

## APPETIZERS

<b>GREEK FISHERMAN'S CHOWDER</b> Chilean sea bass and vegetables	15.	<b>STUFFED CALAMARI</b> Grilled with feta, tomato, herbs and garlic	21.
<b>PORTOBELLO</b> Grilled with roasted bell peppers and basil	16.	<b>SAGANAKI</b> Pan seared traditional Kefalograviera cheese	17.
<b>LOBSTER GYROS</b> Cucumber tomato relish and mint tzatziki	19	<b>SPINACH PIE</b> Baked stuffed filo with spinach, feta, leeks	15.
<b>ROASTED BEETS</b> Roasted beets marinated with citrus olive oil, skordalia garlic spread	15.	<b>VARKA CHIPS</b> Traditional crispy zucchini & eggplant chips with tzatziki dip	20.
<b>SHRIMP SANTORINI</b> Baked shrimp with white wine, tomato broth and feta cheese	25.	<b>CALAMARI</b> Pan fried or grilled with lemon and extra virgin olive oil	20.
<b>SHRIMP</b> Grilled with garlic, lemon, and herbs with extra virgin olive oil	25.	<b>MUSSELS TSIKOUDIA</b> Roasted tomato herb broth , topped with feta cheese	20.
<b>GREEK SPREADS</b> Tzatziki, Tarama, Melitzanosalata, Skordalia, Htipiti	21.	<b>SARDINES</b> Grilled, topped with lemon and extra virgin olive oil	19.
<b>STUFFED GRAPE LEAVES</b> Rice and vegetables with dill	19.	<b>KEFTETHES</b> Ground beef and lamb meatballs with spices	17.
<b>CRAB CAKES</b> Maryland jumbo lump with herb aioli	28.	<b>OCTOPUS</b> Charcoal grilled with red and yellow roasted Holland peppers	28.

## VARKA'S OYSTER AND SHELLFISH BAR

*Build your own seafood tower*

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

## SALADS

<b>GREEK TOMATO SALAD</b> Tomatoes, cucumbers, peppers, onions, olives and feta	20.
<b>GREEN SALAD</b> Mixed greens with red wine vinegar and extra virgin olive oil	17.
<b>ROMAINE</b> Hearts of baby romaine with creamy feta dressing	17.
<b>ARUGULA</b> Sliced red onions topped with goat cheese in a balsamic vinaigrette	18.
<b>DAKOS</b> (Greek Bruschetta) Chopped Greek tomato salad on whole wheat rusks	17.
<b>TAKIS SALAD</b> Chopped romaine lettuce with dill and lemon vinaigrette	16.

## SEASONAL FISH HOUSE

<b>GRILLED ORGANIC SALMON</b> Orzo cherry tomatoes, broccoli rabe	35.
<b>HALIBUT</b> Baby beets, pearl onions, purple potatoes and citrus emulsion	37.
<b>SWORDFISH KABOB</b> Red pepper stuffed with vegetable rice	37.
<b>TUNA AEGEAN</b> Green beans, fingerling potatoes, red onions with lemon vinaigrette	38.
<b>PLAKI</b> Oven baked Chilean sea bass with Vidalia onions, tomato, and herbs	39.
<b>GREEK SHRIMP SCAMPI</b> Sautéed in white wine with black olives and corn risotto	39.
<b>DIVER SCALLOPS</b> Grilled with ladolemomo, eggplant mousaka	37.

# WHOLE FISH

PLEASE VISIT OUR FRESH WHOLE FISH DISPLAY—SEASONAL AVAILABILITY

## FOR ONE

<b>ARCTIC CHAR</b> (Iceland) Moderately lean and firm, similar to salmon & trout	30.lb	<b>DOVER SOLE</b> (Holland) Tender, firm texture with a fine delicate taste	49.lb
<b>BARBOUNIA</b> (Greece) A delicacy with sweet flavor & aroma	31.lb	<b>ROYAL DORADO</b> (Greece) Mediterranean fish with a mild flavor	33.lb
<b>POMPANO</b> (Atlantic Ocean) Firm flavorful fish with a tender texture	31.lb	<b>LOUP DE MER</b> (Mediterranean) White fish with mild, moist and tender flakes	34.lb

## FOR TWO

<b>AMERICAN SNAPPER</b> (Atlantic Ocean) White, moist and lean with a sweet flavor	33.lb	<b>FAGRI</b> (Mediterranean) Firm, tasty white snapper	38.lb
<b>BLACK SEA BASS</b> (Atlantic Ocean) Wild bass with mild flavor and flaky texture 32.lb			

## SHELLFISH

<b>KING CRAB LEGS</b> (Alaska) Succulent, mildly sweet and tender	55.lb	<b>LANGOUSTINES</b> (Mediterranean) A delicacy with sweet and distinguished flavor	59.lb
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**TIGER SHRIMP** (Atlantic Ocean)  
Sweet with firm texture 50.lb

## TIPSY LOBSTERS

<b>SANTORINI</b> Baked with white wine and tomato broth topped with feta cheese	31.lb	<b>PASTA</b> Spaghetti in Metaxa “Brandy” tomato shellfish broth	31.lb
<b>CHARDONNAY</b> Sautéed with chardonnay and tarragon butter sauce	29.lb	<b>ANGRY LOBSTER</b> Sautéed with garlic, basil, oven dried tomatoes and red pepper flakes	30.lb
<b>VARKA</b> Charcoal grilled with ladolemono Greek oregano	29.lb	<b>POT PIE</b> Root vegetables in sherry cream topped with puff pastry	30.lb

## STEAK HOUSE

*Charcoal broiled served with a choice of potato and sauce*

<b>FILET MIGNON</b> 10oz Black Angus	44.	<b>PORK CHOP</b> Gran Reserve	34.	<b>STRIP STEAK</b> 16oz Black Angus	45.
<b>LAMB CHOPS</b> Australian	43.	<b>GRILLED CHICKEN</b> Bell & Evans	27.	<b>CHICKEN YIOUVETSI</b> Oven baked with orzo, tomato and feta	28.
<b>POTATOES</b>	Fresh Cut Fries	Lemon Roasted	Garlic Mashed	Greek Chips	
<b>SAUCES</b>	Red Wine	Greek Chimichuri	Varka Steak Sauce	Chilled Apple	

## SIDES

<b>LEMON ROASTED POTATOES</b>	<b>ASPARAGUS</b>	<b>TAKIS GREEN BEANS</b>
8.	10.	8.
<b>SAUTEED SPINACH</b>	<b>GIGANTES</b>	<b>FRESH CUT FRIES</b>
10.	11.	7.
<b>STEAMED WILD GREENS</b>	<b>BROCCOLI RABE &amp; FETA</b>	<b>EGGPLANT MOUSAKA</b>
10.	12.	14.

20% SERVICE CHARGE TO PARTIES OF EIGHT OR MORE

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

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