

APPETIZERS

**HORTA**   \$10  
Steamed dandelion greens  
served with olive oil & lemon

**LAMB RIBS\***   \$14  
Lightly marinated & broiled

**GRAPE LEAVES**   \$12  
Ground beef with rice rolled up into  
grape leaves & baked, topped with lemon sauce

**SARDELES**   \$13  
Lightly floured & pan fried smelts

**SPINACH PIES  
& CHEESE PIES** (2 of each)   \$12  
Baked triangles of filo dough stuffed  
with spinach & Feta, respectively

**PIKILIA**   \$14  
Taramosalata (whipped fish row, potatoes &  
olive oil spread), hummus (chick peas, olive oil,  
garlic & lemon spread), Melizanosalata (freshly  
roasted eggplant, garlic & olive oil spread)

**AEGEAN PIKILIA**   \$14  
Htipiti (Feta cheese, roasted red pepper & virgin  
olive oil spread), Melitzanosalata (freshly roasted  
eggplant, garlic & olive oil spread), Tzatziki creamy  
yogurt-cucumber with garlic & virgin olive oil spread)

**HORIATIKI PIKILIA**   \$15  
Loukaneko (broiled, spicy, homemade sausage),  
Lamb Ribs (lightly marinated ribs), Keftedakia  
(homemade meatballs), Kotopoulo Skaras (grilled  
chicken seasoned with olive oil, oregano & lemon)

**CALAMARI**   \$13  
Fresh calamari lightly breaded & fried  
Choose regular or Rhode Island style

**SHRIMP COCKTAIL**   \$15  
Jumbo shrimp with cocktail sauce

**SAGANAKI**   \$12  
Kaseri cheese sautéed

**SHRIMP SAGANAKI**   \$15  
Succulent shrimp sautéed with garlic, peppers,  
tomatoes, Feta cheese, olive oil & oregano

**SHRIMP SCAMPI** (Aegean Style)   \$14  
Large shrimp, sautéed with fresh garlic  
& olive oil, topped with lemon sauce  
& a dash of white wine

**OYSTERS\***   \$15  
Chilled oysters served with cocktail sauce,  
horseradish & a wedge of lemon

**MUSSELS**   \$14  
Fresh mussels sautéed  
in a white wine, garlic butter sauce

**SEAFOOD CAKES**   \$12  
Seafood cakes made with shrimp,  
crab & scallops served on a bed of  
mesclun greens & cherry tomatoes,  
with a remoulade sauce on the side

**COLD SHELLFISH PLATTER\***   \$16  
Shrimp cocktail & oysters on half shell served with  
cocktail sauce, horseradish & a wedge of lemon

LUNCH COMBINATIONS   \$9.95  
Served with a house salad & choice of one: rice or potatoes.  
Please, no substitutions on combos.

**LUNCH COMBINATION 1**  
(2) Stuffed grape leaves, (1) Spinach pie,  
& (2) Greek meatballs

**LUNCH COMBINATION 2**  
Half Pastichio & (1) Spinach pie

**LUNCH COMBINATION 3**  
(3) Stuffed grape leaves & (1) Spinach pie

**LUNCH COMBINATION 4**  
Half Mousaka & (1) Stuffed grape leaf

**LUNCH COMBINATION 5**  
(2) Greek meatballs & (2) Spinach pies

**LUNCH COMBINATION 6**  
Half Mousaka & (1) Spinach pie

**LUNCH COMBINATION 7**  
(2) Stuffed grape leaves,  
(1) Greek meatball & (1) Spinach pie  
with sliced tomato, cucumber, olives,  
& sliced feta cheese

Let us host your next function

Whether you are planning a private party, family gathering or business meeting,  
our private dining rooms are perfectly suited for your most important occasions. You will receive  
the highest quality service for you & your guests (20 to 135). We also provide off site catering services  
for all your event needs. Visit [www.aegeanrestaurants.com](http://www.aegeanrestaurants.com) or like us on Facebook to find information .



Sift certificates are a great way to say thank you to someone you care about, please see our hostess for details!

\*The FDA advises that consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodbourne illness. Before placing your order,  
please inform your server if a person in your party has a food allergy or dietary restrictions.

\*\*An 18% gratuity will automatically be added in for parties of 8 or more.

SPECIALTY COCKTAILS

MARTINIS & COSMOS

**SILVER SUNSET**  
Camarena Silver Tequila, sweet vermouth,  
extra dry vermouth, orange juice, & grenadine

**PLATINUM COSMOPOLITAN**  
New Amsterdam Citrus Vodka, Cointreau,  
white cranberry juice & a splash of lime juice

**AEGEAN COSMOPOLITAN**  
Grey Goose le Citron Vodka, blue curacao,  
white cranberry juice & a splash of lime juice

**PARADISE COSMOPOLITAN**  
Stoli Razberi Vodka, Midori,  
blue curacao, pineapple juice, & sour mix

**THE PICK UP**  
New Amsterdam Vodka, St. Germain  
Elderflower Liqueur, orange juice, bitters

**CABLE CAR**  
Captain Morgan Spiced Rum,  
orange curacao, lemonade and sour mix

**SUN SPLASH**  
Cruzan Mango Rum, Captain Morgan  
Spiced Rum, sour mix and orange juice

**ESPRESSO MARTINI**  
Stoli Vanil Vodka, White Chocolate  
Godiva, Kahula and Espresso

**FLIRTINI**  
New Amsterdam Citrus Vodka, Chambord,  
pineapple juice and LaMarca Prosecco

**BLACK AND WHITE MARTINI**  
White Chocolate Godiva, Dark Chocolate  
Godiva, Stoli Vanil Vodka and chocolate syrup

**LEMON DROP MARTINI**  
New Amsterdam Citrus Vodka,  
Cointreau & Limoncello

**WILD BLUEBERRY MARTINI**  
Stoli Blueberry Vodka, triple sec,  
blueberry juice and a splash of lime

**POMTINI**  
New Amsterdam Citrus Vodka,  
Cointreau, pomegranate juice,  
a splash of lime & cranberry juice

**RASPBERRY WHITE  
CHOCOLATE MARTINI**  
White Chocolate Godiva, Stoli Vanil Vodka,  
Stoli Razberi Vodka and Chambord

**KEY LIME PIE**  
Stoli Vanil Vodka, Cruzan Coconut Rum,  
Midori Melon Liqueur, pineapple juice  
& a splash of lime juice

MARGARITAS & COCKTAILS

**VERY SEXY COCKTAIL**  
Domaine Chandon Brut Sparkling Wine  
and Chambord

**AEGEAN MARGARITA**  
Camarena Silver Tequila, blue curacao,  
sour mix and a splash of lime juice

**PATRON MARGARITA**  
Patron Anejo Tequila, Grand Marnier,  
sour mix & a splash of lime juice

**TRES CRUSH**  
Tres Agaves Reposado Tequila,  
St. Germain Elderflower Liqueur,  
grapefruit juice, soda water, Tres Agaves  
organic agave nectar and lime juice

**RASPBERRY MARGARITA**  
Tres Agaves Reposado Tequila, Chambord,  
sour mix and a splash of lime juice

**RASPBERRY LEMONADE**  
Stoli Razberi Vodka, Cointreau, lemonade  
and a splash of cranberry juice

**MOJITO**  
Bacardi Rum, ginger ale, mint leaves,  
lime and sugar

**AEGEAN DELIGHT**  
Bacardi Limon Rum, Chambord,  
lime juice and ginger ale

**MANGO MAI TAI**  
Cruzan Mango, triple sec, pineapple juice,  
sour mix, and Meyers Rum

**CAIPIRINHA**  
Cacacha, lime and sugar

**CRUZAN CRAN CONFUSION**  
Cruzan Coconut and Mango Rums,  
pineapple juice and a splash of cranberry juice

**GRAMERCY**  
New Amsterdam Gin, melon liqueur, cranberry  
juice, pineapple juice and lime on the rocks

**FIVE POINTS**  
New Amsterdam Gin, orange juice,  
coke and lemon juice

**STOKE AND COKE**  
Revelstoke Roasted Pecan Whiskey and coke  
with fresh lemon wedge

**BULLHORN**  
Southern Comfort, Amaretto and Red Bull



Fine Mediterranean Cuisine

Lunch Menu



# Welcome to The Aegean Restaurant

Founded by Nicholas and Toulia Ntassios in 1981, the Aegean Restaurant has been an extended family affair. The family owned and operated restaurant has succeeded thanks to dedication and constant attention to detail. Nick and Toulia made their first Aegean Restaurant a true success story. Today, The Aegean Restaurant still strives for excellence in serving home-cooked Mediterranean cuisine.

## HOMEMADE SOUPS \$5.50

AVGOLEMONO	FAKES	FASOLATHA
Chicken egg lemon soup	Lentil soup	Navy bean soup

## TRADITIONAL SALADS

GREEK SALAD \$9	
Fresh salad greens, tomatoes, cucumbers, olives, onions, peppers, topped with Feta cheese	top with TUNA add \$2
	top with MARINATED GRILLED CHICKEN add \$3
	top with LOBSTER MEAT add \$7
CAESAR SALAD \$9	top with GRILLED SHRIMP add \$7
Fresh romaine lettuce topped with croutons, Caesar dressing & Parmesan cheese	top with GRILLED SALMON* add \$8

## SPECIALTY SALADS

MESCLUN SALAD	XORIATIKI \$13
topped with GRILLED SHRIMP* \$16	(TRADITIONAL GREEK SALAD)
topped with GRILLED SALMON* \$17	Tomatoes, cucumbers, peppers, onions, olives, Feta cheese sprinkled with olive oil & oregano
MEDITERRANEAN SALAD \$14	AEGEAN HARVEST
The special Aegean marinated, grilled chicken breast served on a bed of romaine & mixed greens with lemon dressed chickpeas, cucumbers, sun-dried tomatoes & red onions, topped with our flavorful Feta cheese & a garlic vinaigrette	CHICKEN SALAD \$14
	Our marinated, grilled chicken breast served a top mixed field greens & romaine lettuce, with tomato, red onion & cucumber. Finished with honey-maple glazed walnuts, dried cranberries, Gorgonzola cheese & raspberry vinaigrette dressing

## GLUTEN FREE

HORTA \$10	SHRIMP COCKTAIL* \$15
Steamed dandelion greens served with olive oil & lemon	Jumbo shrimp with cocktail sauce
GREEK SALAD \$9	OYSTERS* \$15
Fresh salad greens, tomatoes, cucumbers, olives, onions, peppers, topped with Feta cheese	Chilled oysters served with cocktail sauce, horseradish & a wedge of lemon
LAMB LOIN CHOPS* 14 oz \$22	GRILLED TROUT \$14
Grilled to perfection.	Whole fillet of trout with a dash of olive oil & lemon
NEW YORK SIRLOIN* 14 oz \$22	BROILED FILET OF SALMON* \$16
FILET MIGNON* \$22	SWORDFISH STEAK \$22
	Charcoal grilled & finished with a lemon & olive oil dressing

## SANDWICHES

Served with your choice of white, wheat, pita or bulkie roll, with your choice of one: a house salad or, french fries or vegetables

HAMBURGER* \$9	TUNA SALAD* \$8
Fresh ground beef, cooked to order, topped with lettuce, tomato & onion	All white tuna, chopped celery & light mayonnaise
CHEESEBURGER* \$10	CHICKEN GYRO \$9
Fresh ground beef, cooked to order, topped with lettuce, tomato, onion & American cheese	Lightly seasoned chicken served with tomato, onions, and our tzatziki spread rolled up in pita bread
BACON CHEESEBURGER* \$11	TRADITIONAL GYRO* \$9
Fresh ground beef, cooked to order, topped with lettuce, tomato, onion, American cheese & crispy bacon	Lightly seasoned lamb & pork served with tomato, onions, and our tzatziki spread rolled up in pita bread
AEGEAN BURGER* \$12	LOBSTER SALAD* \$14
Fresh ground beef, cooked to order, topped with melted Feta, crispy bacon & tzatziki sauce served with lettuce, tomato & onion	Fresh lobster meat with diced celery & light mayonnaise

## DAILY MEALS

Served with a house salad & choice of one: rice pilaf, roast potatoes, french fries, or vegetables

SPAGHETTI WITH MARINARA \$9	CHICKEN FINGERS \$11
Spaghetti topped with marinara sauce, and served with a house salad	Lightly breaded strips of chicken
SPAGHETTI WITH MEATBALLS \$11	CHICKEN OR VEAL CUTLET
Spaghetti served with homemade meatballs, topped with marinara sauce and served with a house salad	PARMESAN \$13
	Choice of lightly seasoned & breaded chicken or veal, topped with mozzarella cheese & marinara sauce

## ENTRÉES

Served with a house salad & choice of one: rice pilaf, roast potatoes, french fries, or vegetables.

SPINACH PIES \$12	STUFFED GRAPE LEAVES \$14
Filo triangles stuffed with spinach & Feta	Ground beef & rice stuffing rolled into grape leaves, topped with lemon sauce
PASTICHIO \$14	LAMB YOUTVETSI* \$17
Ground beef and baked macaroni, layered with béchamel sauce & light red gravy	Braised lamb with orzo topped with grated cheese
MOUSAKA \$14	BAKED SPRING LAMB \$16
Layered eggplant, seasoned ground beef, grated cheese & topped with béchamel sauce	Lightly seasoned lamb, topped with light red gravy
TRADITIONAL GYRO PLATE* \$11	ROAST SPRING LEG OF LAMB \$16
Lightly seasoned lamb & pork served tzatziki spread, lettuce, onions & tomatoes	Lightly seasoned leg of lamb, sliced & topped with light brown gravy
CHICKEN GYRO PLATE \$11	HOUSE COMBINATION PLATTER \$18
Lightly seasoned chicken served with tzatziki spread, lettuce, onions & tomatoes	Generous portion of mousaka, pastichio, 2 grape leaves, spinach pie & 1 Greek sausage

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## ENTRÉES

Served with a house salad & choice of one: rice pilaf, roast potatoes, french fries, or vegetables.

### CHAR BROILED

VEGETABLE KABOB \$12	LAMB RIBS* \$16
Skewered peppers, onions, tomatoes mushrooms, broccoli & zucchini	Lightly marinated & seasoned ribs perfectly broiled
CHICKEN KABOB \$17	LAMB LOIN CHOPS* \$22
Marinated chicken skewered between peppers, onions, tomatoes & mushrooms	Grilled to perfection
LAMB KABOB* \$18	RACK OF LAMB* \$24
Marinated lamb skewered between peppers, onions, tomatoes & mushrooms	Lightly marinated with garlic, pepper, oregano & olive oil
BEEF KABOB* \$18	CHICKEN SOUVLAKI \$15
Marinated beef skewered between peppers, onions, tomatoes & mushrooms	Marinated pieces of chicken skewered with garlic, pepper, oregano & olive oil
BROILED HALF CHICKEN \$15	LAMB, SOUVLAKI* \$16
Lightly seasoned chicken broiled to perfection	Marinated pieces of lamb skewered with garlic, pepper,oregano & olive oil
FILET MIGNON* 10 oz \$22	BEEF, SOUVLAKI* \$16
NEW YORK SIRLOIN* 14 oz \$22	Marinated pieces of beef skewered with garlic, pepper,oregano & olive oil
CALVES LIVER* \$16	
Broiled liver topped with sautéed onions	

### SEAFOOD

FRIED SMELTS \$14	AEGEAN SEAFOOD \$17
FRIED CALAMARI \$14	Broiled haddock, sole, salmon, scallops & stuffed shrimp
FILET OF SOLE \$15	AEGEAN TILAPIA \$17
Served broiled or fried	Broiled tilapia filet served with sautéed tomatoes, mushrooms, scallions, parsley, garlic, capers & white wine
FRIED JUMBO SHRIMP \$17	AEGEAN SALMON* \$18
BROILED FILET OF SALMON* \$17	Grilled salmon served over sautéed leeks & a white wine sauce
SEA SCALLOPS \$19	GRILLED TROUT \$15
Served broiled or fried	Whole fillet of trout with a dash of olive oil & lemon
FILET OF HADDOCK \$16	SWORDFISH STEAK* \$MKT
Served broiled or fried	Charcoal grilled & finished with a lemon & olive oil dressing
SHRIMP WITH FETA \$18	SEAFOOD CASSEROLE \$19
Succulent shrimp sautéed with garlic, pepper, tomatoes, olive oil, dashed with white wine & topped with melted Feta	Sautéed scallops, shrimp & lobster with scallions, diced tomatoes & olive oil topped with mozzarella cheese
SHRIMP SCAMPI AEGEAN OVER PASTA OR RICE \$18	STUFFED SHRIMP OR STUFFED SOLE \$17
Succulent shrimp sautéed with garlic, pepper & olive oil in a <u>lemon sauce</u> finished with a dash of white wine	Choice of grilled shrimp or sole, stuffed with crab meat, crushed crackers, pinch of onion, celery & pepper
SCALLOP KABOB \$12	SEAFOOD PASTA MARINARA \$21
Scallops skewered between peppers, onions, tomatoes & mushrooms	Scallops, calamari, shrimp & mussels, sautéed with tomatoes, scallions, parsley, garlic, capers & white wine. Served over pasta & marinara sauce
SHRIMP KABOB \$12	
Shrimp skewered between peppers, onions, tomatoes & mushrooms	