

ENTRÉE SALADS

GREEK AVOCADO GREEK

Cool and colorful with avocado slices, fresh mixed lettuce and spring mix, tomato, cucumber, red onion, pepperoncini peppers, red bell pepper, Feta, Kalamata olives and pita bread 13.49

Topped with your choice of:

Gyro fresh, tasty Gyro slices	18.49	Grilled Gulf Shrimp	20.99
Grilled Chicken seasoned slices	17.99	Grilled Salmon	23.99
Beef Tenderloin Skewer	21.99	Sesame Crusted Tuna	21.99
onions and bells		Sashimi grade	

SEAFOOD

All Grilled food served with rice pilaf and vegetables of the day or as described
All Fried food served with French fries and tropical coleslaw, substitute any sides for \$.99

SHELLFISH

FISH

Baked Stuffed Shrimp Amazing!	24.49
<i>Chef's Choice</i> Blue Crab meat stuffed by hand with lemon butter sauce	
Phyllo Wrapped Baked Shrimp	22.49
Stuffed with saganaki cheese. Served with angel hair pasta and julienne vegetables. Red pepper horseradish and basil yogurt sauce	
Gulf Shrimp Lovers	25.99
Grilled, fried, baked and Phyllo stuffed	
Grilled Gulf Shrimp	21.49
Light portion	15.99
Fried Gulf Shrimp	21.49
Light portion	15.99

Seafood Platter

Fried shrimp, baked stuffed shrimp, fried seafood crab balls & flakey white fried wild caught fish fillets

28.99

MEATS AND POULTRY

Served with Greek garlic potato and vegetable of the Day or as described

Gyro Plate with Tzatziki sauce	18.99
Grilled Chicken Platter	18.49
Chicken Santorini Pasta	19.49
With a Greek Salad	
Florentine Chicken	19.49
Sautéed chicken breast with spinach and Mozzarella over a bed of Alfredo pasta	
Tenderloin Skewers	23.99
Beef skewers with Tzatziki sauce	
Braised Lamb Shank – <i>Award winning</i>	24.49
Slowly roasted and served over bed of angel hair Pasta, choice of soup or salad	
Lamb Chops Lolli Pops	29.99
Tender on a bed of garlic sauce	
Ribeye Steak PRIME	32.99

Grilled American Red Snapper Fillet	33.99
<i>Chef's Choice</i> World renown as the best fish in the Gulf!	
Wild Caught Haddock Fillet	21.99
Lightly Blackened topped Shrimp Étouffée	
Walnut encrusted on a bed of Spinach	21.99
With Ector's Sauce: white wine, lemon Butter with fresh Basil and cherry peppers	
Fried: Corn meal dusted and served	20.99
with French Fries and Asian coleslaw	
Seared Tuna Sesame sashimi	20.99
Seasoned with Black and White Sesame Served with Asian pasta and asparagus	
Grilled Salmon Fillet	21.99
Pink and flakey. Healthy choice!	
Seafood Santorini Pasta	22.99
Sautéed shrimp and crabmeat with garlic, Kalamata olives, green onions, fresh tomatoes, and topped with Feta cheese over a bed of pasta.	

Toppings: ADD TO ANY ENTRÉE

Shrimp Étouffée Louisiana style sauce	7.00
Alexander Sauce Spinach, cherry tomato and lump crab in lemon butter	11.00
Crab Blue crab white meat with lemon butter	12.00

SIDES

Substitute for any entrée side .99

Greek Red Potatoes,
Steamed Veggies, Grilled Veggie Skewer,
Sweet Potato Fries, French Fries
Rice Pilaf or Fresh Fruit.

ADD TO:

Sides to any entrée	3.49
Asparagus	4.99
Seafood Gumbo to any entrée	6.99
Greek Salad to any entrée	4.99
Caesar Salad to any entrée	4.99