


Caserole Specialties

GARIDES OVELIA sauteed shrimp, wrapped in roasted eggplant, baked in our house made tomato sauce, broiled with crumbled feta and served over our mixed grain rice 24

KALAMARI KOKKINISTO (seasonal) calamari braised in red wine, sauteed and stewed with onions and tomato, served over our mixed grain rice 15

MOUSAKA layers of potato, eggplant, seasoned ground beef in tomato sauce topped with bechamel cream and choice of side 14

PASTICIO layers of ziti pasta, seasoned ground beef topped with bechamel cream served with a choice of side 13

 **Meat Free MOUSAKA** layers of potato, eggplant, zucchini and a hardy mix of vegetables in a fresh and flavorful tomato sauce topped with bechamel 16

Seafood

KALAMARI GEMISTO whole calamari stuffed with chopped green and red peppers, feta and bacon 18

GRILLED SCALLOPS and asparagus wrapped in prosciutto 25

GALEOS tender steaks of grilled baby shark served with skordalia 15

SOLOMOS broiled salmon filet in a light garlic butter 18

GARIDES PSITES grilled shrimp MP

FILET OF SOLE broiled in a light garlic butter 17

GARIDES GEMISTES broiled stuffed shrimp with our jumbo lump crab stuffing 24

THALLASINI PIKILIA grilled seafood assortment (no substitutions):
little neck clams; shrimp; calamari; scallops and baby shark 32

above served with your choice of side dish

THALLASINI MAKARONADA Sauteed calamari, shrimp and clams served over organic pasta with your choice of our light Parmesan cream or Tomato sauce, finished with a splash of Ouzo 20

Whole Fish

RED SNAPPER MP

PORGIE MP

SEA BASS MP

served with your choice of side dish

ASK FOR OUR SEASONAL SPECIALS

Sides

 **FRENCH FRIES** 5

 **BEETS** 5

 **WHITE RICE, BASMATI AND ORZO** 5

 **BABY SPINACH** 6

 **BROCCOLI RABE** 6

OVEN ROASTED LEMON POTATOES 6

Pink Oyster Raw Bar

BLUE POINT OYSTER 2

LITTLE NECK CLAM 1

above served in orders of three

SHRIMP COCKTAIL MP

4 per order