

"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

### OYSTERS/CAVIAR

Seasonal Oysters	Market Price 6pcs /12 pcs	
Ossietra Caviar	148/30gr	255/50gr
Beluga Caviar	350/30gr	575/50gr

### RAW FISH

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

### MILOS CLASSICS

<b>THE GREEK SPREADS</b>	42
Taramosalata, tzatziki, htipiti, grilled pita and raw vegetables	
<b>MILOS SPECIAL</b>	45
Paper thin zucchinis and eggplants, lightly fried, Saganaki cheese, tzatziki	
<b>HOLLAND PEPPERS</b>	34
Grilled red, yellow and orange peppers, extra virgin olive oil aged balsamic	
<b>MUSHROOMS</b>	38
King trumpet, baby shiitake, oyster, hen of the woods	
<b>ZUCCHINI FLOWERS</b>	42
Stuffed with feta, Manouri and Kefalograviera cheese	
<b>OCTOPUS</b>	48
Sashimi quality Mediterranean octopus, charcoal broiled	
<b>CRAB CAKE</b>	45
Chesapeake Bay, Maryland Style Lump Crab Meat Cake	
<b>FRIED CALAMARI</b>	42
Rings of fresh and tender calamari, lightly fried	
<b>SEPIA</b>	42
Served with black ink risotto	
<b>GRILLED SHRIMP</b>	45
Premium New Caledonia blue shrimp	
<b>TOMATO SALAD</b>	44
The authentic salad prepared with vine-ripened tomatoes	
<b>GREEN SALAD</b>	32
Hearts of romaine, dill, spring onions, manouri cheese and Milos dressing	

### WHOLE FISH AND SEAFOOD

priced per kg

#### GRILLED

Fagri, Balada, Loup de Mer, Tsipoura, St. Pierre, Dover Sole, Turbot, Cherna, Synagrida, Steira

#### BAKED IN SEA SALT

Loup de Mer, Milokopi, Rofos

#### AHNISTO (minimum 2 ppl) (Poached with Vegetables)

Skorpena, Rofos, Caponi

#### WHOLE FISH SASHIMI

Emperor, Loup de Mer, Tsipoura, Barbouni

#### SMALL FRIED FISH

Barbouni, Anchovies, Sardines, Maridaki, Lethrini

#### LOBSTER Deep Sea Bay of Fundy, Nova Scotia

Grilled and served with Greek fried potatoes

Astakomakaronada, lobster pasta Athenian-style

Lobster salad endives, radicchio, fennel, Metaxa

#### CREVETTES ROYALES, Morocco

Grilled royal shrimp served with a shot of sherry to shoot the head

#### KAKAVIA (Greek Fishermans Soup, minimum 2 ppl)

Today's chef choice of fish

### FISH FILETS

#### BIGEYE TUNA

Sashimi quality, sesame crusted, organic beets and skordalia

#### ROUGE LABEL SALMON

Santorini Piazzis-style white beans

### MEAT

#### LAMB CHOPS

Milk-fed baby lamb chops prepared Greek style served with Greek fries and tzatziki

#### FILET MIGNON

USDA black angus fillet served with Greek fries

#### RIB EYE STEAK

Black Angus 21 days dry aged served with Greek fried potatoes

### SIDE DISHES

HORTA, wild greens from Crete, Greece

GRILLED VEGETABLES with MINT YOGURT

ASPARAGUS

ORGANIC HEIRLOOM BEETS

FAVA

GIGANTES

YUKON GOLD POTATO SALAD

GREEK FRIED POTATOES

SEASONAL STEAMED VEGETABLES