

APPETIZERS

House Platter A small sampling of spinach pie, stuffed grape leaves, Greek sausage, meatball, boiled egg, olives and feta cheese	\$11.95
Kolokithakia, Piperies & Skordalia Pan fried zucchini and peppers with smooth garlic potato spread	\$9.95
Shrimp Scampi Six large shrimp, sautéed with fresh garlic and topped with our own lemon sauce	\$10.95
Shrimp Cocktail Six large shrimp, boiled and then chilled, served on a bed of lettuce with a wedge of lemon and cocktail sauce	\$11.95
Saganaki Baked Greek cheese with a wedge of lemon	\$9.95
Grilled Octopus Grilled tender octopus brushed with olive oil, lemon, and oregano	\$10.95
Calamari Squid lightly battered and fried, served with a wedge of lemon and tartar sauce	\$9.95
Broiled Lokaniko Broiled spicy Greek sausage	\$7.95
Taramosalata* Potato and salmon eggs blended as a dip with tomato and cucumber wedges on the side	\$6.95
Tzatziki A blend of cucumber shavings, yogurt and garlic, served with tomato and cucumber wedges	\$7.95
Stuffed Grape Leaves Ground beef with rice rolled up into grape leaf and baked	\$7.95
Spinach Pies (Two) Spinach and feta cheese rolled up into filo dough and baked	\$6.95
Cheese Pies (Two) Feta cheese rolled up into filo dough and baked	\$6.95
Broiled Artichokes Lightly broiled and topped with a lemon sauce and Parmesan cheese	\$8.95
Smelts Lightly battered and fried, served with a wedge of lemon	\$8.95
Lamb Ribs* Lightly marinated and broiled, served with a wedge of lemon	\$10.95
Chicken Fingers Lightly breaded chicken, served with sweet and sour sauce upon request	\$8.95
Spicy Chicken Wings	\$8.95
Hummus Served with tomato and cucumber wedges	\$6.95
Eggplant Dip Freshly roasted eggplant, garlic, and olive oil spread	\$6.95

CHARBROILED SPECIALTIES

	Lunch	Dinner
Filet Mignon* A most tender cut, broiled to your liking	\$16.95	\$20.95
Rack of Lamb* A full rack of lamb, lightly seasoned with garlic, pepper and olive oil	\$15.95	\$21.95
Lamb Kabob a la Aegean* Delicious pieces of marinated lamb skewered between peppers, onions, tomatoes, and mushrooms, broiled to your liking	\$14.95	\$18.95
Beef Kabob a la Aegean* Delicious pieces of marinated filet mignon skewered between peppers, onions, tomatoes, and mushrooms, broiled to your liking	\$14.95	\$18.95
Chicken Kabob a la Aegean* Delicious pieces of marinated chicken skewered between peppers, onions, tomatoes, and mushrooms	\$13.95	\$17.95
Vegetable Kabobs a la Aegean* Peppers, onions, tomatoes, mushrooms and broccoli, lightly breaded and sprinkled with margarine	\$9.95	\$13.95
New York Sirloin* Prime cut beef, broiled to your liking	\$15.95	\$20.95
Lamb Loin Chops* (3) Broiled to your liking	\$15.95	\$20.95
Pork Chops* (2)	\$15.95(2) \$17.95
Lamb Souvlaki a la Aegean* Five pieces of lamb marinated and skewered, broiled to your liking	\$11.95	\$14.95
Beef Souvlaki a la Aegean* Five pieces of beef marinated and skewered, broiled to your liking	\$11.95	\$14.95
Chicken Souvlaki a la Aegean* Five pieces of chicken marinated and skewered, broiled to your liking	\$11.95	\$13.95
Calves Liver* Broiled liver topped with sautéed onions	\$11.95	\$14.95
Lamb Ribs* Lightly marinated and seasoned ribs broiled to perfection	\$11.95	\$14.95

All Broiled Dinners are served with a house salad and your choice of one of the following: rice pilaf, french fries or roast potatoes.

HOURS

Lunch: Monday - Saturday 11^{AM} - 4^{PM}

Dinner***: Monday - Saturday 4^{PM} - 10^{PM}, Sunday 12^{PM} - 9^{PM}

Prices Subject to Change

*Before placing your order, please inform your server if anyone in your party has a food allergy.

**The FDA advises that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

***Dinner prices will be into effect after 4pm.



AEGEAN
RESTAURANT

TAKEOUT MENU
PHONE 617-923-7771
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GIFT CERTIFICATES AVAILABLE
FULL CATERING

640 Arsenal Street • Watertown, MA
www.aegeanrestaurants.com

SOUPS

	Lunch	Dinner
Minestrone Soup (Bowl)	\$3.95	\$3.95
Chicken Egg Lemon Soup (Bowl)	\$3.95	\$3.95

SALADS

	Lunch	Dinner		Lunch	Dinner
Greek Salad	\$7.95	\$7.95	Caesar Salad	\$8.95	\$8.95
Fresh salad greens, tomatoes, cucumbers, olives, onions, peppers, topped with feta cheese and a dash of oregano			Fresh romaine lettuce topped with croutons, Caesar dressing, and parmesan cheese		
Topped with Lobster Meat	\$14.95	\$15.95	Topped with Grilled Chicken	\$9.95	\$10.95
Topped with Grilled Salmon ...	\$14.95	\$14.95			
Topped with Chicken Salad	\$10.95	\$10.95			
Topped with Tuna	\$10.95	\$10.95			
Topped with Grilled Shrimp ...	\$13.95	\$12.95			
Topped with Grilled Chicken	\$9.95	\$10.95			

SANDWICHES

	Lunch	Dinner
Gyro Sandwich	\$9.95	\$10.95
Hamburger*	\$8.95	\$8.95
Fresh ground beef cooked to order served with lettuce, tomato and onions		
Cheeseburger*	\$9.95	\$9.95
Grilled Chicken Sandwich	\$9.95	\$9.95
Fish Sandwich	\$11.95	\$13.95
Tuna Salad Sandwich	\$8.95	\$8.95
Chicken Salad Sandwich	\$8.95	\$8.95
Lobster Meat Salad Sandwich	\$14.95	\$15.95

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

ITALIAN DISHES

	Lunch	Dinner
Veal Cutlet Lightly breaded veal, topped with marinara sauce	\$12.95	\$14.95
Veal Cutlet Parmesan	\$13.95	\$15.95
Lightly seasoned and breaded veal, topped with Parmesan cheese and marinara sauce		
Chicken Cutlet Lightly breaded chicken, topped with marinara sauce	\$11.95	\$14.95
Chicken Cutlet Parmesan	\$12.95	\$15.95
Lightly breaded chicken, topped with Mozzarella cheese and marinara sauce		

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

Spaghetti with Sauce	\$8.95	\$9.95
Spaghetti with Meatballs	\$10.95	\$11.95

Spaghetti dishes are served with a house salad

SEAFOOD

	Lunch	Dinner
Grilled Trout Whole filet of trout cooked with a dash of olive oil and lemon	\$11.95	\$14.95
Swordfish Steak* Charcoal grilled Swordfish Steak finished with a lemon and olive oil dressing ...	\$16.95	\$17.95
Aegean Salmon* Grilled salmon served over sautéed leeks and a white wine sauce	\$13.95	\$16.95
BROILED SEAFOOD DELICACIES Lightly breaded and basted with olive oil		
Aegean Seafood Broiled haddock, sole, salmon, scallops and shrimp	\$15.95	\$17.95
Broiled Filet of Salmon*	\$13.95	\$15.95
Broiled Sea Scallops	\$14.95	\$17.95
Broiled Filet of Haddock	\$12.95	\$14.95
Broiled Filet of Sole	\$12.95	\$14.95
Scallop Kabob(s)	\$11.95	.. (2) \$18.95
Scallops skewered between peppers, onions, tomatoes, and mushrooms. Sprinkled with breadcrumbs and olive oil		
Shrimp Kabob(s)	\$13.95	.. (2) \$18.95
Shrimp skewered between peppers, onions, tomatoes, and mushrooms. Sprinkled with breadcrumbs and olive oil		
Shrimp and Scallop Kabob Combo	(1) \$16.95	.. (1) \$18.95
One skewer of shrimp, one of scallops, skewered between peppers, onions, tomatoes, and mushrooms. Sprinkled with breadcrumbs and olive oil		

	Lunch	Dinner
FRIED SEAFOOD		
Fresh Filet of Haddock	\$12.95	\$14.95
Fresh Filet of Sole	\$14.95	\$14.95
Fresh Sea Scallops	\$14.95	\$16.95
Fresh Squid (Calamari lightly battered)	\$11.95	\$14.95
Fresh Smelts	\$10.95	\$14.95
Fresh Shrimp	\$13.95	\$14.95

SAUTÉED SHELLFISH DISHES

Seafood Casserole	\$14.95	\$17.95
Sautéed scallops, shrimp and lobster with scallions, diced tomatoes, olive oil topped with mozzarella cheese		
Shrimp Scampi over Pasta or Rice	\$14.95	\$17.95
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	\$17.95
Succulent shrimp sautéed with garlic, pepper, tomatoes, olive oil, dashed with white wine and topped with melted feta		

SUCCULENT BAKED CRAB MEAT STUFFED SEAFOOD

Stuffed Shrimp with Crab Meat Stuffing	\$14.95	\$16.95
Stuffed with crab meat, crushed crackers, pinch of onion, celery and pepper		
Stuffed Sole with Crab Meat Stuffing	\$13.95	\$15.95
Stuffed with crab meat, crushed crackers, pinch of onion, celery and pepper		

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

TRADITIONAL ENTREES

	Lunch	Dinner
House Combination Platter	\$13.95	\$15.95
A generous serving of mousaka, pastichio, spinach pie, (2) grape leaves and Greek sausage		
Roast Spring Leg of Lamb Lightly seasoned leg of lamb, sliced and topped with light brown gravy	\$11.95	\$13.95
Baked Spring Lamb Lightly seasoned lamb topped with light red gravy	\$11.95	\$14.95
Stuffed Grape Leaves	\$11.95	\$14.95
Ground beef and rice stuffing rolled into grape leaves and topped with a lemon sauce		
Mousaka	\$10.95	\$13.95
Layered eggplant, seasoned ground beef, and grated cheese, topped with béchamel sauce		
Pastichio	\$10.95	\$12.95
Ground beef and baked macaroni layered with béchamel sauce and light red gravy		
Spinach Pies (2) Filo triangles stuffed with spinach and feta cheese	\$9.95	\$10.95
Spinach Pie (1) and Cheese Pie (1)	\$9.95	\$10.95
Broiled Half Chicken Lightly seasoned half chicken broiled to perfection	\$11.95	\$13.95
Chicken Fingers Lightly breaded chicken	\$9.95	\$10.95

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

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