

APPETIZERS

* FLAMING SAGANAKI	\$18
Pan fried imported Greek graviera cheese, flambéed table side	
* IMPORTED GREEK BIO FETA BAKED	\$18
Peppers, onions, tomatoes, topped w/ extra virgin olive oil & serrano peppers	
SHRIMP SAGANAKI	\$22
6 large shrimp, minced garlic, onions, peppers, topped with homemade tomato sauce & feta	
1 LB. BABY CLAMS OR MUSSELS	\$19
In garlic butter wine sauce with crostinis	
GREEK-STYLE FRIED SHRIMP	\$18
CHARGRILLED OCTOPUS	\$22
Imported from Spain; grilled with olive oil & red wine vinegar	
* FRESH BEETS CHARGRILLED	\$12
Grilled olive oil & herbs with tzatziki	
OCTOPUS & BEETS PLATTER	\$29
CALAMARI	\$19
Lightly fried, side of marinara & aioli sauce	
* SPINACH PIE (SPANAKOPITA)	\$13
Filo, spinach, feta, leaks, & basil	
* GREEK FRIES	\$13
Feta, oregano, & lemon dijon sauce	
GREEK MEATBALLS (4) (KEFTEDES)	\$16
FETA AND OLIVES PLATE	\$16
DOLMADES (4)	\$16
Stuffed grape leaves with ground sirloin & rice	
GYRO MEAT	\$15
Shaved beef/lamb mix	
* FALAFEL (3)	\$15

SPREADS

All spreads served with pita

* Tzatziki	\$13
* Original Hummus	\$13
* Roasted Red Pepper Hummus	\$14
* Jalapeno Cilantro Hummus	\$14
* Fiery Feta (Kopanisti)	\$14
* Eggplant Spread (Baba Ganoush)	\$14
* Choose Three Spreads (3)	\$32

TOUR DE GREECE

Spinach pie, tzatziki spread, dolmades, hummus spread, gyro, feta, peppers, & olives; served with pita bread	\$39
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SOUP / SALADS

AVGO LEMENO	\$10 (cup) / \$12 (bowl)
LENTIL	\$10 (cup) / \$12 (bowl)
* GREEK SALAD	\$17
Mixed greens, tomatoes, cucumbers, red onions, red bell peppers, olives, peperoncino, & feta	
* VILLAGE SALAD	\$18
Tomatoes, cucumbers, red onions, red bell peppers, olives, peperoncino, capers & feta	
Add Gyro	+ \$9
Add Charbroiled Chicken	+ \$9
Add Charbroiled Shrimp	+ \$13
Add Charbroiled Salmon	+ \$14

PITAS / WRAPS

Served with thin cut fries / Add Greek salad + \$10

GYRO PITA	\$18
Shaved beef/lamb mix, tomato, onion, & tzatziki	
CHICKEN PITA	\$18
Charbroiled chicken breast, lettuce, tomato, onion, & tzatziki	
KEFTE KEBOB PITA	\$18
Charbroiled sirloin beef skewer, lettuce, tomato, & tzatziki	
PORK PITA	\$18
Charbroiled pork loin, tomato, onion, & tzatziki	
* FALAFEL PITA	\$17
Lettuce, tomato, & hummus spread	
GYRO TORTILLA WRAP	\$18
Shaved beef/lamb mix, fries, tomato, onion, tzatziki, & chipotle mayo	
CHICKEN TORTILLA WRAP	\$18
Charbroiled chicken breast, lettuce, tomato, onion, peppers, avocado, & chipotle mayo	

SANDWICH / BURGERS

Served with thin cut fries / Add Greek salad + \$10

Aegean Club	\$18
Shaved beef/lamb mix, chicken breast, bacon, lettuce, & tomato	
Classic Burger	\$17
8 oz. charbroiled ground sirloin, lettuce, tomato, onions, & dressing (add cheese + \$1)	
Greek Burger	\$19
8 oz. charbroiled ground sirloin topped with gyro, lettuce, tomato, onions, feta, & tzatziki on a toasted bun	

MEDITERRANEAN ENTREES

Served with pita & your choice of 2 items: lemon potatoes, rice pilaf, veggies / Add Greek salad + \$10

GYRO \$20
Shaved beef/lamb mix

KEFTE KEOB \$20
2 - 8 oz. sirloin ground beef skewer

*** FALAFEL** \$20
SOUVLAKI (SKEWERS)

CHICKEN \$23

PORK LOIN \$22

FILET MIGNON STEAK \$29

Add additional skewer:

Kefte \$10 Chicken/pork/shrimp \$18 Filet mignon \$20

PORK FILET (2) \$29
2 - 8 oz. chargrilled & marinated with Greek seasoning

LAMB SHANK \$32
4-hour oven-roasted served with a marinara sauce or mushroom burgundy sauce

LAMB CHOPS (4) \$39
Chargrilled & marinated with Greek seasoning

HOMEMADE GREEK FAVORITES

Add Greek salad + \$8

MOUSAKA \$22
Oven-baked, ground sirloin with eggplant, potatoes, topped with Béchamel sauce

PASTITSIO \$22
Oven-baked pasta, ground sirloin topped with Béchamel sauce

STUFFED PEPPERS \$20
Bell peppers stuffed with seasoned ground sirloin, rice, Béchamel sauce, marinara, feta, & parmesan cheese; served with roasted potatoes & pita

*** GREEK VEGETARIAN PLATTER** \$24
Lentil soup, Greek style peas, veggies, falafel, rice, & pita

EXTRA SIDES

Gyro meat \$12
Roasted Lemon Potatoes \$10
Chargrilled Veggies \$10
Greek Style Peas \$10
French Fries \$10
Rice Pilaf \$9
Side of Tzatziki \$8
Side of Hummus \$8
Side of Crostinis \$6
Side of Pita \$3

BY THE SEA

Served with pita & your choice of 2 items: lemon potatoes, rice pilaf, veggies / Add Greek salad + \$10

SHRIMP SOUVLAKI (SKEWER) \$25
Marinated and charbroiled shrimp, onions, & peppers

WILD KING SALMON \$31
Atlantic salmon filet charbroiled, marinated in Greek extra-virgin olive oil, oregano, & sweet paprika

IMPORTED FROM GREECE

Served with pita, fresh steam veggies, lemon potatoes and rice pilaf
Add Greek salad + \$10

*** PLEASE ASK FOR AVAILABILITY ***

SEA BREAM (TSIPOURA) \$37
Extra-virgin olive oil, fresh squeezed lemon, oregano, salt & pepper

BRANZINO (LAVRAKI) \$37
Extra-virgin olive oil, fresh squeezed lemon, oregano, salt & pepper

PASTA DISHES

Served with crostinis / Add Greek salad + \$8

PASTA & HOMEMADE TOMATO SAUCE \$17

Add **Greek Meatballs** + \$7
Add Charbroiled **Shrimp** + \$8
Add **Baby Clams** or **Mussels** + \$8

BEVERAGES

Pepsi / Diet Pepsi / Sierra Mist / Iced Tea \$4
Cranberry Juice / Lemonade / Coffee/ Hot Tea
Espresso \$5
Bottle Water: Pellegrino / Aqua Panna Flat \$7
Greek Bottle Beers: Fix / Hillas \$9
Seasonal Beers on top \$10
Non-Alcoholic Beer \$7

DESSERTS

Homemade BAKLAVA \$10
Homemade BAKLAVA CHEESECAKE \$12
Tiramisu \$10
Vanilla Ice Cream with wild cherries \$10
Flaming GALAKTOBOUREKO \$16
Served w/ ice cream & drizzled caramel sauce

* Items listed with an asterisk are vegetarian

Party of six or more, 20% gratuity added