



ΑΕΓΕΑΝ
RESTAURANT

LUNCH

APPETIZERS

ΜΕΖΕΤΗΣ

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 \$7.95

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

SANDWICHES ΣΑΝΔΩΙΧΗΣ

Hamburger*

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

Cheeseburger*

Bacon Cheeseburger*

Chicken Gyro Sandwich

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

Traditional Gyro Sandwich*

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

Grilled Chicken Sandwich

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

Lobster Salad Sandwich

Fresh lobster meat with diced celery and light mayonnaise

Tuna Salad Sandwich

All white tuna, chopped celery and light mayonnaise

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

DAILY MEALS ΚΑΘΗΜΕΡΙΝΑ

Veal Cutlet Parmesean

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

Chicken Cutlet Parmesan

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

Chicken Fingers

Lightly breaded chicken strips

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

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

Sinagrída

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 Swordfish steak and finished with a lemon and olive oil dressing

Tuna Steak*

Charcoal grilled Tuna steak 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 Kabob

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

Shrimp Kabob

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 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.

*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

New York Sirloin* 14oz

Lamb Loin Chops*

Pork Chop*

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

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, and grated cheese, topped with béchamel sauce

Pastichio

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

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

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