

Pastas

Seafood Pescatore - 40

Enjoy an oceanic delight with colossal shrimp, scallops, calamari, black New England mussels, and littleneck clams. A seafood feast combining the finest ocean treasures for your dining pleasure

Fettuccine Alfredo - 15

Our wide fettuccine pasta is generously coated in a velvety Alfredo sauce that's savory, rich and satisfying

Chicken - 6 Shrimp - 8

Angel Hair Marinara - 13

Delicate angel hair pasta, served with a tangy marinara sauce

Shrimp - 8 Scallops - 10

Build Your Own Pasta Dish - 15

Choice of pasta: Angel Hair, Rigatoni, Penne or Linguine

Bolognese Sauce • Vodka Sauce • Puttanesca

Chicken - 6 Shrimp - 8

Baby Clam Linguine - 24

Try our Baby Clam Linguine, with tender baby clams in white wine or red sauce. A culinary masterpiece that will transport your senses to Italy with every bite

Ziti Casserole - 18

Experience Italian comfort with our Ziti Casserole. Ziti pasta mixed with creamy ricotta, mozzarella cheese, and marinara sauce, all baked to perfection

Lobster Mac & Cheese - 30

Our Lobster Mac & Cheese features lobster claw meat and buttery breadcrumbs, elevating classic mac and cheese to new heights of luxury and flavor

Chicken

All entrées served with potato, fresh vegetables and your choice of soup or salad.

Chicken Parmesan - 25

Delight in the Italian comfort classic of our Chicken Parmesan. Tender chicken cutlets, breaded to a golden crisp, topped with savory marinara sauce and melted mozzarella cheese

Chicken Piccata - 25

Marinated tender chicken cutlets, sautéed to perfection, and dressed with a rich and tangy lemon-caper sauce. It's a classic Italian dish that bursts with flavor

Greek Stuffed Chicken - 25

Savor the flavors of Greece with our Greek Stuffed Chicken. Juicy chicken breasts are filled with a delightful blend of tomatoes, olives, and feta cheese, then topped with a buttery breadcrumb crust and baked until golden brown

Chicken Francaise - 25

Marinated tender chicken cutlets, sautéed to perfection, and dressed with a rich and tangy lemon-butter sauce. It's a classic Italian dish that bursts with flavor

Caprese Grilled Chicken - 25

Tender chicken breast grilled to perfection, topped with fresh tomatoes, creamy mozzarella, fragrant basil, fresh garlic, red onions and a balsamic glaze drizzle

Chicken Marsala - 25

Tender chicken cutlet in a rich Marsala wine sauce, served with your choice of pasta or potatoes. The sweetness of Marsala wine complements the earthiness of mushrooms and savory chicken

Grilled Chicken & Rice - 23

Enjoy our marinated grilled chicken breast, served with fragrant rice pilaf and fresh vegetables – a wholesome and flavorful dish that embodies balanced cuisine

Veal

All entrées served with potato, fresh vegetables and your choice of soup or salad.

Veal Marsala - 29

Two 4-oz. veal cutlets in Marsala wine sauce with pasta or potatoes. Savory veal, earthy mushrooms, and sweet wine

Veal Piccata - 29

Marinated two tender 4-oz. veal cutlets, sautéed to perfection, and dressed with a rich, tangy lemon-caper sauce. It's a classic Italian dish that bursts with flavor

Children's Menu

Children under 12 years old

Mac & Cheese - 8

Grilled Cheese - 8

Served with hand-cut fries

Hot Dog - 8

Served with hand-cut fries

Spaghetti with Tomato Sauce - 8

Kids Alfredo - 8

Chicken Fingers - 8

Served with hand-cut fries

Sides \$6

Hand-cut French Fries

Roasted Red Potatoes

Garlic Mashed Potatoes

Baked Potato

Fresh Vegetables

Asparagus

Sautéed Spinach

Kalamata Olives

Feta Cheese

Onion Rings

Desserts

Molten Chocolate Lava Cake - 10

With vanilla ice cream

Rice Pudding - 5

A luscious and velvety dessert made with tender rice grains simmered perfectly in a rich, sweetened milk mixture

Cheesecake - 7

A creamy dessert with a buttery graham cracker crust, fresh strawberries, and whipped cream

Palacinke - 12

Eastern European crepes are expertly crafted and filled with a delightful combination of fresh bananas, succulent strawberries, and rich Nutella. Thin crepes filled with luscious flavors satisfy sweet cravings

Baklava - 7

Layers of flaky phyllo pastry, generously filled with a mixture of chopped nuts and sweetened with aromatic honey syrup

Crème Brûlée - 10

A silky-smooth custard delicately infused with vanilla and topped with a perfectly caramelized sugar crust

Drinks

Soft Drink - 3.5

Coffee or Hot Tea - 3

Orange Juice - 6

Grapefruit - 6

Cranberry - 5

Pineapple - 5

Bottled Water - 3

Perrier - 4

Pellegrino - 10

Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness.

20% gratuity may be added to your check for parties of 6 or more.



Mediterranean Restaurant

Dinner

4 - 10 PM

5501 Gulf Blvd.
St. Pete Beach, FL 33706

727-597-5777

tavernaonthebay.net



Small Plates

Crab Stuffed Mushrooms - 16

Lump crab meat nestled within tender mushroom caps. A perfect harmony of earthy richness and seafood splendor, baked to perfection

Baked Feta Bites - 14

Savory crescent roll bites stuffed with feta cheese and marinara sauce

Zucchini Chips - 10

Coated with olive oil, spices, and Parmesan, then baked to crispy perfection

Calamari - 16

A delicious mix of tender calamari and crispy tentacles, fried to perfection. Each bite offers a delightful contrast in texture and a burst of oceanic flavor, perfectly complemented by marinara sauce

Baked Scallops - 18

Three fresh colossal U10 baked scallops are coated in a lemon-garlic panko topping after being sautéed in butter

Mussels - 18

Savor the ocean's bounty with our 1 lb. serving of Black New Zealand Mussels, gracefully adorned in marinara sauce

Clams - 18

Savor the ocean's bounty with our 1 lb. serving of littleneck clams, served in a luscious white wine sauce

Crab Cakes - Market

Try our in-house crab cakes made with generous portions of lump crab meat. Each cake is pan-seared to perfection and consists of two 3-oz. servings. It's seafood perfection

Pretzel - 10

Enjoy our freshly baked, generously salted pretzel served with whole-grain mustard or beer cheese sauce

Wings - 15

10 chicken wings coated in BBQ, Mild, or Hot sauce, cooked to crispy perfection

Shrimp Tacos - 16

Indulge in three delicious Shrimp Tacos, with perfectly spiced shrimp nestled in warm flour tortillas and topped with a flavorful assortment of ingredients

Bruschetta - 10

Golden toast with fresh tomatoes, basil, garlic, and a touch of olive oil. Simply irresistible

Spreads

All served with pita bread - 6 • Any 3 - 15

Tzatziki

Spinach Artichoke

Hummus

Ajvar

Red bell peppers and eggplant

Guacamole

Skordalia

Potato, fresh garlic, olive oil

Kajmak

Balkan-style cream spread

Soups

New England Clam Chowder - 8

This cravelicious white creamy clam chowder is bursting with delectable clams, tender potatoes, and salty bacon

Nachos - 18

Guacamole, pico de gallo, shredded lettuce, shredded cheese, grilled corn, pinto beans, black olives, pickled red onions

Add chicken - 6

Add ground beef - 6

Add shrimp - 8

Grilled Cabbage - 10

Charred to perfection and drizzled with balsamic. It is simply irresistible. A harmonious blend of flavors that elevates any meal

Grilled Octopus - 22

Tender octopus marinated in Mediterranean herbs, grilled to perfection, and drizzled with fresh lemon juice, olive oil and sea salt

Saganaki - 18

Creamy Greek cheese, seared to a golden crisp, and flambéed tableside. Served with fresh lemon wedges and pita bread for a taste of Greece. Opa!

Bang Bang Cauliflower - 10

Spicy and sweet. It's bite-sized pieces of cauliflower breaded and baked until golden and tossed in a homemade bang bang sauce

Mozzarella Luna - 14

These crescents have a crispy breaded exterior and a melted cheese interior, served with a tangy marinara sauce for dipping

Coconut Shrimp - 15

Enjoy our Colossal Coconut Shrimp - six crispy shrimp infused with coconut and served with a tangy dipping sauce

Spinach Pies - 15

Spinach, feta cheese, and herbs create a crispy and flavorful Mediterranean delight

Potato Skins - 10

Enjoy crispy potato skins topped with melted cheddar cheese, bacon bits, and a dollop of sour cream

Jalapeno Poppers - 10

Six jalapeno peppers are stuffed with creamy cheese and breaded to a golden crisp, making our jalapeno poppers an irresistible treat

Charcuterie Board - 30

Experience a vibrant medley of seasonal fruits, nuts, cheeses, and expertly-cured meats with fig jam on our artisanal charcuterie board.



Salads

Village Salad - 15

This vibrant blend of ripe tomatoes, crisp cucumbers, red onions, bell peppers, Kalamata olives, and creamy feta cheese drizzled with extra virgin olive oil and sprinkled with oregano

Greek Salad - 15

Delightful spring mix greens, ripe tomatoes, cucumbers, red onions, Kalamata olives, and crumbled feta cheese

Octopus Salad - 24

This warm Octopus Salad is the perfect coastal comfort food. It features tender octopus, potatoes, and green beans, all tossed in a delightful combination of fresh garlic, parsley, olive oil, salt and pepper

Shopska Salad - 15

A colorful combination of crispy cucumbers, juicy tomatoes, red onions, and creamy feta cheese drizzled with vinegar

Caesar Salad - 12

Fresh romaine lettuce is tossed in a creamy Caesar dressing, topped with crunchy croutons and a generous dusting of grated Parmesan cheese

Add chicken - 6

Add Shrimp - 8

Add Salmon - 8

Add Grouper - 12

Taverna House Salad - 12

A vibrant blend of mixed spring greens, ripe tomatoes, crisp red onions, and refreshing cucumber, all awaiting your choice of dressing

Seared Ahi Tuna & Arugula Pear Salad - 22

Feast your senses on the delightful combination of our Seared Ahi Tuna and Arugula Pear Salad. The fresh ahi tuna is seared to perfection and served with a bed of arugula and thinly sliced, delicate pear pieces. This refreshing salad is a vibrant celebration of the pristine freshness of the tuna

Seafood Bar

Shucked Oysters

1/2 a Dozen - 14 Dozen - 25

Steamed Oysters

1/2 a Dozen - 14 Dozen - 25

Beer Battered Fish & Chips - 23

Lightly battered flaky cod served with french fries, cole slaw, and tartar sauce

Cheesy Shrimp & Grits - 24

Savor the creamy comfort of our six Colossal Cheesy Shrimp and Grits. Plump shrimp nestled in cheesy grits bring warmth to every bite

Protein Bowl

Served over rice, avocado, asparagus, broccoli, scallions and beans

All bowls start at \$14

Chicken - 6 • Shrimp - 8 • Salmon - 8 • Grouper - 12

Tuna - 8 • Scallops - 12 • Mahi-Mahi - 9

Mediterranean Selection

Greek Platter - 25

Our Greek Platter features rice, tender chicken, succulent pork and flavorful gyro. It's a hearty and satisfying meal that captures the essence of Greek cuisine in every bite

Gyro - 15

Our gyro is stuffed with red onions, juicy tomatoes, fries and your choice of tender chicken, gyro or pork and pita bread

Spanakopita - 18

Made with delicate phyllo pastry, our Spanakopita is generously filled with a savory mixture of spinach, feta cheese, and aromatic herbs. Baked to golden perfection, it's a Mediterranean flaky bliss

Souvlaki - 20

Experience Greek grilled perfection with either tender marinated pork or chicken. Succulent pieces of meat, skewered and grilled to perfection, capture Greece's vibrant flavors in every flavorful bite

Burek - 15

Eastern European delight of our Burek. Flaky layers of pastry filled with a flavorful cheese filling, all baked to golden perfection

Cevapi (Balkan Sausage) - 24

Balkan grilled perfection of our Cevapi. 8 pieces, small, flavorful sausages are crafted with a blend of ground beef and pork, expertly seasoned with fresh garlic, and served with Kajmak, a creamy dairy condiment with a rich and slightly tangy taste. Ajvar, a savory spread made from roasted red peppers and eggplant, offers a smoky and vibrant flavor profile

Pljeskavica (Balkan Hamburger) - 24

Balkan grilled sensation, hearty and flavorful patty, expertly crafted from a blend of ground beef and pork, seasoned to perfection. It's served with Kajmak, a creamy dairy condiment with a rich and slightly tangy taste. Ajvar, a savory spread made from roasted red peppers and eggplant, offers a smoky and vibrant flavor profile

Specialty Seafood

All entrées served with potato, fresh vegetables and your choice of soup or salad.

Tuscan Butter Shrimp - 24

Savor six of our colossal Tuscan Butter Shrimp, plump and perfectly sautéed, in a creamy sauce enriched with spinach, sun-dried tomatoes, and Parmesan. It's a symphony of flavors that transports your taste buds to Tuscany

Garlic Parmesan Flounder - 24

Delight in fresh flounder fillets, baked with a rich garlic and Parmesan crust, and served with a medley of mixed vegetables in a zesty lemony Mediterranean sauce. Each bite bursts with flavor

Garlic Lemon Mahi-Mahi - 24

Perfectly cooked Mahi-Mahi, infused with the bold flavors of garlic and lemon, promises a taste sensation that's simply irresistible

Tuscany Butter Salmon - 30

Savor our Tuscan Butter Salmon, tender salmon fillets expertly pan-seared to perfection and bathed in a creamy sauce enriched with spinach, sun-dried tomatoes, and Parmesan. It's a symphony of flavors that transports your taste buds to Tuscany

Grouper Francaise - Mkt

Enjoy the Gulf's finest with our Gulf Grouper Francaise. Delicate grouper, sourced from the Gulf, is cooked to perfection in a Francaise-style, resulting in a delectable and regionally authentic culinary masterpiece

Seafood

Most fish prepared Greek-style, blackened, broiled or fried.

All entrées served with potato, fresh vegetables and your choice of soup or salad.

Fresh Gulf Grouper - Mkt

Savor the pure sea essence with our Gulf-sourced grouper, a 6-8 oz. fillet expertly prepared to deliver the true taste of the ocean to your plate

Chilean Sea Bass - 37

Experience oceanic luxury with our Chilean Sea Bass – an exquisite 6-8 oz. fillet meticulously cooked to deliver a tender, flaky texture that melts in your mouth, defining the pinnacle of indulgence

Scallops - 30

Savor our colossal scallops, cooked to perfection to bring out natural tenderness. A true delight for seafood enthusiasts

Ahi Tuna - 28

Experience the seared ocean delight of our Ahi Tuna. Thick, ruby-red tuna steaks are expertly seared to perfection to capture the essence of the sea

Scottish Organic Salmon - 30

Savor the pure sea flavor of our 6-8 oz. Scottish Organic Salmon, raised meticulously in Scotland's pristine waters. Each fillet is expertly prepared to offer a rich, buttery texture

Shrimp - 24

Experience the succulent and flavorful taste of six colossal shrimp, a true testament to the grandeur of the sea

Over the Grill

All entrées served with potato, fresh vegetables and your choice of soup or salad.

Tomahawk Steak - Market Price

Experience prime grilled excellence with our French-trimmed 32-oz. Tomahawk Steak, a thick, bone-in ribeye expertly grilled to succulent and flavorful perfection

Filet Mignon - 45

Savor the mouthwatering sophistication of our Angus 8-oz. Filet Mignon – a tender and flavorful cut, expertly seasoned and grilled to perfection

T-Bone - 38

Embrace the flavorful essence of our 14-oz. Angus t-bone steak, where tender cuts meet the vibrant sauté of onions and the aromatic embrace of fresh garlic

Pork Chops - 26

Try our 12-oz. 2-bone pork chop. It's seared and marinated to perfection for a delicious and tender experience

Baby Lamb Chops - 44

Six succulent lamb chops, expertly seasoned with Greek-inspired spices and enhanced with the richness of white wine, butter, and fresh sliced garlic. It's a culinary masterpiece that transports your taste buds to the heart of the Mediterranean

Burgers

Add hand-cut french fries or potato salad for \$2 extra

Classic Cheeseburger - 14

Our burger is made with an 8-oz. premium Angus beef patty, cheddar or American cheese, lettuce, tomato, onion, pickles, and our signature sauce, all on a toasted bun

Beach Burger - 16

Our burger is made with an 8-oz. premium Angus beef patty cooked perfectly and topped with Monterey Jack cheese, avocado, lettuce, tomato, and onion, served on a brioche bun

Florida Burger - 16

Our Florida Burger is made with an 8-oz. Angus beef patty cooked to perfection, topped with melted cheddar cheese, crispy bacon, barbecue sauce, red onions, lettuce, tomatoes, and pickles, served on a brioche bun

Greek Burger - 15

Our Mediterranean delight, the Greek Burger! Made with an 8-oz. Angus patty on a toasted brioche bun, topped with lettuce, tomatoes, cucumber, feta cheese, and Kalamata olives