

Mezze

HUMMUS

PUREED CHICK PEAS, TAHINI, GARLIC
OLIVE OIL AND LEMON JUICE 4.95

GRAPE LEAVES

VINE LEAVES STUFFED WITH RICE
AND GROUND BEEF 6.95

CRAB DIP

CRAB BLENDED WITH ARTICHOKE HEARTS,
SPINACH AND CHEESES 8.95

CLAMS CASINO

CLAMS TOPPED WITH A SPECIAL BLEND OF
CHEESES, PEPPERS AND BACON 7.95

TZATZIKI

GREEK YOGURT WITH CUCUMBER
AND GARLIC WITH PITA 6.95

LAMB COCKTAIL

GRILLED NEW ZEALAND CHOPS 14.95

KEFTHEDES

GREEK MEATBALLS 6.95

TUNA TARTAR

AHI TUNA WITH TOMATO, CUCUMBER
AND WASABI GLAZE 9.95

GARLIC SHRIMP SCAMPI

JUMBO SHRIMP WITH A BLEND OF IMPORTED
CHEESES AND GARLIC WINE BUTTER 9.95

COCONUT SHRIMP

JUMBO SHRIMP IN BEER BATTER AND
COCONUT WITH ORANGE SAUCE 8.95

FRIED CALAMARI

TENDER CALAMARI RINGS SERVED WITH
MARINARA SAUCE 8.95

SAGANAKI

BLEND OF ROMANO AND DUBLINER CHEESES
BROILED & FLAMBÉED 8.95

BRUCHETTA

GARLIC CROSTINI TOPPED WITH TOMATO,
CAPERS AND ONION ANTIPASTI 6.95

SPANAKOPITA

FETA CHEESE AND SPINACH WRAPPED IN
PHYLLO PASTRY 6.95

From the Sea

BROILED CRAB CAKES

ALL JUMBO LUMP CRAB PERFECTLY BROILED TO A
GOLDEN BROWN 21.95

STUFFED SHRIMP

JUMBO GULF SHRIMP TOPPED WITH JUMBO LUMP
CRAB CAKE 17.95

CHICKEN CHESAPEAKE

BONELESS CHICKEN BREAST CROWNED WITH
JUMBO LUMP CRAB CAKE 16.95

CIOPPINO

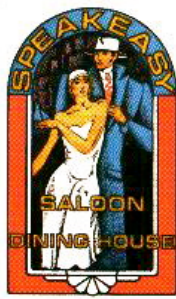
SHRIMP, SCALLOPS, CLAMS, MUSSELS AND
CALAMARI SIMMERED IN A LIGHTLY
SPICY TOMATO BROTH 21.95

STUFFED SALMON

FRESH ATLANTIC SALMON TOPPED WITH OUR
FAMOUS CRAB CAKE 21.95

CATCH OF THE DAY

ASK YOUR SERVER ABOUT OUR FRESH FISH
FOR DAY MARKET PRICE



Salads

ADD CHICKEN 3.95 GRILLED SHRIMP 6.95
TUNA 8.95 STEAK 9.95

TRADITIONAL CAESAR

CRISP ROMAINE TOSSED IN OUR CAESAR DRESSING 4.95

SPEAKEASY

FRESH GREENS WITH TOMATO, PEPPERS,
CUCUMBER CROUTONS 4.95

GREEK SALAD

TOMATOES, CUCUMBERS, ONIONS, OLIVES,
FETA AND FRESH GREENS 5.95

TRADITIONAL GREEK SALAD

TOMATOES, CUCUMBERS, ONIONS, OLIVES, FETA, AND
GREEN PEPPERS, SERVED WITH VIRGIN OLIVE OIL 7.95

WALDORF SALAD

CRISP FIELD GREENS TOSSED WITH TOMATO,
WALNUTS AND GORGONZOLA CHEESE 6.95

CLUB SALAD

SAUTÉED MUSHROOMS AND BACON OVER
FRESH FIELD GREENS 5.95

ROASTED BEETS

OVEN ROASTED BEETS WITH FETA CHEESE
AND BALSAMIC VINAIGRETTE 6.95

From the Grill

NEW YORK STRIP

16OZ. OF TENDER, JUICY ANGUS SIRLOIN
CHAR-GRILLED TO YOUR TASTE 19.95
ADD A CRAB CAKE FOR 7.95

DELMONICO

20 OZ. BONELESS BLACK ANGUS RIB
STEAK CHAR-GRILLED TO YOUR TASTE
24.95 ADD A CRAB CAKE FOR 7.95

RACK OF LAMB

NEW ZEALAND SPRING LAMB WITH HERB
CRUST AND ROASTED TO PERFECTION
26.95

LAMB CHOPS

NEW ZEALAND SPRING LAMB GRILLED
WITH LEMON OREGANO AND GARLIC
25.95 ADD A CRAB CAKE FOR 7.95

PORK ATHENA

TWO SUCCULENT PORK CHOPS, GRILLED
WITH LEMON, OREGANO AND GARLIC
14.95

BABY BACK RIBS

EXTRA TENDER RIBS PREPARED WITH OUR
HOMEMADE BBQ SAUCE 15.95

Sandwiches

CRAB CAKE

ONE JUMBO LUMP CRAB CAKE
BROILED TO PERFECTION 11.95

CRAB MELT

JUMBO LUMP CRAB CAKE ON ENGLISH MUFFIN
WITH CHEDDAR AND BACON 12.95

AHI TUNA

SUSHI GRADE TUNA GRILLED OR BLACKENED
SERVED WITH ROUMALADE SAUCE 11.95

GRILLED SALMON B.L.T.

GRILLED SALMON, BACON, LETTUCE AND
TOMATO WITH ROUMALADE SAUCE 10.95

BOURBON BBQ

GRILLED CHICKEN BREAST SMOTHERED IN
HOMEMADE BOURBON BBQ 8.95

MEATBALL SUB

OUR FAMOUS HOMEMADE MEATBALLS TOPPED
WITH PROVOLONE 8.95

BURGERS

ALL BURGERS ARE TEN OUNCES AND SERVED
WITH HAND CUT FRIES

HAMBURGER 6.95

MUSHROOM & ONION 7.95

Black & Blue Burger 8.95

Bacon Cheddar 8.95

Entrees

SHRIMP TCHOUPITOULAS

JUMBO SHRIMP, DICED TOMATOES, PEPPERS
AND ONION SAUTEED WITH CAJUN SPICES
AND SPLASHED WITH WHITE WINE 16.95

CHICKEN PARMESAN

PAN-FRIED CHICKEN BREAST TOPPED WITH
MARINARA SAUCE AND PROVOLONE 11.95

PENNE LANZONE

GRILLED CHICKEN AND MUSHROOMS IN A
CREAMY SUN-DRIED TOMATO SAUCE 12.95

MEATBALLS

AWESOME HOMEMADE MEATBALLS
SMOTHERED IN OUR MARINARA SAUCE 11.95

VEAL RAPHAEL

TENDER VEAL MEDALLIONS SAUTÉED WITH
JUMBO SHRIMP, MUSHROOMS AND
IN A NATURAL VEAL SAUCE 17.95

VEAL SAGANAKI

LIGHTLY SAUTÉED WITH WHITE WINE AND
FETA CHEESE 15.95

VEAL MARSALA

VEAL CUTLETS AND MUSHROOMS SAUTÉED
WITH MARSALA WINE AND PROVOLONE 15.95

MEDITERRANEAN CHICKEN

GRILLED CHICKEN BREAST TOPPED WITH
SAUTÉED TOMATOES, ONIONS, OLIVES
AND FETA 12.95

CHICKEN PHOENIX

CRISPY CHICKEN BREAST, CROWNED WITH
ARTICHOKE HEARTS AND A SILKY
HONEY-JALAPENO SAUCE 13.95

CHICKEN FRANCESE

CHICKEN BREAST SAUTÉED WITH WHITE
WINE AND LEMON BUTTER 12.95