

APPETIZERS

GREEK FISHERMAN’S CHOWDER Chilean sea bass and vegetables	19.	OCTOPUS Charcoal grilled with red and yellow roasted Holland peppers	28.
SAGANAKI Pan seared traditional kefalograviera cheese	20.	GREEK SPREADS Assortment of five spreads -Tzatziki, Tarama, Melitzanosalata, Skordalia, Htipiti	26.
SPINACH PIE Baked stuffed fillo with spinach, feta and leeks	22.	CALAMARI Pan fried or grilled with lemon and extra virgin olive oil	24.
ROASTED BEETS Marinated in olive oil and red wine vinegar with skordalia	20.	LOBSTER GYROS Cucumber tomato relish and tzatziki	27.
VARKA CHIPS Crispy zucchini & eggplant chips with tzatziki dip	22.	MUSSELS OUZO Steamed mussels with ouzo herb broth, topped with feta cheeseq	26.

VARKA’S OYSTER AND SHELLFISH BAR		
KUMAMOTO WA 3.75 EA	HAMAHAMA WA 3.50 EA	SHRIMP COCKTAIL MEXICO 12.EA
MALPEQUE CA 3.50 EA	CHERRYSTONE CLAMS PACIFIC 2.50 EA	LOBSTER COCKTAIL 1lb. chilled lobster 36.
VILLAGE BAY ME 3.50 EA	LITTLENECK CLAMS PACIFIC 2. EA	CRAB MEAT COCKTAIL Jumbo lump 40.
	KUSHI BC 3.75 EA	

SALADS

GREEK SALAD Tomatoes, cucumbers, peppers, onions, olives and feta	26.
GREEN SALAD Mixed greens with red wine vinegar and extra virgin olive oil	20.
ROMAINE Hearts of baby romaine with creamy feta dressing	20.
ARUGULA Sliced red onions topped with goat cheese in balsamic vinaigrette	22.
DAKOS (Greek Bruschetta) Chopped Greek tomato salad on whole wheat rusks	23.
TAKI’S SALAD Chopped romaine lettuce with dill and lemon vinaigrette	20.

ADD GRILLED CHICKEN 11. • GRILLED SHRIMP 22.

SANDWICHES

CRAB BURGER Charcoal broiled Maryland crab cake	29.
CHICKEN PANINI Roasted peppers, eggplant, kefalograviera and herb mayo	21.
FISH SANDWICH Fish with tomatoes, red onions and garlic spread	24.
VEGGIE PANINI Zucchini, yellow squash, roasted peppers and mozzarella	19.
SEAFOOD WRAP Shrimp salad with tzatziki spread	25.
LOBSTER GYRO Cucumber tomato relish and tzatziki	25.
CHICKEN WRAP Roasted peppers, feta cheese and tzatziki	22.
SIRLOIN BEEF BURGER Charcoal grilled with American cheese	24.
SALMON BURGER Avocado, red onions, arugula and tartar sauce	25.

Lunch Prix Fixe

41.

First Course

Choice Of

SOUP OF THE DAY

GREEN SALAD Mixed greens with red wine vinegar and extra virgin olive oil

SPINACH PIE Baked stuffed fillo with spinach, feta and leeks

Main Course

Choice Of

FISH OF THE DAY With seasonal vegetables

CHICKEN FRITES Grilled chicken breast with Greek fries and poached tomato

PASTA OF THE DAY Chef`s creation

Desserts

Choice Of

LOUKOUMATHES Greek style doughnuts served with honey and cinnamon

GREEK YOGURT Homemade yogurt with honey, nuts and sour cherries

VARKA SPECIALTIES

COBB SALAD Assorted vegetables with chicken, bacon and avocado	23.	PASTA Penne rigatte with sautéed spinach, oven roasted tomatoes and feta cheese	23.
TUNA SALAD Seared tuna with green apples, blue cheese, greens and walnuts	25.	LOBSTER RAVIOLI House made with fresh herbs	27.
SEAFOOD NICOISE Grilled vegetables with scallops, shrimp, tuna and olives	27.	LOBSTER SALAD (Cobb Style) with bacon, avocado and blue cheese	37.

FISH SELECTIONS

ORGANIC SALMON	Grilled marinated with extra virgin olive oil and herbs	39.
LOUP DE MER	White fish with mild, moist and tender flakes	39.
SWORDFISH KABOB	Toasted orzo salad with figs and almonds	29.
ROYAL DORADO	Mediterranean fish with a mild flavor	36.
FISH AND CHIPS	Chilean sea bass with zesty tartar sauce	32.
ARTIC CHAR	Moderately lean and firm, similar to salmon & trout	34.

ALL FISH ENTREES ARE SERVED WITH VEGETABLE OF THE DAY

3.5 % CASH DISCOUNT BUILT INTO ALL PRICING

CREDIT OR DEBIT CARD WILL NOT RECEIVE CASH DISOUNT