

APPETIZERS

GREEK FISHERMAN'S CHOWDER Chilean sea bass and vegetables	12.	OCTOPUS Charcoal grilled with red and yellow roasted Holland peppers	16.
SAGANAKI Pan seared traditional kefalograviera cheese	13.	GREEK SPREADS Assortment of five spreads -Tzatziki, Tarama, Melitzanosalata, Skordalia, Htipiti	18.
SPINACH PIE Baked stuffed fillo with spinach, feta and leeks	12.	CALAMARI Pan fried or grilled with lemon and extra virgin olive oil	17.
ROASTED BEETS Marinated in olive oil and red wine vinegar with skordalia	13.	MINI LOBSTER GYROS Cucumber tomato relish and mint tzatziki	18.
VARKA CHIPS Crispy zucchini & eggplant chips with tzatziki dip	16.	MUSSELS OUZO Steamed mussels with ouzo herb broth, topped with feta cheese	16.

VARKA'S OYSTER AND SHELLFISH BAR

Build your own seafood tower

KUMAMOTO WA 3.75 EA	HAMAHAMA WA 3.25 EA	OSETRA CAVIAR 145.OZ
MALPEQUE CA 3.25 EA	FISHER ISLAND CT 3.25 EA	SHRIMP COCKTAIL MEXICO 7. EA
VILLAGE BAY ME 3.25 EA	CHERRYSTONE CLAMS PACIFIC 2.25 EA	LOBSTER COCKTAIL 1lb. chilled lobster 29.
KUSHI BC 3.75 EA	LITTLENECK CLAMS PACIFIC 2. EA	CRAB MEAT COCKTAIL Jumbo lump 32.

SALADS

GREEK SALAD Tomatoes, cucumbers, peppers, onions, olives and feta	17.
GREEN SALAD Mixed greens with red wine vinegar and extra virgin olive oil	11.
ROMAINE Hearts of baby romaine with creamy feta dressing	11.
ARUGULA Sliced red onions topped with goat cheese in balsamic vinaigrette	12.
DAKOS (Greek Bruschetta) Chopped Greek tomato salad on whole wheat rusks	10.
TAKI'S SALAD Chopped romaine lettuce with dill and lemon vinaigrette	10.

ADD GRILLED CHICKEN 7. • GRILLED SHRIMP 16.

SANDWICHES

CRAB BURGER Charcoal broiled Maryland crab cake	22.
CHICKEN PANINI Roasted peppers, eggplant, kefalograviera and herb mayo	13.
FISH SANDWICH Fish with tomatoes, red onions and garlic spread	17.
VEGGIE PANINI Zucchini, yellow squash, roasted peppers and mozzarella	12.
SEAFOOD WRAP Shrimp salad with tzatziki spread	16.
LOBSTER GYRO Cucumber tomato relish and mint tzatziki	20.
CHICKEN WRAP Roasted peppers, feta cheese and garlic mayo	14.
SIRLOIN BEEF BURGER Charcoal grilled with American cheese	14.
SALMON BURGER Avocado, red onions, arugula and tartar sauce	16.

Lunch Prix Fixe

29.

First Course

Choice Of

FISHERMAN`S CHOWDER Chilean sea bass and vegetables

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	15.	PASTA Penne rigatte with sautéed spinach, oven roasted tomatoes and feta cheese	15.
TUNA SALAD Seared tuna with green apples, blue cheese, greens and walnuts	17.	LOBSTER RAVIOLI House made with fresh herbs	19.
SEAFOOD NICOISE Grilled vegetables with scallops, shrimp, tuna and olives	19.	LOBSTER SALAD (Cobb Style) with bacon, avocado and blue cheese	29.

FISH SELECTIONS

ORGANIC SALMON Grilled marinated with extra virgin olive oil and herbs	27.
LOUP DE MER White fish with mild, moist and tender flakes	27.
SWORDFISH KABOB Toasted orzo salad with figs and almonds	20.
ROYAL DORADO Mediterranean fish with a mild flavor	26.
FISH AND CHIPS Chilean sea bass with zesty tartar sauce	23.
ARTIC CHAR Moderately lean and firm, similar to salmon & trout	27.

ALL FISH ENTREES ARE SERVED WITH VEGETABLE OF THE DAY

FOR PRIVATE PARTIES INQUIRE WITH MANAGEMENT—EXECUTIVE CHEF—GEORGE GEORGIADES