

APPETIZERS

GREEK FISHERMAN'S CHOWDER Chilean sea bass and vegetables	21.	STUFFED CALAMARI Grilled with feta, tomato, herbs and garlic	30.
PORTOBELLO Grilled with roasted bell peppers and basil	22.	SAGANAKI Pan seared traditional Kefalograviera cheese	23.
LOBSTER GYROS Cucumber tomato relish, tzatziki	27.	SPINACH PIE Baked stuffed filo with spinach, feta, leeks	24.
ROASTED BEETS Marinated with citrus olive oil, skordalia	23.	VARKA CHIPS Zucchini & eggplant chips with tzatziki	26.
SHRIMP SANTORINI white wine, tomato broth and feta cheese	34.	CALAMARI Pan fried or grilled	29.
SHRIMP Grilled with garlic, lemon, and herbs	34.	MUSSELS METAXA BRANDY Roasted tomato herb broth, feta cheese	28.
GREEK SPREADS Tzatziki, Tarama, Melitzanosalata, Skordalia, Htipiti, Pita	29.	SARDINES Grilled, lemon and extra virgin olive oil or oven baked oreganata	28.
STUFFED GRAPE LEAVES Rice and vegetables with dill	26.	KEFTETHES Ground beef and lamb meatballs with spices	26.
CRAB CAKES Maryland jumbo lump, fava aioli	39.	OCTOPUS Charcoal grilled with red and yellow roasted Holland peppers	39.
TUNA TARTARE avocado, ciabatta chips	33.		

OYSTERS SHELLFISH CRUDOS

Build your own seafood tower

KUMAMOTO WA 3.75 EA	HAMAHAMA WA 3.50 EA	SHRIMP COCKTAIL MEXICO 12. EA
MALPEQUE CA 3.50 EA	KUSHI BC 3.75EA	LOBSTER COCKTAIL 1LB 36.
VILLAGE BAY ME 3.50 EA	LITTLENECK CLAMS PACIFIC 2. EA	CRAB MEAT COCKTAIL Jumbo lump 40.
SALMON CRUDO 30.	CHERRYSTONE CLAMS 2.50 EA	LOUP DE MER CRUDO 40.LB
	TUNA CRUDO 32.	

SALADS

GREEK TOMATO SALAD Tomatoes, cucumbers, peppers, onions, olives and feta	29.
GREEN SALAD Mixed greens, red wine vinegar and extra virgin olive oil	23.
ROMAINE Hearts of baby romaine, creamy feta dressing	25.
ARUGULA Sliced red onions, goat cheese, balsamic vinaigrette	25.
DAKOS (Greek Bruschetta) Chopped Greek tomato salad on whole wheat rusks	27.
TAKIS SALAD Chopped romaine lettuce, lemon dill vinaigrette	22.

SEASONAL FISH HOUSE

GRILLED ORGANIC SALMON Orzo cherry tomatoes, broccoli rabe	46.
HALIBUT Baby beets, pearl onions, purple potatoes and citrus emulsion	49.
SWORDFISH KABOB Red pepper stuffed with vegetable rice	49.
TUNA AEGEAN Green beans, fingerling potatoes, red onions with lemon vinaigrette	50.
PLAKI Oven baked Chilean sea bass with Vidalia onions, tomato fish broth	50.
GREEK SHRIMP SCAMPI Sautéed in white wine with black olives and corn risotto	52.
DIVER SCALLOPS Grilled with ladolemomo, eggplant mousaka	50.

WHOLE FISH			
PLEASE VISIT OUR FRESH WHOLE FISH DISPLAY—SEASONAL AVAILABILITY			
FOR ONE			
ARCTIC CHAR (Iceland)	41.lb	DOVER SOLE (Holland)	65.lb
Moderately lean and firm, similar to salmon & trout		Tender, firm texture with a fine delicate taste	
BARBOUNIA (Greece)	46.lb	ROYAL DORADO (Greece)	44.lb
sweet flavor & aroma, pan fried		Mediterranean fish with a mild flavor	
GORAZ (Mediterranean)	57.lb	LOUP DE MER (Mediterranean)	44.lb
Firm flavorful fish with a tender texture		White fish with mild, moist and tender flakes	
FOR TWO			
AMERICAN SNAPPER (Atlantic Ocean)	49.lb	FAGRI (Mediterranean)	52.lb
White, moist and lean with a sweet flavor		Firm, tasty white snapper	
BLACK SEA BASS (Atlantic Ocean)			
Wild bass with mild flavor and flaky texture 49.lb			
SHELLFISH			
KING CRAB LEGS (Alaska)	105.lb	LANGOUSTINES (Mediterranean)	86.lb
Succulent, mildly sweet and tender		A delicacy with sweet and distinguished flavor	
TIGER SHRIMP (Atlantic Ocean)			
Giant head on prawns 79.lb			

TIPSY LOBSTERS					
SANTORINI		47.lb	PASTA		47.lb
Baked with white wine and tomato broth topped with feta cheese			Spaghetti in Metaxa “Brandy” tomato shellfish broth		
CHARDONNAY		44.lb	ANGRY LOBSTER		46.lb
Sautéed with chardonnay and tarragon butter sauce			Sautéed with garlic, basil, oven dried tomatoes and red pepper flakes		
VARKA		43.lb	POT PIE		48.lb
Charcoal grilled with ladolemono Greek oregano			Root vegetables in sherry cream topped with puff pastry		

STEAK HOUSE					
Charcoal broiled served with a choice of potato and sauce					
FILET MIGNON 10oz		69.	PORK CHOP		45.
Chef’s Exclusive Black Angus			Gran Reserve		
STRIP STEAK 16oz		72.			
USDA Prime					
LAMB CHOPS		59.	GRILLED CHICKEN		40.
Australian			Bell & Evans		
CHICKEN YIOUVETSI		45.			
Oven baked with orzo, tomato and feta					
POTATOES		Fresh Cut Fries	Lemon Roasted	Garlic Mashed	Greek Chips
SAUCES		Red Wine	Greek Chimichuri	Varka Steak Sauce	

SIDES					
LEMON ROASTED POTATOES			ASPARAGUS		
15.			17.		
SAUTEED SPINACH			GIGANTES		
16.			15.		
STEAMED WILD GREENS			BROCCOLI RABE & FETA		
17.			19.		
			TAKIS GREEN BEANS		
			16.		
			FRESH CUT FRIES		
			15.		
			EGGPLANT MOUSAKA		
			20.		

20% SERVICE CHARGE TO PARTIES OF EIGHT OR MORE

3.5% CASH DISCOUNT BUILT INTO ALL PRICNG

CREDIT OR DEBIT CARD WILL NOT RECEIVE CASH DISCOUNT