

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

MALPEQUE

CA
3.50 EA

VILLAGE BAY

ME
3.50 EA

SALMON CRUDO

30.

HAMAHAMA

WA
3.50 EA

KUSHI

BC
3.75EA

LITTLENECK CLAMS

PACIFIC
2. EA

CHERRYSTONE CLAMS

2.50 EA

TUNA CRUDO

32.

SHRIMP COCKTAIL

MEXICO
12. EA

LOBSTER COCKTAIL 1LB

36.

CRAB MEAT COCKTAIL

Jumbo lump
40.

LOUP DE MER CRUDO

40.LB

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) Moderately lean and firm, similar to salmon & trout	41.lb	DOVER SOLE (Holland) Tender, firm texture with a fine delicate taste	65.lb
BARBOUNIA (Greece) sweet flavor & aroma, pan fried	46.lb	ROYAL DORADO (Greece) Mediterranean fish with a mild flavor	44.lb
GORAZ (Mediterranean) Firm flavorful fish with a tender texture	57.lb	LOUP DE MER (Mediterranean) White fish with mild, moist and tender flakes	44.lb

FOR TWO

AMERICAN SNAPPER (Atlantic Ocean) White, moist and lean with a sweet flavor	49.lb	FAGRI (Mediterranean) Firm, tasty white snapper	52.lb
BLACK SEA BASS (Atlantic Ocean) Wild bass with mild flavor and flaky texture 49.lb			

SHELLFISH

KING CRAB LEGS (Alaska) Succulent, mildly sweet and tender	105.lb	LANGOUSTINES (Mediterranean) A delicacy with sweet and distinguished flavor	86.lb
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TIGER SHRIMP (Atlantic Ocean)

Giant head on prawns 79.lb

TIPSY LOBSTERS

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

STEAK HOUSE

Charcoal broiled served with a choice of potato and sauce

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

SIDES

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