



AEGEAN
RESTAURANT

APPETIZERS

MEZETHEΣ

Seafood Cakes \$9.95

Seafood cakes made with shrimp, crab and scallops served on a bed of mesclun greens and cherry tomatoes

Mussels \$9.95

Fresh mussels sautéed in a white wine and garlic butter sauce

Aegean Pikilia \$10.95

Htipiti (Feta cheese, roasted red pepper and virgin olive oil spread), Melitzanosalata (freshly roasted eggplant, garlic and olive oil spread), Tzatziki (creamy yogurt, cucumber with garlic and virgin olive oil spread)

Pikilia \$10.95

Taramosalata (whipped fish roe, potatoes and olive oil spread), Hummus (chick peas, olive oil, garlic and lemon spread), Melitzanosalata (freshly roasted eggplant, garlic, and olive oil spread)

Horiatiki Pikilia \$11.95

Loukaneko (broiled, spicy, homemade sausage), Lamb Ribs (lightly marinated ribs), Keftedakia (homemade meatballs), Kotopoulo Skaras (grilled chicken seasoned with olive oil, oregano and lemon)

Shrimp Saganaki \$11.95

Succulent shrimp sautéed with garlic, peppers, tomatoes, feta cheese, olive oil, and oregano

Saganaki \$8.95

Kaseri cheese

Grape Leaves \$7.95

Ground beef with rice rolled up into grape leaves and baked, topped with lemon sauce

**Spinach Pies and Cheese Pies (Two of Each)
\$7.95**

Baked triangles of filo dough stuffed with spinach and feta, respectively

Sardeles \$8.95

Lightly floured and pan fried smelts

Calamari \$8.95

Fresh calamari lightly breaded and pan fried

Kolokithakia & Piperies \$7.95

Pan fried zucchini and peppers with garlic and olive oil

Horta \$6.95

Steamed dandelion greens served with olive oil and lemon

Lamb Ribs* \$8.95

Lightly marinated and broiled

Grilled Octopus \$8.95

Grilled tender octopus brushed with olive oil, lemon, and oregano

Shrimp Scampi \$9.95

Large shrimp, sautéed with fresh garlic and olive oil, topped with lemon sauce and a dash of white wine

Grilled Shrimp \$9.95

Jumbo shrimp brushed with olive oil, lemon and oregano

Cold Shellfish Platter* \$14.95

Shrimp cocktail, oysters on half shell, and ½ lobster tail served with cocktail sauce, horseradish and lemon wedge

Oysters* \$10.95

Chilled oysters served with cocktail sauce, horseradish and a wedge of lemon

Shrimp Cocktail \$10.95

Jumbo shrimp with cocktail sauce and lemon wedge

House Combination Specials \$8.95

All combination specials are served with rice or potato and a house salad

1. (2) Stuffed grape leaves, (1) spinach pie, (2) Greek meatballs
2. Half Pastichio, (1) spinach pie
3. (3) Stuffed grape leaves and (1) spinach pie
4. Half Mousaka and (1) stuffed grape leaf
5. (2) Greek meatballs and (2) spinach pies
6. Half Mousaka and (1) spinach pie
7. (2) Stuffed grape leaves, (1) Greek meatball, and (1) spinach pie with sliced tomato, cucumber, olives, and sliced feta cheese

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ΑΕΓΕΑΝ
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SOUPS

ΣΟΥΠΕΣ

\$3.95

Avgolemono (Chicken Egg Lemon Soup)

Fakes (Lentil Soup)

Fasolatha (Navy Bean Soup)

SALADS

ΣΑΛΑΤΕΣ

Greek Salad \$7.95

Fresh salad greens, tomatoes, cucumbers, olives, onions, peppers, topped with feta cheese and a dash of oregano

Topped with Lobster Meat \$15.95

Topped with Grilled Salmon* \$14.95

Topped with Grilled Shrimp \$12.95

Topped with Marinated Grilled Chicken
\$9.95

Topped With Tuna \$9.95
dressing, and parmesan cheese

Caesar Salad \$7.95

Fresh romaine lettuce topped with croutons & Caesar dressing

Caesar Salad

Topped with Grilled Chicken \$9.95

Mesclun Salad

Topped with Grilled Salmon* \$15.95

Mesclun Salad

Topped with Grilled Shrimp \$12.95

Xoriatiki \$10.95

Tomatoes, cucumbers, peppers, onions, olives, feta cheese sprinkled with olive oil and oregano

SANDWICHES

Sandwiches are served with lettuce, tomato and red onion, on your choice of white, wheat, pita, or bulkie roll, with house salad or french fries

Hamburger* \$7.95

Fresh ground beef cooked to order served with lettuce, tomato and onions.

Cheeseburger* \$8.95

Bacon Cheeseburger* \$9.95

Aegean Burger \$9.95

Fresh ground beef topped with melted feta cheese, crispy bacon, and tzatziki sauce served with lettuce, tomato and onion

Chicken Gyro Sandwich \$8.95

Lightly seasoned chicken served with chopped lettuce, tomato, onions and our tzatziki spread rolled up in pita bread

Traditional Gyro Sandwich* \$8.95

Lightly seasoned lamb and pork served with chopped lettuce, tomato, onions and tzatziki sauce rolled up in pita bread

Lobster Salad Sandwich \$12.95

Fresh lobster meat with diced celery and light mayonnaise

Tuna Salad Sandwich \$7.95

All white tuna, chopped celery and light mayonnaise

Open Faced Roast Lamb Sandwich \$8.95

Sliced seasoned leg of lamb on top of white bread with gravy

Lamb Souvlaki Pita Pocket \$8.95

Marinated and grilled pieces of lamb served in a pita pocket with lettuce, tomato and tzatziki sauce

Grilled Chicken Sandwich \$8.95

Marinated grilled chicken breast.
with cheese and bacon \$8.95

DAILY MEALS

KATHEMEPINA

Veal Cutlet Parmesean \$11.95

Lightly seasoned and breaded veal, topped with mozzarella cheese and marinara sauce

Chicken Cutlet Parmesan \$11.95

Lightly seasoned and breaded chicken, topped with mozzarella cheese and marinara sauce

Chicken Fingers \$8.95

Lightly breaded chicken strips

Spaghetti with Marinara Sauce \$7.95

Spaghetti with Meatballs \$9.95

Spaghetti served with homemade meatballs and topped with marinara sauce

Spaghetti dishes are served with a house salad

All above Kathemerina are served with a house salad and one choice of the following: rice pilaf, roasted potatoes, french fries or vegetables.

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SEAFOOD THALASSINA

GRILLED SPECIALTIES

Aegean Tilapia \$13.95

Broiled tilapia served with sautéed tomatoes, mushrooms, scallops, parsley, garlic and white wine

Grilled Trout \$10.95

Whole fillet of trout cooked with a dash of olive oil and lemon

Sword Fish Steak* \$15.95

Charcoal grilled swordfish steak and finished with a lemon and olive oil dressing

Tuna Steak* \$15.95

Charcoal grilled tuna steak finished with a lemon and olive oil dressing

Aegean Salmon* \$14.95

Grilled salmon served over sautéed leeks and a white wine sauce

BROILED SEAFOOD DELICACIES

Lightly breaded and basted with olive oil

Aegean Seafood \$15.95

Broiled haddock, sole, salmon, scallops and shrimp

Broiled Filet of Salmon* \$13.95

Broiled Sea Scallops \$13.95

Broiled Filet of Haddock \$11.95

Broiled Filet of Sole \$11.95

Scallop Kabob \$11.95

Scallops skewered between peppers, onions, tomatoes, and mushrooms sprinkled with breadcrumbs and olive oil

Shrimp Kabob \$11.95

Shrimp skewered between peppers, onions, tomatoes, and mushrooms sprinkled with breadcrumbs and olive oil

SAUTEED SHELLFISH DISHES

Seafood Casserole \$15.95

Sautéed scallops, shrimp and lobster with scallops, diced tomatoes, olive oil topped with mozzarella cheese

Shrimp Scampi over Pasta or Rice \$13.95

Succulent shrimp sautéed with garlic, pepper, and olive oil in a lemon sauce, finished with a dash of white wine

Shrimp with Feta \$15.95

Succulent shrimp sautéed with garlic, pepper, tomatoes, olive oil, dashed with white wine and topped with melted feta

FRIED SEAFOOD

Fresh Filet of Haddock \$11.95

Fresh Filet of Sole \$11.95

Fresh Sea Scallops \$13.95

Fresh Calamari \$11.95

Fresh Smelts \$10.95

Jumbo Shrimp \$13.95

SUCCULENT BAKED CRAB MEAT STUFFED SEAFOOD

Steamed Lobster or

Baked Stuffed Lobster \$19.95/\$25.95

Baked stuffed lobster is stuffed with home made crab stuffing

Stuffed Shrimp

with Crabmeat Stuffing \$12.95

Stuffed with crab meat, crushed crackers, pinch of onion, celery & pepper.

Stuffed Sole

with Crab Meat Stuffing \$10.95

Stuffed with crab meat, crushed crackers, pinch of onion, celery & pepper.

All above entrees are served with a house salad and your choice of one:
rice pilaf, roast potatoes, french fries, or vegetables.

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CHAR- BROILED SPECIALTIES

ΣΚΑΡΑΣ

Filet Mignon* 10oz \$16.95

New York Sirloin* 14oz \$15.95

Lamb Loin Chops* \$15.95

Pork Chop* \$15.95

Rack of Lamb* \$17.95

Lightly marinated with garlic, pepper, oregano, and olive oil

Lamb Kabob* \$15.95

Marinated lamb skewered between peppers, onions, tomatoes, and mushrooms

Chicken Kabob \$14.95

Marinated chicken skewered between peppers, onions, tomatoes, and mushrooms

Beef Kabob* \$15.95

Pieces of marinated filet mignon skewered between peppers, onions, tomatoes, and mushrooms

Lamb Souvlaki* \$11.95

Skewered pieces of lamb lightly marinated with garlic, pepper, oregano, and olive oil

Beef Souvlaki* \$11.95

Skewered pieces of beef lightly marinated with garlic, pepper, oregano, and olive oil

Chicken Souvlaki \$10.95

Skewered pieces of chicken lightly marinated with garlic, pepper, oregano, and olive oil

Broiled Half Chicken \$10.95

Lightly seasoned

Ortikia \$12.95

Charbroiled Quail with olive oil, lemon and oregano

Vegetable Kabob \$8.95

Skewered peppers, onions, tomatoes, mushrooms, broccoli, and zucchini

Lamb Ribs* \$10.95

Lightly marinated and seasoned ribs broiled to perfection

Calves Liver* \$11.95

Broiled liver topped with sautéed onions

TRADITIONAL ENTREES

ΠΑΡΑΔΟΣΙΑΚΑ

Roast Spring Leg of Lamb \$12.95

Lightly seasoned leg of lamb, sliced and topped with light brown gravy

Baked Spring Lamb \$12.95

Lightly seasoned lamb topped with light red gravy

Mousaka \$11.95

Layered eggplant, seasoned ground beef, and grated cheese, topped with béchamel sauce

Pastichio \$10.95

Ground beef and baked macaroni layered with béchamel sauce and light red gravy

Stuffed Grape Leaves \$10.95

Ground beef and rice stuffing rolled into grape leaves and topped with a lemon sauce

Spinach Pie \$8.95

Filo dough stuffed with spinach and feta cheese

Chicken Gyro Plate \$8.95

Lightly seasoned chicken served with our traditional tzatziki spread

Traditional Gyro Plate* \$8.95

Lightly seasoned lamb and pork served with our traditional tzatziki spread

House Combination Platter \$15.95

Mousaka, Pastichio, Grape Leaves, Spinach Pie, and Greek Sausage

Lamb Youvetsi \$12.95

Braised lamb with orzo topped with grated cheese

All above entrees are served with a house salad and your choice of one: rice pilaf, roast potatoes, french fries, or vegetables.

Gift Certificates Available

Function Rooms Available

Gratuities of 18% will be added onto parties of 8 or more

www.AegeanRestaurants.com

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