



*“Sharing food at the table brings people together and enriches the culinary experience”-Costas Spiliadis*

*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.*

### OYSTERS/CAVIAR

Irish	36 ½ dozen	72 dozen
La Lune	48 ½ dozen	96 dozen
Oscietra Caviar	135/30gr	225 /50gr

### RAW FISH

<b>SASHIMI</b> <i>Magiatiko, Tuna, Salmon. Loup de Mer</i>	36
<b>TARTARE</b> <i>Magiatiko, Tuna, Salmon</i>	42
<b>CEVICHE</b> <i>Loup de Mer</i>	42

### MILOS CLASSICS

<b>THE GREEK SPREADS</b> <i>Taramosalata, tzatziki, htipiti, grilled pita and raw vegetables</i>	42
<b>MILOS SPECIAL</b> <i>Paper thin zucchini and eggplant, lightly fried, Saganaki cheese, tzatziki</i>	45
<b>HOLLAND PEPPERS</b> <i>Grilled red, yellow and orange peppers, extra virgin olive oil aged balsamic</i>	34
<b>MUSHROOMS</b> <i>King trumpet, baby shiitake, oyster, hen of the woods halloumi cheese</i>	38
<b>ZUCCHINI FLOWERS</b> <i>Stuffed with feta, Manouri and Xynomyzithra cheese</i>	42
<b>OCTOPUS</b> <i>Sashimi quality Mediterranean octopus, charcoal broiled</i>	48
<b>CRAB CAKE</b> <i>Chesapeake Bay, Maryland Style Lump Crab Meat Cake</i>	45
<b>FRIED CALAMARI</b> <i>Rings of fresh and tender calamari, lightly fried</i>	38
<b>SEPIA</b> <i>Served with black ink risotto</i>	38
<b>GRILLED SHRIMP</b> <i>Premium New Caledonia blue shrimp</i>	45
<b>TOMATO SALAD</b> <i>The authentic salad prepared with vine-ripened tomatoes</i>	38
<b>GREEN SALAD</b> <i>Hearts of romaine, dill, spring onions, manouri cheese and Milos dressing</i>	32

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

### WHOLE FISH AND SEAFOOD

*priced per kg*

<b>GRILLED</b> <i>Fagri, Balada, Loup de Mer, Tsipoura, St. Pierre, Dover Sole, Turbot, Cherna, Synagrida, Steira</i>	
<b>BAKED IN SEA SALT</b> <i>Loup de Mer, Milokopi, Rofos</i>	
<b>AHNISTO</b> <i>(Poached with Vegetables) Skorpena, Rofos, Caponi</i>	
<b>WHOLE FISH SASHIMI</b> <i>Emperor, Loup de Mer, Tsipoura, Barbouni</i>	
<b>SMALL FRIED FISH</b> <i>Barbouni, Anchovies, Sardines, Maridaki, Lethrini</i>	
<b>LOBSTER Deep Sea Bay of Fundy, Nova Scotia</b> <i>Grilled and served with Greek fries</i> <i>Astakomakaronada, lobster pasta Athenian-style</i> <i>Lobster salad endives, radicchio, fennel, Metaxa</i>	
<b>CREVETTES ROYALES, Morocco</b> <i>Grilled royal shrimp served with a shot of sherry to shoot the head</i>	
<b>KAKAVIA</b> <i>(Greek Bouillabaise, minimum 2 ppl)</i> <i>Today's chef choice of fish</i>	

### FISH FILETS

<b>BIGEYE TUNA</b> <i>Sashimi quality, sesame crusted, organic beets and skordalia</i>	68
<b>ROUGE LABEL SALMON</b> <i>Santorini Piazzzi-style white beans</i>	62

### MEAT

<b>LAMB CHOPS</b> <i>Milk-fed baby lamb chops prepared Greek style served with Greek fries and tzatziki</i>	78
<b>FILET MIGNON</b> <i>US DA black angus filet served with Greek fries</i>	78
<b>RIB EYE STEAK</b> <i>21 days dry aged black angus served with Greek fries</i>	98

### SIDE DISHES

<b>HORTA</b> , <i>wild greens from Crete, Greece</i>	22
<b>GRILLED VEGETABLES with MINT YOGURT</b>	28
<b>ASPARAGUS</b>	19
<b>ORGANIC HEIRLOOM BEETS</b>	22
<b>FAVA</b>	19
<b>GIGANTES</b>	19
<b>YUKON GOLD POTATO SALAD</b>	19
<b>GREEK FRIED POTATOES</b>	19
<b>SEASONAL STEAMED VEGETABLES</b>	22

*++ all prices are subject to service charge and prevailing tax*