

A P P E T I Z E R S

VARKA ROYALE <i>for two</i> <i>four oysters, four clams, four shrimp, 1/2 lobster, and one crab leg</i>	65.
GIGANTES <i>Savory tomato braised imported giant lima beans</i>	10.
PORTOBELLO <i>Grilled with roasted bell peppers and basil</i>	13.
SAGANAKI <i>Pan seared traditional Kefalograviera cheese</i>	13.
COUNTRY SPINACH PIE <i>Baked stuffed fillo with spinach, feta and leeks</i>	11.
ROASTED BEETS <i>Marinated in olive oil and red wine vinegar with Skordalia</i>	11.
VARKA CHIPS <i>Crispy zucchini & eggplant chips with Tzatziki dip</i>	14.
SEA SCALLOPS <i>Grilled on a rosemary skewer</i>	17.
CALAMARI <i>Crispy pan fried or grilled with lemon and extra virgin olive oil</i>	15.
CRAB CAKES <i>Fresh Maryland jumbo lump</i>	20.
MUSSELS OUZO <i>Steamed with ouzo herb broth, topped with feta cheese</i>	16.
GREEK SPREADS <i>Assortment of five spreads served with grilled pita</i> <i>Tzatziki (yogurt, cucumber) • Taramosalata (Caviar) • Htipiti (red pepper and feta)</i> <i>Melitzanosalata (eggplant puree) • Skordalia (almonds, garlic)</i>	17.
SARDINES <i>Grilled, topped with lemon and extra virgin olive oil</i>	16.
SHRIMP SANTORINI <i>Baked shrimp with white wine, tomato broth and feta cheese</i>	18.
STUFFED CALAMARI <i>Grilled with feta, tomato, fresh herbs and garlic</i>	16.
SHRIMP <i>Grilled with garlic, lemon and herbed extra virgin olive oil</i>	19.
OCTOPUS <i>Charcoal grilled with red and yellow roasted Holland peppers</i>	20.
STUFFED GRAPE LEAVES <i>Rice with dill</i>	15.
KEFTETHES <i>Meat balls with Greek spices</i>	12.
LOBSTER GYROS <i>with cucumber tomato relish and mint tzatziki</i>	15.

S A L A D S

GREEK TOMATO SALAD <i>Tomatoes, cucumbers, peppers, onions, olives and feta</i>	16.
GREEN SALAD <i>Mixed greens with red wine vinegar and extra virgin olive oil</i>	13.
ROMAINE <i>Hearts of baby romaine with creamy feta dressing</i>	13.
ARUGULA <i>Sliced red onions topped with goat cheese in a balsamic vinaigrette</i>	14.

S E A S O N A L F I S H H O U S E S E L E C T I O N S

WILD SALMON <i>roasted vegetables with basil puree</i>	27.
HALIBUT <i>asparagus saffron risotto with ladolemono</i>	28.
SWORDFISH KABOB <i>black olive mashed and lemon scented braised greens</i>	27.
SEARED TUNA <i>Asian noodle stir fry, peanut sauce and red chili oil</i>	29.
PLAKI <i>Oven baked Chilean sea bass with Vidalia onions, tomato and herbs</i>	31.
SHRIMP <i>Assyrtiko wine yellow tomato sauce with orzo</i>	30.

W H O L E F I S H S E L E C T I O N S

*We recommend approximately one pound per person - Fish varies by weight.
Subject to seasonal availability. Our chefs de-bone your fish unless otherwise instructed.
Allow thirty minutes for preparation*

PLEASE VISIT OUR FRESH WHOLE FISH DISPLAY

RECOMMENDED FOR ONE

ARCTIC CHAR (Iceland) <i>Moderately lean and firm, similar to salmon & trout</i>	26. lb
BARBOUNIA/ROUGET (Greece) <i>A delicacy with sweet flavor & aroma</i>	27. lb
LOBSTER (Maine) <i>Fresh charcoal grilled Maine lobster in the shell</i>	29. lb
POMPANO (Atlantic Ocean) <i>firm flavorful fish with a tender texture</i>	27. lb
ROYAL DORADO (Greece) <i>Mediterranean fish with a mild flavor</i>	28. lb
LOUP DE MER (Mediterranean) <i>White fish with mild, moist and tender flakes</i>	29. lb
DOVER SOLE (Holland) <i>Tender, firm texture with a fine delicate taste</i>	40. lb
KING CRAB LEGS (Alaska) <i>Succulent, mildly sweet and tender</i>	41. lb
TIGER SHRIMP (Atlantic Ocean) <i>sweet with firm texture</i>	47. lb
LANGOUSTINES (Mediterranean) <i>A delicacy with sweet and distinguished flavor</i>	50. lb

RECOMMENDED FOR MORE THAN ONE

AMERICAN SNAPPER (Atlantic Ocean) <i>White, moist and lean with a sweet flavor</i>	27. lb
BLACK SEA BASS (Atlantic Ocean) <i>Wild bass with mild flavor and flaky texture</i>	26. lb
FAGRI (Mediterranean) <i>Firm, tasty white snapper</i>	32. lb

ALL WHOLE FISH ARE SERVED WITH CHEF'S VEGETABLE OF THE DAY

S T E A K H O U S E S E L E C T I O N S

Charcoal broiled served with a choice of potato and sauce

		P O T A T O E S	S A U C E S
FILET MIGNON <i>10oz</i>	35.		
LAMB CHOPS	37.	Fresh Cut Fries	Feta & Roquefort
STRIP STEAK <i>16 oz</i>	36.	Lemon Roasted	Red Wine
COWBOY (USDA Prime) <i>16 oz</i>	40.	Mashed	Greek Chimichuri
GRILLED CHICKEN	23.		Varka Steak Sauce
			Green Peppercorn

S I D E S

Lemon Roasted Potatoes 6.	Asparagus 8.	Fasolakia 7.
Sautéed Spinach 8.	Spanakorizo 7.	Fresh Cut Fries 6.
Steamed Wild Greens 9.	Broccoli Rabe & Feta 8.	Eggplant Potato Mousaka 10.