

APPETIZERS

HORTA

Steamed dandelion greens served with olive oil & lemon

LAMB RIBS

Lightly marinated & broiled

GRAPE LEAVES

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

SARDELES

Lightly floured & pan fried smelts

SPINACH PIES

& CHEESE PIES (2 of each)
Baked triangles of filo dough stuffed with spinach & Feta, respectively

PIKILIA

Taramosalata (whipped fish roe, potatoes & olive oil spread), hummus (chick peas, olive oil, garlic & lemon spread), Melizanosalata (freshly roasted eggplant, garlic & olive oil spread)

AEGEAN PIKILIA

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

Loukaneko (broiled, spicy, homemade sausage), Lamb Ribs (lightly marinated ribs), Kefthedakia (homemade meatballs), Kotopoulo Skaras (grilled chicken seasoned with olive oil, oregano & lemon)

CALAMARI

Fresh calamari lightly breaded & fried
Choose regular or Rhode Island style

SHRIMP COCKTAIL

Jumbo shrimp with cocktail sauce

SAGANAKI

Kasari cheese sautéed

SHRIMP SAGANAKI

Succulent shrimp sautéed with garlic, peppers, tomatoes, Feta cheese, olive oil & oregano

SHRIMP SCAMPI (Aegean Style)

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

OYSTERS

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

MUSSELS

Fresh mussels sautéed in a white wine, garlic butter sauce

SEAFOOD CAKES

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

Shrimp cocktail & oysters on half shell served with cocktail sauce, horseradish & a wedge of lemon

LUNCH COMBINATIONS

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 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 foodborne 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 Toula 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 Toula 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

AVGOLEMONO

Chicken egg lemon soup

FAKES

Lentil soup

FASOLATHA

Navy bean soup

TRADITIONAL SALADS

GREEK SALAD

Fresh salad greens, tomatoes, cucumbers, olives, onions, peppers, topped with Feta cheese

CAESAR SALAD

Fresh romaine lettuce topped with croutons, Caesar dressing & Parmesan cheese

top with TUNA

top with MARINATED GRILLED CHICKEN

top with LOBSTER MEAT

top with GRILLED SHRIMP

top with GRILLED SALMON*

SPECIALTY SALADS

MESCLUN SALAD

topped with GRILLED SHRIMP
topped with GRILLED SALMON

MEDITERRANEAN SALAD

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

XORIATIKI

(TRADITIONAL GREEK SALAD)

Tomatoes, cucumbers, peppers, onions, olives, Feta cheese sprinkled with olive oil & oregano

AEGEAN HARVEST CHICKEN SALAD

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

Steamed dandelion greens served with olive oil & lemon

GREEK SALAD

Fresh salad greens, tomatoes, cucumbers, olives, onions, peppers, topped with Feta cheese

LAMB LOIN CHOPS* 14 oz

Grilled to perfection.

NEW YORK SIRLOIN* 14 oz

FILET MIGNON*

SHRIMP COCKTAIL

Jumbo shrimp with cocktail sauce

OYSTERS

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

GRILLED TROUT

Whole fillet of trout with a dash of olive oil & lemon

BROILED FILET OF SALMON*

SWORDFISH STEAK

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

Fresh ground beef, cooked to order, topped with lettuce, tomato & onion

CHEESEBURGER

Fresh ground beef, cooked to order, topped with lettuce, tomato, onion & American cheese

BACON CHEESEBURGER

Fresh ground beef, cooked to order, topped with lettuce, tomato, onion, American cheese & crispy bacon

AEGEAN BURGER

Fresh ground beef, cooked to order, topped with melted Feta, crispy bacon & tzatziki sauce served with lettuce, tomato & onion

TUNA SALAD

All white tuna, chopped celery & light mayonnaise

CHICKEN GYRO

Lightly seasoned chicken served with tomato, onions, and our tzatziki spread rolled up in pita bread

TRADITIONAL GYRO

Lightly seasoned lamb & pork served with tomato, onions, and our tzatziki spread rolled up in pita bread

LOBSTER SALAD

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

Spaghetti topped with marinara sauce, and served with a house salad

SPAGHETTI WITH MEATBALLS

Spaghetti served with homemade meatballs, topped with marinara sauce and served with a house salad

CHICKEN FINGERS

Lightly breaded strips of chicken

CHICKEN OR VEAL CUTLET PARMESAN

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

Filo triangles stuffed with spinach & Feta

PASTICHIO

Ground beef and baked macaroni, layered with béchamel sauce & light red gravy

MOUSAKA

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

TRADITIONAL GYRO PLATE

Lightly seasoned lamb & pork served tzatziki spread, lettuce, onions & tomatoes

CHICKEN GYRO PLATE

Lightly seasoned chicken served with tzatziki spread, lettuce, onions & tomatoes

STUFFED GRAPE LEAVES

Ground beef & rice stuffing rolled into grape leaves, topped with lemon sauce

LAMB YOUVETSI*

Braised lamb with orzo topped with grated cheese

BAKED SPRING LAMB

Lightly seasoned lamb, topped with light red gravy

ROAST SPRING LEG OF LAMB

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

HOUSE COMBINATION PLATTER

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

Skewered peppers, onions, tomatoes mushrooms, broccoli & zucchini

CHICKEN KABOB

Marinated chicken skewered between peppers, onions, tomatoes & mushrooms

LAMB KABOB

Marinated lamb skewered between peppers, onions, tomatoes & mushrooms

BEEF KABOB

Marinated beef skewered between peppers, onions, tomatoes & mushrooms

BROILED HALF CHICKEN

Lightly seasoned chicken broiled to perfection

FILET MIGNON 10 oz

NEW YORK SIRLOIN 14 oz

CALVES LIVER

Broiled liver topped with sautéed onions

LAMB RIBS

Lightly marinated & seasoned ribs perfectly broiled

LAMB LOIN CHOPS

Grilled to perfection

RACK OF LAMB

Lightly marinated with garlic, pepper, oregano & olive oil

CHICKEN SOUVLAKI

Marinated pieces of chicken skewered with garlic, pepper, oregano & olive oil

LAMB, SOUVLAKI

Marinated pieces of lamb skewered with garlic, pepper, oregano & olive oil

BEEF, SOUVLAKI

Marinated pieces of beef skewered with garlic, pepper, oregano & olive oil

SEAFOOD

FRIED SMELTS

FRIED CALAMARI

FILET OF SOLE

Served broiled or fried

FRIED JUMBO SHRIMP

BROILED FILET OF SALMON

SEA SCALLOPS

Served broiled or fried

FILET OF HADDOCK

Served broiled or fried

SHRIMP WITH FETA

Succulent shrimp sautéed with garlic, pepper, tomatoes, olive oil, dashed with white wine & topped with melted Feta

SHRIMP SCAMPI AEGEAN OVER PASTA OR RICE

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

SCALLOP KABOB

Scallops skewered between peppers, onions, tomatoes & mushrooms

SHRIMP KABOB

Shrimp skewered between peppers, onions, tomatoes & mushrooms

AEGEAN SEAFOOD

Broiled haddock, sole, salmon, scallops & stuffed shrimp

AEGEAN TILAPIA

Broiled tilapia fillet served with sautéed tomatoes, mushrooms, scallions, parsley, garlic, capers & white wine

AEGEAN SALMON

Grilled salmon served over sautéed leeks & a white wine sauce

GRILLED TROUT

Whole fillet of trout with a dash of olive oil & lemon

SWORDFISH STEAK

Charcoal grilled & finished with a lemon & olive oil dressing

SEAFOOD CASSEROLE

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

STUFFED SHRIMP OR STUFFED SOLE

Choice of grilled shrimp or sole, stuffed with crab meat, crushed crackers, pinch of onion, celery & pepper

SEAFOOD PASTA MARINARA

Scallops, calamari, shrimp & mussels, sautéed with tomatoes, scallions, parsley, garlic, capers & white wine. Served over pasta & marinara sauce