



# DINNER

## APPETIZERS

### MEZETHEΣ

#### Aegean Pikilia —

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

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

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

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

#### Saganaki

Kaseri cheese flambé

#### Grape Leaves

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

#### Spinach Pies and Cheese Pies (Two of Each)

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

#### Sardeles

Lightly floured and pan fried smelts

#### Calamari

Fresh calamari lightly breaded and pan fried

#### Kolokithakia & Piperies

Pan fried zucchini and peppers with garlic and olive oil

#### Horta

Steamed dandelion greens served with olive oil and lemon

#### Lamb Ribs\*

Lightly marinated and broiled

#### Grilled Octopus

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

#### Shrimp Scampi

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

#### Grilled Shrimp

Jumbo shrimp brushed with olive oil, lemon and oregano

#### Cold Shellfish Platter\*

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

#### Oysters\*

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

#### Shrimp Cocktail

Jumbo shrimp with cocktail sauce and lemon wedge

## SOUPS

### ΣΟΥΠΕΣ

Avgolemono (Chicken Egg Lemon Soup)

Fakes (Lentil Soup)

Fasolatha (Navy Bean Soup)

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## SALADS

### ΣΑΛΑΤΕΣ

#### Greek Salad

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

Topped with Lobster Meat

Topped with Grilled Salmon\*

Topped with Grilled Shrimp

Topped with Marinated Grilled Chicken

Topped With Tuna

#### Caesar Salad

Fresh romaine lettuce topped with croutons, Caesar dressing, and parmesan cheese

#### Caesar Salad

Topped with Grilled Chicken

#### Mesclun Salad

Topped with Grilled Salmon\*

#### Mesclun Salad

Topped with Grilled Shrimp

#### Xoriatiki

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

## DAILY MEALS

### ΚΑΘΗΜΕΡΙΝΑ

#### Veal Cutlet Parmesean

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

#### Cheeseburger\*

Fresh ground beef cooked to order, served with lettuce, tomato, onion, and American cheese

#### Chicken Cutlet Parmesan

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

#### Chicken Fingers

Lightly breaded chicken strips

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

#### Spaghetti with Marinara Sauce

#### Spaghetti with Meatballs

Spaghetti served with homemade meatballs and topped with marinara sauce

*Spaghetti dishes are served with a house salad*

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**AEGEAN**  
RESTAURANT

## SEAFOOD THALASSINA

### GRILLED SPECIALTIES

#### Sinagrida

Whole Fresh Red Snapper drizzled with olive oil, lemon and oregano and grilled

#### Lavraki

Whole Fresh Greek Sea Bass drizzled with olive oil, lemon and oregano and grilled

#### Grilled Trout

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

#### Sword Fish Steak\*

Charcoal grilled and finished with a lemon and olive oil dressing

#### Tuna Steak\*

Charcoal grilled and finished with a lemon and olive oil dressing

#### Aegean Salmon\*

Grilled salmon served over sautéed leeks and a white wine sauce

### BROILED SEAFOOD DELICACIES

Lightly breaded and basted with olive oil

#### Aegean Seafood

Broiled haddock, sole, salmon, scallops and shrimp

#### Broiled Filet of Salmon\*

#### Broiled Sea Scallops

#### Broiled Filet of Haddock

#### Broiled Filet of Sole

#### Scallop Kabobs (two)

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

#### Shrimp Kabobs (two)

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

### SAUTEED SHELLFISH DISHES

#### Seafood Casserole

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

#### Shrimp Scampi over Pasta or Rice

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

#### Shrimp with Feta

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

### FRIED SEAFOOD

#### Fresh Filet of Haddock

#### Fresh Filet of Sole

#### Fresh Sea Scallops

#### Fresh Calamari

#### Fresh Smelts

#### Jumbo Shrimp

### SUCCULENT BAKED CRAB MEAT STUFFED SEAFOOD

#### Steamed Lobster or

#### Baked Stuffed Lobster

Baked stuffed lobster is stuffed with a home made crab stuffing

#### Stuffed Shrimp with Crabmeat Stuffing

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

#### Stuffed Sole with Crab Meat Stuffing

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

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rice pilaf, roast potatoes, french fries, or vegetables.*

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## CHAR- BROILED SPECIALTIES

### ΣΚΑΡΑΣ

**Filet Mignon\* 10oz**

**New York Sirloin\* 14oz**

**Lamb Loin Chops\***

**Pork Chops\***

**Rack of Lamb\***

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

**Lamb Kabob\***

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

**Chicken Kabob**

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

**Beef Kabob\***

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

**Lamb Souvlaki\***

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

**Beef Souvlaki\***

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

**Chicken Souvlaki**

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

**Broiled Half Chicken**

Lightly seasoned

**Ortikia**

Charbroiled Quail with olive oil, lemon and oregano

**Vegetable Kabob (2 skewers)**

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

**Lamb Ribs\***

Lightly marinated and seasoned ribs broiled to perfection

**Calves Liver\***

Broiled liver topped with sautéed onions

## TRADITIONAL ENTREES

### ΠΑΡΑΔΟΣΙΑΚΑ

**Roast Spring Leg of Lamb**

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

**Baked Spring Lamb**

Lightly seasoned lamb topped with light red gravy

**Mousaka**

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

**Lamb Youvetsi\***

Braised lamb with orzo topped with grated chesse

**Stuffed Grape Leaves**

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

**Spinach Pies**

Filo triangles stuffed with spinach and feta cheese

**Chicken Gyro Plate**

Lightly seasoned chicken served with our traditional tzatziki spread

**Traditional Gyro Plate\***

Lightly seasoned lamb and pork served with our traditional tzatziki spread

*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](http://www.AegeanRestaurants.com)**

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