

HELLAS RESTAURANT AND LOUNGE

8498 Veterans Highway

Millersville, Maryland 21108

STARTERS

Oysters Rockefeller

A half dozen Chesapeake oysters baked with jumbo lump crab, chopped spinach, bacon, parmesan cream and provolone cheese

Fried Calamari

Corn starch dusted, pan-fried calamari

Joey's Charcoal Grilled BBQ Wings

Juicy char-grilled wings in a BBQ hot sauce.

½ dozen 1 dozen

Tzatziki

Greek cucumber dill sauce served with gluten free bread

Dolmades

Grapevine leaves rolled with a savory ground beef and rice stuffing - served with a side of Tzatziki sauce

Stuffed Mushroom Caps (3)

Three large mushroom caps stuffed with our gluten-free jumbo lump crab cake

Steamed Clams

Ten top neck clams with drawn butter

Raw Oysters on a Half Shell

Six prime Bay oysters with cocktail sauce

Greek Ouzo Mussels

Black mussels simmered in Ouzo, with diced tomatoes, green peppers, scallions, and feta cheese

Garlic Butter Mussels

Black mussels in garlic butter and parsley

Jumbo Shrimp Cocktail

Fresh jumbo shrimp peeled, deveined, and served with a side of cocktail sauce

Steamed Shrimp

½ pound 1 pound

26-30 count premium domestic shrimp steamed with Old Bay seasoning

*Add potatoes and onions for an additional \$4.00

Jumbo Steamed Shrimp

One pound of large U15 count shrimp steamed with Old Bay seasoning

*Add potatoes and onions for an additional \$4.00

SALADS

All salads available with following dressings - French, Thousand Island, Chunky Blue Cheese, Ranch, Honey Mustard, House Italian, Peppercorn Parmesan, Low Fat White Zinfandel Vinaigrette, Low Fat Raspberry-Lime Vinaigrette

Grilled Chicken Breast or Gyro Meat

Seasoned Shrimp or Shrimp Salad

Grilled Lamb Chops(2)

Chef Salad Deli Roll

House Salad

Lettuce, tomatoes, cucumbers, green peppers, red cabbage, shaved carrot and red onions

Horiatiki

Grape tomatoes, cucumber, red onion, imported Greek Kalamata olives, feta cheese and Greek oregano tossed in a red wine vinaigrette

Greek Salad

Lettuce, tomato, cucumber, green pepper, onion, pepperoncinies, imported Greek Kalamata olives and feta cheese (anchovies by request)

Caesar Salad

Crisp Romaine lettuce and grated Parmesan cheese tossed in a creamy Caesar dressing

SOUPS

Maryland Crab Soup

Cup Bowl

Pulled claw meat and a medley of cut vegetables in a tomato base

SANDWICHES

Warm sandwiches served with potato chips.

Substitute coleslaw, potato salad, apple sauce, mashed potatoes, vegetable of the day, or sliced tomatoes.

side salad or baked potato

side Greek salad

Additions:

green peppers, mushrooms, or pickled jalapenos

House Special Crab Cake

8 oz broiled gluten free jumbo lump crab cake served on a gluten-free roll

Turkey Club

Triple-decker classic made with roast turkey, lettuce, tomato, and bacon on gluten-free white

Gunpowder River Bison Burger

Char-Grilled all natural Gunpowder Trading Company (Monkton, MD) Bison burger topped with Hawk's Hill Creamery (Street, MD) Smoked Cheddar, lettuce, tomato and mayo served on a gluten-free Kaiser roll

Grilled Chicken Breast

Grilled chicken breast topped with lettuce and tomato served on a gluten free roll

Shrimp Salad

Whole gulf shrimp tossed in a mayo dressing with Old Bay seasoning served on a gluten free roll

B.L.T.

A classic American favorite, bacon, lettuce and tomato served on gluten-free white bread

Turkey Burger

Char-grilled turkey patty topped with lettuce, tomato, mayonnaise and provolone cheese on a gluten-free roll

Cheeseburger

Our hamburger topped with yellow American cheese served on a gluten-free roll

Grilled Cheese

Yellow American cheese grilled on gluten-free white bread

Hot Ham and Cheese

Virginia smoked ham and yellow American cheese grilled on gluten-free white bread

Homemade Tuna Salad

Albacore tuna salad on a gluten-free Kaiser roll

Chicken Salad

Homemade chicken salad on gluten free white topped with lettuce and tomato

ENTREES

All entrees served with your choice of two side items. Choose from a baked potato, pan fried fries, mashed potatoes, coleslaw, sliced tomatoes, vegetable(s) of the day, applesauce, or a side salad.

A side Greek salad or pan fried sweet potato fries may be substituted for an additional charge.

Add our Jumbo Lump Crab Cake to any entrée for an additional cost.

Chicken Souvlaki Platter

Grilled breast of chicken topped with lettuce, tomato, onion, parsley and tzatziki sauce - served with two side items

Lamb Chops

Succulent t-bone chops of young lamb loin cooked with traditional Greek herbs and spices - served with two side items

Broiled Seafood Platter

A stuffed oyster, a crab cake, fillet of fish, scallops, and shrimp broiled in lemon butter

Stuffed Lobster Tail

9oz rock lobster tail stuffed with jumbo lump crab cake and topped with imperial sauce

Single Double

Crab Cake Platter

Our delicious crab cake bursting with mouth watering jumbo lump crabmeat

Single Double

Stuffed Shrimp Platter

Three jumbo shrimp stuffed with gluten free jumbo lump crab cake

Stuffed Oyster Platter

Half dozen jumbo oysters stuffed with heaping mounds of jumbo lump crab cake

½ Portion (3) Full Portion (6)

Prime Rib

A large portion of bone-in Black Angus Prime Rib broiled to your preference

Filet Mignon

A delicious portion of hand cut beef tenderloin

Black Angus N.Y. Strip

A healthy portion of delicious flame-broiled hand cut Black Angus N.Y. strip

Jumbo Pork Chops

Two juicy pork chops

Grilled Chicken Platter

Marinated Breast of chicken charcoal-grilled to perfection

Surf and Turf

The best of both land and sea - a broiled lobster tail and a generous portion of tender filet mignon cooked to perfection

Land and Sea

Jumbo cut NY strip and our famous jumbo lump crab cake

FRESH FISH Market Price

Selections vary daily based on availability. Please ask your server. Choose from salmon, rockfish, mahi-mahi, swordfish, flounder, grouper, red snapper, tilapia, orange roughy or basa.

Broiled in Lemon Butter
w/Jumbo Lump Crab Imperial

Consuming raw or undercooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.

Menu items are prepared in facilities that process nuts, flour, barley, wheat, rye, oats and other potential food allergens. Please specify any food allergies to your server.