



"Sharing food at the table brings people together and enriches the culinary experience."  
- Costas Spiliadis

## OYSTERS/CAVIAR\*

<b>Seasonal Selection</b>	6/each
<b>Classic Ossetra, blinis and condiments*</b>	174/30 gr 268/50 gr

## RAW FISH

<b>TASTING OF RAW FISH*</b>	115
<i>Chef's selection of raw fish, sashimi style</i>	
<b>MAGIATIKO, Mediterranean Hunter Fish*</b>	31/36
<i>Sashimi or Tartare</i>	
<b>TUNA, Bigeye AAA quality*</b>	31/36
<i>Selected for Milos by our fishmonger at Hawaii's auctions</i>	
<i>Sashimi or Tartare</i>	
<b>SALMON, Faroe Islands, Organic*</b>	31/36
<i>Sashimi or Tartare</i>	
<b>LOUP DE MER/LAVRAKI, Ionian Sea, Greece*</b>	38
<i>Sashimi or Ceviche</i>	
<b>TSIPOURA, Ionian Sea, Greece*</b>	37
<i>Sashimi</i>	
<b>LETHRINI, Nazare, Portugal*</b>	39
<i>Sashimi</i>	
<b>FAGRI, Kythira, Greece*</b>	39
<i>Sashimi</i>	
<b>SALMON* Tsar Nicolai cut smoked salmon, Balik style, Scotland</b>	42
<b>AVGOTARAHO* Greek bottarga, Trikalinos, Messolonghi</b>	28

*Curing fish first appeared in ancient Greece and has been since, in many cultures, a method of preserving it or enhancing its taste.*

## MILOS CLASSICS

<b>MILOS SPECIAL</b>	small 18 / large 36
<i>Paper thin zucchini and eggplant, lightly fried, Saganaki cheese, tzatziki</i>	
<b>THE GREEK SPREADS</b>	29
<i>Taramosalata*, tzatziki, htipiti, grilled pita, raw vegetables</i>	
<b>TOMATO SALAD</b>	34
<i>The authentic salad prepared with vine-ripened tomatoes</i>	
<b>GREEN SALAD</b>	30
<i>Hearts of romaine, dill, spring onions, Manouri cheese, Milos house dressing</i>	
<b>HOLLAND PEPPERS</b>	32
<i>Grilled red, yellow and orange peppers, extra virgin olive oil, aged balsamic</i>	
<b>MUSHROOMS</b>	36
<i>King trumpet, shiitake, oyster, portobello</i>	
<b>OCTOPUS</b>	41
<i>Sashimi quality Mediterranean octopus, charcoal broiled</i>	
<b>CRAB CAKE</b>	48
<i>Made with the freshest crabmeat from Maryland's blue crabs and served with Santorini piazzis beans</i>	
<b>FRIED CALAMARI</b>	36
<i>Rings of fresh and tender calamari, lightly fried</i>	
<b>SHRIMP</b>	50
<i>Blue shrimp from New Caledonia, grilled and served on a bed of radicchio</i>	



Your Captain will be happy to guide you through our fish market explaining the varieties, origin, and taste of today's selection of fresh fish and seafood.

## WHOLE FISH AND SEAFOOD

*Priced per pound*

<b>GRILLED</b> <i>Fagri, Balada, Loup de Mer, Tsipoura, Red Snapper, Black Sea Bass, St. Pierre, Dover Sole, Pompano, Turbot, Cherna, Synagrida, Steira</i>	
<b>BAKED IN SEA SALT</b> <i>Loup de Mer, Milokopi, Rofos</i>	+20 supp.
<b>SMALL FRIED FISH</b> <i>Barbouni, Anchovy, Sardine, Maridaki, Lethrini, Solette</i>	
<b>LOBSTER, Deep sea Bay of Fundy, Nova Scotia</b>	
<i>Grilled and served with hand-cut fried potatoes</i>	
<b>Astakomakaronada, Athenian-style lobster pasta</b>	+20 supp.
<b>Salad, made to order with endive, radicchio, fennel, Metaxa spirit</b>	+15 supp.
<b>CREVETTES ROYALES, Morocco</b>	
<i>Grilled royal shrimp served with a shot of sherry to shoot the head</i>	

## FISH FILETS

<b>BIGEYE TUNA*</b> <i>Sashimi quality, sesame crusted, organic beets, skordalia</i>	66
<b>FAROE ISLAND SALMON*</b> <i>Santorini piazzis-style beans</i>	58
<b>HALIBUT</b> <i>Grilled and served with roasted peppers and onion</i>	59

## MEAT

<b>LAMB CHOPS*</b>	78
<i>Fresh charbroiled lamb with hand-cut fried potatoes</i>	
<b>FILET MIGNON*</b>	68
<i>Served with hand-cut fried potatoes</i>	
<b>USDA BLACK ANGUS RIB EYE STEAK*</b>	76
<i>16oz, served with hand-cut fried potatoes</i>	
<b>PRIME DRY AGED CÔTE DE BOEUF*</b>	185
<i>34oz, served with roasted vegetables and potatoes</i>	

## VEGETABLES

<b>GRILLED VEGETABLES</b>	38
<i>Eggplant, zucchini, fennel, peppers, mint yogurt, Halloumi cheese</i>	
<b>FAVA SANTORINI (PDO)</b>	18
<i>Known on the island as lathouri (yellow split peas), slow cooked with extra virgin olive oil and lemon, topped with French shallots and herbs</i>	
<b>ORGANIC HEIRLOOM BEETS</b>	20
<i>Boiled heirloom leafy beets with red wine vinegar and extra virgin olive oil, served with mint yogurt</i>	
<b>GIGANTES</b>	18
<i>White beans baked in tomato sauce</i>	
<b>FINGERLING POTATOES</b>	19
<i>Steamed with mint, dill, cilantro, and extra virgin olive oil</i>	
<b>HAND-CUT FRIED POTATOES</b>	16
<b>STEAMED BROCCOLI OR SWISS CHARD</b>	16
<b>GRILLED ASPARAGUS</b>	16

*\*Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*



## MOCKTAILS

9

### HAZELNUT ICED LATTE

Lavazza espresso, almond milk, honey, hazelnut

### RONALD PALMER

Freshly brewed iced tea, house-squeezed lemonade, grapefruit juice, basil

### SPARKLING EARL GREY LEMONADE

House-squeezed lemonade, orange juice, Earl Grey syrup, Fever-Tree club soda

## LUNCH LIBATIONS

21

### MILOS MIMOSA

Amalia Brut, house-squeezed orange juice

### BELLINI

Amalia Brut, peach puree

### APEROL SPRITZ

Aperol, Amalia Brut, Fever-Tree club soda

### BREAKFAST MARTINI

Rosemary macerated gin, Cointreau, English orange marmalade, lemon

### MILOS BLOODY MARY

Parparoussis Tsipouro, Milos bloody mary mix

### ESPRESSO MARTINI

Stoli Vanil, Kahlua, Lavazza espresso



## LUNCH

45

### FIRST

(Kindly select one)

#### 3+1 OYSTERS\*

Daily selection of seasonal oysters

#### TUNA TARTARE\* (add 10)

Bigeye tuna, micro basil, Serrano chili, orange

#### CANADIAN CLASSIC\*

Nova Scotia smoked salmon and cream cheese served on a fresh toasted bagel

#### THE GREEK SPREADS

Tzatziki, taramosalata\* and htipiti, grilled pita, raw vegetables

#### OCTOPUS (add 10)

Sashimi quality Mediterranean octopus, charcoal broiled

#### TOMATO SALAD

The authentic salad prepared with vine-ripened tomatoes

### SECOND

(Kindly select one)

#### DORADE ROYALE

Whole grilled Mediterranean sea bream

#### FAROE ISLANDS SALMON\*

Santorini piazz-style beans

#### TUNA BURGER

Daikon radish salad and lightly fried zucchini fries

#### ROASTED ORGANIC CHICKEN BREAST

Roasted eggplant, peppers, mint yogurt, herbs

#### LAMB CHOPS\* (add 15)

Fresh charbroiled lamb with hand-cut fried potatoes

#### ASTAKOMAKARONADA (add 20)

Deep sea Bay of Fundy lobster pasta Athenian-style

### DESSERT

(Kindly select one)

#### KARYDOPITA

Traditional Greek spiced walnut cake with daily selection of ice cream

#### BAKLAVA (add 5)

Traditional Greek pastry with pistachios, almonds, walnuts, and honey-walnut ice cream

#### GREEK YOGURT

With daily spoon sweets

#### FRUITS OF THE SEASON

## WINE PAIRING

Sommelier pairing of two wines from mainland and northern Greece **21**

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