stir fried vegetables
prepared in an asian ginger sauce,
served over white rice on sizzle plate (contains peanuts)

Pork Souvlaki Plate 12

served open faced w/hand-cut fries and greek salad
upcharge for sandwich option
(choice also: chicken or lamb price adjust)

Grandma's Meatloaf 12

w/garlic mashed potatoes & garden salad

All American Club 15

turkey, ham, roast beef or a combination
piled high between 3 pieces of toast dressed
with lettuce, tomato, mayo and lots'a bacon,
served w/hand-cut fries & slaw

Spaghetti & Meatballs 11

(choose also meat-sauce) w/garden salad

Chicken Parmigiana 15

served over spaghetti noodles,
served w/caesar salad

Ask your server about our lunch specials which run from 11am to 3pm



Let Sunshine Grille Cater Your Next Event

Trust Your Events To Sunshine Grille

Those of you who frequent The Grille know that eating here is always a great experience — awesome food and large portions at a fair price. We are doing the same in our catering business.

You have enough decisions to make, let The Grille manage your next event. Spectacular food and excellent service guarantee you a successful affair every time.

It's Easy

Visit our website www.sunshinegrille.com and select one of any one of our catering packages and we will handle the rest. It only takes a few minutes to place your order, no worries. We're on it. All estimates include the plates, napkins and serving utensils. If you have a special event that just doesn't seem to fit one of our packages, we have an amazing selection of ala carte items to choose from. Still not quite it, contact us to create a custom menu plan- it's what we do.

So Get On The A Team

You will be the talk of the town when The Grille caters your event. You will look good every time you choose us to be your caterer. Our menu is broad enough to satisfy even the pickiest eater and yet unique enough to leave a lasting impression on your guests. Once you have given us a try you will understand why your best friend recommended Sunshine Grille!

Thank You

12607 Fork Road • Fork, MD 21051
sunshinegrille.com • 410-592-3378

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.

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.