

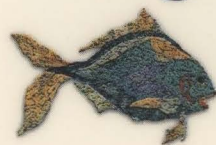


Estiatorio



Aegean
Breeze

Aegean Breeze



Estiatorio



We wish to share with you our passion for the highest quality of ingredients.

In building our array of fish and seafood available to our customers, we started at the source and built upwards. We felt if you start with the freshest and most tasteful fish and seafood available, you will be able to offer and prepare the most tasteful meals possible. When we searched for the most delectable fish and seafood, we found a variety of sources to work with in partnership. Our partners range from small, family owned fishing companies in the Greek Islands, Morocco, Tunisia and Portugal to North American fisherman in Pensacola Florida, and Nova Scotia. All are dedicated to delivering fish and seafood with a commitment to absolute freshness, exceptional quality and with sound environmental considerations. It is for these reasons that prices and selection vary. In addition to our superior fish and seafood, our cuisine consists of carefully selected vegetables, legumes, olive oil and fruits... all elements that form the basis of the Mediterranean diet... complemented by our selection of appropriate and delicious wines. Our simple preparation preserves the distinct flavors and nutritional values of superior and fresh ingredients, and our presentation expresses our philosophy of harmony with nature. Experience the pride with which we always provide a delicious and healthy meal.

Mezes

More than just appetizers.

The sharing of food whenever a whole family or a group of friends gather around the table is typical of the traditional Greek way of life. Each mezes is a taste teaser, but together several of them can become a substantial meal.

Mezedes Hot

Kalamari

Crispy pan fried	9.95
Charcoal grilled	9.95

Shrimp Santorini

Oven baked with fresh tomato, feta, and herbs	14.95
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Mussels Santorini

10.95

Santorini Combination

Shrimps, scallops, and mussels	16.95
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Octopus

Tender charcoal grilled octopus in red wine vinegar	10.95
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Loukaniko

Greek sausage with fresh herbs	6.95
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Kolokithi Melitzana

Crispy zucchini & eggplant chips with tzatziki or skordalia dip	7.95
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Spanakopita

Oven baked stuffed filo with fresh spinach, feta, and leeks	8.95
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Stuffed Clams

Stuffed with crabmeat	10.95
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Saganaki

Traditional pan fried kefalograviera cheese	8.95
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Mezedes Cold

Taramas

Carp roe mousse with lemon juice	6.95
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Melitzana

Roasted eggplant spread with garlic olive oil, and feta	7.95
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Roasted Red Peppers

Marinated in balsamic vinegar, fresh garlic, and olive oil	7.95
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Shrimp Cocktail

17.95

Aegean Mezedes

Assortment of tzatziki, skordalia taramas, melitzana and pita	10.95
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Tzatziki

mild garlic, cucumber and yogurt	6.95
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Feta Ktipiti

Hot spicy feta spread	6.95
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Salates

Traditional Greek

Tomato, green peppers, red onions, cucumbers, kalamata olives, and feta cheese

7.95

Organic Mix

Field greens with balsamic vinegar and olive oil

7.95

Aegean Breeze Salad

Marriage of organic mix and traditional Greek

8.95

Soupes

Avgolemano

Traditional Greek chicken soup

5.50

From The Land

Chicken Kebob

Charcoal grilled

18.95

N.Y. Strip Steak

Charcoal grilled corn fed Black Angus sirloin steak

22.95

Lamb Chops

Charcoal grilled Loin chops

24.95

Lamb Shish Kebob

Marinated chunks of Lamb skewered with tomatoes, green peppers, mushrooms and onions

19.95

Filet Mignon

23.95

Mousaka

Potatoes, eggplant, chop meat, and cream topping

16.95

Thalasina (from the sea)

Whole fish priced by market. Please allow 30 minutes for preparation.

Lavraki (Whole fish)

Lean white fish with mild moist tender flakes. Europe's pride.

Market

Red Snapper (Whole fish)

Charcoal grilled white fish, moist and lean

Market

Striped Bass (Whole fish)

Charcoal grilled lean white fish with mild moist tender flakes

Market

Dover Sole

Broiled with fresh herbs

Market

Filet of Sole

Broiled with herbs

19.95

Stuffed with real crab meat and herbs

22.95

Swordfish

Steak or shish kebob over rice charcoal grilled with fresh herbs

22.95

Poseidon's Platter

Lobster tail, salmon, stuffed shrimp, scallops, and stuffed clams

26.95

Salmon

Charcoal grilled with fresh herbs

18.95

Shrimp (Stuffed)

With real crabmeat, lemon, olive oil, and herbs

22.95

Grilled Shrimp

Charcoal grilled with fresh herbs

20.95

Shrimp Combination

Extra Jumbo head on stuffed shrimps and stuffed clams

27.95

Aegean Breeze Platter

Calamari stuffed with crabmeat and rice accompanied with broiled scallops

22.95

Plaki (Oven baked)

Chilean Sea Bass with Vidalia onions, tomato, herbs in a clay pot

23.95

Side Dishes

Horta Steamed seasonal greens	6.95
Bamies Okra in tomato sauce	6.95
Spanakorizo Spinach and rice	6.95
Panzaria Beets in olive oil and garlic	6.95
Aginares Artichokes in dill and lemon sauce	7.95
Gigandes Giant beans in tomato sauce	6.95
Feta	6.95
Orzo	4.95

Please ask your server what side dishes are available today.

We are pleased to inform you that in our cooking we use first pressed pure extra virgin olive oil.
18% service charge for parties of eight or more.

