



AEGEAN
RESTAURANT

DINNER

APPETIZERS MEZETHEΣ

AEGEAN PIKILIA \$12.50

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 \$12.50

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 \$15.95

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 \$13.95

Succulent shrimp sautéed with garlic, peppers, tomatoes, feta cheese, olive oil, and oregano

SAGANAKI \$10.50

Kaseri cheese sautéed

GRAPE LEAVES \$10.95

Ground beef with rice rolled up into grape leaves and baked, topped with lemon sauce

SPINACH PIES AND CHEESE PIES (TWO OF EACH) \$9.95

Baked triangles of filo dough stuffed with spinach and feta, respectively

SARDELES \$10.95

Lightly floured and pan fried smelts

CALAMARI \$10.95

Fresh calamari lightly breaded and pan fried

KOLOKITHAKIA & PIPERIES \$9.95

Pan fried zucchini and peppers with garlic and olive oil

HORTA \$8.95

Steamed dandelion greens served with olive oil and lemon

LAMB RIBS* \$12.95

Lightly marinated and broiled

GRILLED OCTOPUS \$11.95

Grilled tender octopus brushed with olive oil, lemon, and oregano

SHRIMP SCAMPI \$12.95

Large shrimp, sautéed with fresh garlic and olive oil, topped with lemon sauce and a dash of white wine

GRILLED SHRIMP \$11.95

Jumbo shrimp brushed with olive oil, lemon and oregano

COLD SHELLFISH PLATTER* \$16.95

Shrimp cocktail and oysters on half shell served with cocktail sauce, horseradish and lemon wedge

OYSTERS* \$13.95

Chilled oysters served with cocktail sauce, horseradish and a wedge of lemon

SHRIMP COCKTAIL \$13.95

Jumbo shrimp with cocktail sauce

SEAFOOD CAKES \$10.95

Seafood cakes made with shrimp, crab and scallops served on a bed of mesclun greens and cherry tomatoes with a remoulade sauce on the side

MUSSELS \$11.95

Fresh mussels sautéed in a white wine garlic butter sauce

SOUPS ΣΟΥΠΕΣ

\$4.95

AVGOLEMONO (CHICKEN EGG LEMON SOUP)

FAKES (LENTIL SOUP)

FASOLATHA (NAVY BEAN SOUP)

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

Please inform your server of any allergies or dietary restrictions.



SALADS

GREEK SALAD \$8.95

Fresh salad greens, tomatoes, cucumbers, olives, onions, peppers, topped with feta cheese and a dash of oregano

TOPPED WITH LOBSTER MEAT \$15.95

TOPPED WITH GRILLED SALMON* \$15.95

TOPPED WITH GRILLED SHRIMP \$13.95

TOPPED WITH MARINATED GRILLED CHICKEN \$11.95

TOPPED WITH TUNA \$9.95

CAESAR SALAD \$8.95

Fresh romaine lettuce topped with croutons, Caesar dressing, and parmesan cheese

CAESAR SALAD

TOPPED WITH GRILLED CHICKEN \$11.95

MESCLUN SALAD

TOPPED WITH GRILLED SALMON* \$15.95

MESCLUN SALAD

TOPPED WITH GRILLED SHRIMP \$14.95

XORIATIKI \$12.95

Tomatoes, cucumbers, peppers, onions, olives, feta cheese sprinkled with olive oil and oregano

AEGEAN HARVEST CHICKEN SALAD \$13.95

Our marinated, grilled chicken breast served a top mixed field greens and romaine lettuce, with tomato, red onion and cucumber.

Finished with honey-maple glazed walnuts, dried cranberries, gorgonzola cheese and raspberry vinaigrette dressing.

MEDITERRANEÈ SALAD \$13.95

The special Aegean marinated, grilled chicken breast served on a bed of romaine and mixed greens with lemon dressed chickpeas, cucumbers, sun-dried tomatoes and red onions, topped with our flavorful feta cheese and a garlic vinaigrette.

DAILY MEALS KATHEMEPINA

All Kathemepina are served with a house salad and one choice of the following:
rice pilaf, roasted potatoes, french fries or vegetables.

VEAL CUTLET PARMESEAN \$16.95

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

CHEESEBURGER* \$9.95

Fresh ground beef cooked to order, served with lettuce, tomato, onion, and American cheese

CHICKEN CUTLET PARMESAN \$15.95

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

CHICKEN FINGERS \$11.95

Lightly breaded chicken strips

Spaghetti dishes are served with a house salad

SPAGHETTI WITH MARINARA SAUCE \$9.95

SPAGHETTI WITH MEATBALLS \$11.95

Spaghetti served with homemade meatballs and topped with marinara sauce

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SEAFOOD ΘΑΛΑΣΣΙΝΑ

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

GRILLED SPECIALTIES

GRILLED TROUT \$15.95

Whole fillet of trout cooked with a dash
of olive oil and lemon

SWORDFISH STEAK* \$19.95

Charcoal grilled and finished with a lemon
and olive oil dressing

AEGEAN SALMON* \$18.95

Grilled salmon served over sautéed leeks
and a white wine sauce

SAUTEED SHELLFISH DISHES

SEAFOOD CASSEROLE \$19.95

Sautéed scallops, shrimp and lobster
with scallions, diced tomatoes, and olive oil
topped with mozzarella cheese

SHRIMP SCAMPI OVER PASTA OR RICE \$19.95

Succulent shrimp sautéed with garlic, pepper,
and olive oil in a lemon sauce,
finished with a dash of white wine

SHRIMP WITH FETA \$19.95

Succulent shrimp sautéed with garlic, pepper,
tomatoes, olive oil, dashed with white wine
and topped with melted feta

SEAFOOD PASTA \$19.95

Scallops, calamari, shrimp and mussels sautéed with
tomatoes, scallions, parsley, garlic, capers and white
wine. Served over pasta with your choice of marinara,
lemon sauce or alfredo.

FRIED SEAFOOD

FRESH FILET OF HADDOCK \$15.95

FRESH FILET OF SOLE \$15.95

FRESH SEA SCALLOPS \$17.95

FRESH CALAMARI \$14.95

FRESH SMELTS \$13.95

JUMBO SHRIMP \$17.95

SUCCULENT BAKED CRAB MEAT STUFFED SEAFOOD

STUFFED SHRIMP

WITH CRAB MEAT STUFFING \$17.95

Stuffed with crab meat, crushed crackers,
pinch of onion, celery & pepper.

STUFFED SOLE

WITH CRAB MEAT STUFFING \$18.95

Stuffed with crab meat, crushed crackers,
pinch of onion, celery & pepper.

BROILED SEAFOOD DELICACIES

Lightly breaded and basted with olive oil

AEGEAN SEAFOOD \$18.95

Broiled haddock, sole, salmon,
scallops and shrimp

BROILED FILET OF SALMON* \$16.95

BROILED SEA SCALLOPS \$17.95

BROILED FILET OF HADDOCK \$15.95

BROILED FILET OF SOLE \$15.95

SCALLOP KABOBS (TWO) \$17.95

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

SHRIMP KABOBS (TWO) \$18.95

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

AEGEAN TILAPIA \$15.95

Broiled Tilapia fillet served
with sautéed tomatoes, mushrooms, scallions,
parsley, garlic, capers and white wine

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CHAR- BROILED SPECIALTIES ΣΚΑΡΑΣ

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

FILET MIGNON* 10oz \$22.95

NEW YORK SIRLOIN* 14oz \$21.95

LAMB LOIN CHOPS* \$21.95

PORK CHOPS* \$17.95

RACK OF LAMB* \$22.95

Lightly marinated with garlic, pepper,
oregano, and olive oil

LAMB KABOB* \$18.95

Marinated lamb skewered between peppers,
onions, tomatoes, and mushrooms

CHICKEN KABOB \$17.95

Marinated chicken skewered between peppers,
onions, tomatoes, and mushrooms

BEEF KABOB* \$18.95

Pieces of marinated filet mignon skewered between
peppers, onions, tomatoes, and mushrooms

LAMB SOUVLAKI* \$16.95

Skewered pieces of lamb lightly marinated
with garlic, pepper, oregano, and olive oil

BEEF SOUVLAKI* \$16.95

Skewered pieces of beef lightly marinated
with garlic, pepper, oregano, and olive oil

CHICKEN SOUVLAKI \$15.95

Skewered pieces of chicken lightly marinated
with garlic, pepper, oregano, and olive oil

BROILED HALF CHICKEN \$15.95

Lightly seasoned

ORTIKIA \$16.95

Charbroiled Quail with olive oil,
lemon and oregano

VEGETABLE KABOB (2 SKEWERS) \$13.95

Skewered peppers, onions, tomatoes,
mushrooms, broccoli, and zucchini

LAMB RIBS* \$16.95

Lightly marinated and seasoned ribs
broiled to perfection

CALVES LIVER* \$16.95

Broiled liver topped with sautéed onions

TRADITIONAL ENTREES ΠΑΡΑΔΟΣΙΑΚΑ

ROAST SPRING LEG OF LAMB \$16.95

Lightly seasoned leg of lamb, sliced
and topped with light brown gravy

BAKED SPRING LAMB \$15.95

Lightly seasoned lamb topped with light red gravy

MOUSAKA \$14.95

Layered eggplant, seasoned ground beef,
grated cheese and topped with béchamel sauce

LAMB YOLIVETSI* \$16.95

Braised lamb with orzo
topped with grated chesse

SPINACH PIES \$12.95

Filo triangles stuffed with spinach and feta cheese

STUFFED GRAPE LEAVES \$15.95

Ground beef and rice stuffing rolled
into grape leaves and topped with a lemon sauce

CHICKEN GYRO PLATE \$13.95

Lightly seasoned chicken served
with our traditional tzatziki spread

TRADITIONAL GYRO PLATE* \$13.95

Lightly seasoned lamb and pork served
with our traditional tzatziki spread

HOUSE COMBINATION PLATTER \$16.95

Generous portion of Mousaka, Pastichio, Grape Leaves,
Spinach Pie, and Greek Sausage

PASTICHIO \$13.95

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

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shellfish, or eggs may increase your risk of foodborne illness.

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



NIGHTLY SPECIALS

All specials are served with choice of soup, salad and starch

MONDAY

AEGEAN TILAPIA \$14.95

Served with sautéed tomatoes, mushrooms, scallions, parsley, capers and white wine

SURF AND TURF \$24.95

Choice of NY Sirloin, Pork Chops or Lamb chops served with two baked stuffed shrimp

TUESDAY

BROILED HADDOCK PLAKI STYLE \$14.95

With sautéed tomatoes, scallions, oregano, parsley, and white wine

BONELESS LAMB STEW \$12.95

Slow cooked with assorted vegetables

WEDNESDAY

GRILLED SEAFOOD KABOB (2) \$19.95

Marinated scallops, shrimp, swordfish, and salmon with peppers, tomatoes and mushrooms

STUFFED SEAFOOD COMBO \$18.95

Two stuffed sole and two stuffed shrimp

THURSDAY

SEAFOOD SAGANAKI \$18.95

Sautéed shrimp and scallops with diced tomatoes, scallions, garlic, oregano and white wine topped with feta cheese and baked casserole style

SURF AND TURF \$24.95

Choice of NY Sirloin, Pork Chops or Lamb chops served with two baked stuffed shrimp

FRIDAY

CHICKEN AND SHRIMP AEGEAN CASSEROLE \$13.95

Chicken and shrimp with sautéed vegetables served casserole style

SURF AND TURF \$24.95

Filet Mignon served with two baked stuffed shrimp

SATURDAY

STUFFED SALMON FILET \$17.95

Topped with crabmeat stuffing

SURF AND TURF \$24.95

Choice of NY Sirloin, Pork Chops or Lamb chops served with two baked stuffed shrimp

SUNDAY

LAMB CHOPS \$24.95

Served with two baked stuffed shrimp

AEGEAN SEAFOOD \$15.95

Haddock, Sole, Salmon, Scallops and Shrimp Platter



Off our main dining area we have private dining rooms where important occasions become the most memorable times. These rooms accommodate large, up to 140 guests, or small groups and are easily reconfigured to become meeting as well as dining rooms. These rooms can be private, semi private or open to the main dining area.

We have a projection screen for business presentations or to play your personal family movies or tributes on dvd.

Whether it's a business meeting, private party or family gathering, you'll find our service to be of the highest quality.

We also provide off site catering services for all of your event needs.

Please visit our website at www.aegeanrestaurants.com to find information on our catering services and private dining options. If you would find it more convenient you can make reservations for your next visit to us on Open Table or at our website. We would love for you to be our friend on Facebook.

Our Gift Certificates are a great way to say thank you to someone you care about, please see our hostess for details.

IMPORTED BEERS

GREECE

Mythos and Mythos Red

HOLLAND

Amstel Light, Heineken, Heineken Light

BELGIUM

Duvall, Stella Artois, Hoggarden

GERMANY

Lowenbrau, Becks non alcoholic

CZECHOSLOVAKIA

Pilsner Urquell

ENGLAND

Newcastle, Bass Ale

MEXICO

Corona

DOMESTIC BEERS

Budweiser, Bud Light,

Coors Light, Michelob Ultra,

Sam Adams

PRIVATE LABEL SOFT DRINKS

Root Beer, Orange Soda, Lemonade

\$2.95

FAMOUS GREEK SPECIALTY APERITIFS

Ouzo

neat or foggy on the rocks

Brandy

Metaxa 5 Star or

7 Star neat or on the rocks