APPETIZERS

CALAMARI 7.50 Large 10.50
Fried Calamari with sun-dried tomato and cherry peppers in virgin olive oil

SPANAKOPITA 5.00
A combination of spinach, feta cheese and fresh herbs in feta filo pastry dough

HOT MEZE PLATTER (SERVES 2 OR MORE) 10.50 Large 15.00
A sampler of our Greek appetizers

GREEK SAUSAGE SALADE 5.50
Served with lemon and fresh oregano in virgin olive oil

DOLMATHIKI (VEGETARIAN AVAILABLE) 5.50
Stuffed grape leaves stuffed with ground beef, rice, herbs and spices. Topped with egg lemon sauce

SAGANAKI FLAMBE 6.95
Pan fried kashar cheese in a brandy flambé

GRILLED CALAMARI 7.50
With baby greens, oven-dried tomato, and bahamian vinegar

MEDITERRANEAN MEDITERRANEAN SALADA 3.50
Mediterranean salad with red pepper and mixed herbs with grilled pita bread

TARAMASALATA 3.50
Impoined red caviar whipped with virgin olive oil and lemon served with pita bread

SHRIMP COCKTAIL 2.25 EA. MIN. 3
In a traditional style with lemon and cocktail sauce

OCTOPUS TUNA 8.99
Marinated octopus pieces with baby greens

POLENTA WITH BREADED TUNA 6.00-9.00
Tuna with spicy polenta

FRIED MOZZARELLA STICKS WITH RED SAUCE 5.50

BUFFALO WINGS 6 OR 9 SPICY 5.50

BAKED STUFFED MUSHROOM 5.50

F.T.O. 5.50
Feta cheese, tomatoes, and kalamata olives

SOUPS AND SALADS

AVGOLEMONO SOUP CUP 1.50 BOWL 2.50

SOUP OF THE DAY CUP 1.50 BOWL 3.50

GREEK SALAD 4.50
Fresh garden greens, tomatoes, cucumbers, onions, olives and feta cheese, topped with house dressing

AEGEAN SALAD 7.50
Fresh garden greens, tomatoes, cucumbers, onions, Greek olives, feta cheese, mushrooms, artichokes and anchovies

HORiatika SALATA GREEK VILLAGER SALADA 7.50
Salad with tomatoes, cucumbers, olives, peppers, artichokes, feta cheese, cucumbers, kalamata olives in bahamian vinegar with virgin olive oil

WITH ALL SALADS: Grilled chicken or grilled calamari add 2.50 Grilled shrimp add 4.50

DESIGNER SANDWICHES

don a freshly baked roll with Andreas feta, lettuce & tomato

BROILED DELMONICO STEAK SANDWICH 7.50
Grilled Delmonico steak to your liking

BROILED NATIVE FRESH SWORDFISH FILET 8.00
7 oz. seasoned with lemon, tomato sauce, served with choice of vegetables

THINLY SLICED ROAST TUNA 6.50
With smoked provolone and feta cheese

TUNA SALAD 5.50

DESIGNER BURGERS OPEN FLAME BROILED

Made with Black Angus steak served with lettuce, tomato and Andreas feta cheese

ANDREAS BURGER - 1/2 POUNDER 6.00
With American, Swiss, smoked provolone or feta cheese served with bacon or mushrooms on buns or roll

APPETIZERS 7.50

LAMB KABOB OPEN FLAME BROILED 13.50
Boneless leg of lamb skewered with peppers and onion, grilled over charcoal

BRICKLINED LAMB ALA ATHENS 15.00
On a bed of rice pilaf

BEEF KABOB OPEN FLAME BROILED 11.00
Large chunks of beef, boneless tenderloin skewered with peppers and onion, grilled over charcoal

SWORDFISH KEBAB RHEEM 11.50

ALL Greek specialties are served with soup of the day

GYRO SANDWICH 9.95
Ground beef and lamb, tabbouli mixed herbs, tomato, onion and parsley in grilled pita bread

GREEN SPECIALTIES

LAMB RICE (EAT MEAL) 11.95
Grilled boneless breast of chicken served with rice and vegetables in grilled pita bread

GREEK SPECIALTIES

LAMB SOUVLAKI 9.95
Choice of side pieces of tender lamb with peppers and onions in pita bread

1. LAMB SOUVLAKI 9.95
Choice pieces of tender lamb

2. BEEF SOUVLAKI 9.95
Choice pieces of tender fillet

3. GREEK SOUVLAKI 9.95
Choice pieces of pork tenderloin with mushroom, tomato and parsley in a grilled pita bread

4. CHICKEN SOUVLAKI 9.95
Grilled boneless breast of chicken in a grilled pita bread

All Greek sandwiches and house specialties are served with both Greek meat and rice

PASTA

Penne Pasta Marinara 9.95
Penne with tomatoes, olives, feta cheese and basil

Penne Pasta Meat Sauce - KAPPA STYLE 12.00
Penne a la marinara, tomato, onions, garlic, basil

SIRLOIN ALA SPARTA 12.00
Grilled N.Y. sirloin with mushrooms, country-style mashed potatoes and a fresh tomato salad

3/4 LB. CHOICE N.Y. SIRLOIN STEAK 15.00
Choice 3/4 lb. sirloin steak with leafy spinach, mushrooms and a fresh tomato onion salad

CHOICE FILET MIGNON

With above dishes – Greek salad or cup of soup

DESERTS

PIZZAS 8.50
Grilled whole pizza with chef's choice of toppings

PIZZAS 8.50

SIDE ORDERS AND EXTRAS

Rice Pilaf 2.50
French Fries 3.00
Onion Rings 3.50

LETTUCE AND TOMATOES, CHEESE, BACON, MUSHROOMS, PITA 7.50

OPEN FACE TO OZ. DELMONICO STEAK W/FRENCH FRIES & GREER SALAD 11.95

DESSERTS

PIZZAS 8.50

CHEESECAKE 3.75
CARAMEL CAKE 3.75
CHOCOLATE CAKE 3.75

PIZZAS 8.50

WITH SPECIAL TREATS: KALAMATA OLives, ORANGE OLives, WHIPPED CREAM 6.50

Bakedla 3.50
Glaciale 3.50
Froyo & Honey 3.50

Cafe au Lait 3.50
APPETIZERS

CALAMARI 7.90

Prawns tossed with sun-dried tomatoes and spicy dressing served with olive oil

TAPA DE PEPITA 5.00

A combination of tapa, kielbasa and cheese served with a side of baked potato

FRIED MELON 10.00

Fresh watermelon fruit served with lemon and salt

CRISPY TUNA 8.00

Slices of tuna wrapped in crispy batter

MEDITERRANEAN MUSSELS 7.50

Mussels and clams steamed with garlic, squid and sherry

SEASONAL SALADS

ESCAPADE SALAD 7.50

Lettuce, tomatoes, cucumbers, avocados, radishes, onions, drizzled with our House dressing

GREEK SALAD 8.00

Tomatoes, cucumbers, red onions, bell peppers, feta cheese, olives, and a vinaigrette dressing

MEDITERRANEAN SALAD 7.50

Lettuce, tomatoes, cucumbers, red onions, bell peppers, feta cheese, olives, and a vinaigrette dressing

SOUPS AND SALADS

MEDITERRANEAN SEAFOOD STEW 7.50

A rich and savory seafood stew with a variety of fish, shellfish, and vegetables

BAKED FRENCH ONION SOUP 8.00

A rich and flavorful French onion soup topped with a crispy layer of bread crumbs

CAESAR SALAD 7.50

A classic Caesar salad made with crisp romaine lettuce, garlic croutons, shaved parmesan cheese, and a tangy Caesar dressing

SPICY SHrimp 8.00

Deep-fried shrimp with a spicy and tangy sauce

MEATBALLS 7.50

A hearty portion of meatballs served with a side of garlic bread

CHICKEN PARAISO 7.50

Grilled chicken breast served with a creamy garlic sauce

SANDWICHES

SANDWICHES ON HOUSE BAGUETTE

BROILED DELMONICO STEAK SANDWICH 7.00

A thick cut of delmonico steak served on a fresh baguette with lettuce, tomato, and avocado

BROILED NUTRIENT FRESH SWORDFISH FILET 8.00

A fresh swordfish filet grilled to perfection

WINGED RIBS RIB BURGER 8.00

A hearty burger with beef, bacon, lettuce, tomato, and a special sauce

TUNA SALAD SANDWICH 5.00

Chopped tuna mixed with mayonnaise, celery, and green onions

DESIGNER BURGERS WITH KALE BROCHE

MADE WITH BLACK BEANS DOLLOPED WITH KALE

BEEF BURGER 7.00

A classic beef burger with our unique kale cheese sauce

BROILED BURGER 7.00

A thick cut of beef burger grilled to perfection

ANDREAS BURGER - 1/2 POUNDER 8.00

A huge beef burger with our signature dressing

LIDO DИGGER Specials Extra 2.60

French Fries - 3.00

ONION RINGS - 3.50

Lettuce, tomatoes, onions, bacon, and a special sauce

PIZZA T'S IMERA (DAILY PIZZA)

Cracked Pizza 8.00

A delicious pizza topped with fresh onions, bell peppers, and mushrooms

SAUCY'S SPECIALTIES

LAMB ROAST OPEN FACE WITH SALSA 12.50

A mouth-watering lamb roast served with a fresh salsa topping

BEEF Ribs 13.95

A hearty beef ribs served with a side of mashed potatoes and a special sauce

SWORDFISH KABOSS 13.95

Grilled swordfish served with a side of lemon and garlic sauce

GREEK SPECIALTIES

CHICKEN ORIZOLOGATO 12.00

A delicious chicken dish served with a side of rice and vegetables

MULLET 13.00

A popular Mediterranean fish served with a side of lemon and garlic sauce

PASTITIO 11.50

Layers of ground beef and cheese, served with a side of mixed vegetables

BEEF RUBBER 19.95

A hearty beef rub served with a side of mixed vegetables

HOUSE SPECIALTIES

GYRO SANDWICH 8.95

A gyro sandwich served with a side of Greek fries

GREEK SALAD 12.90

A fresh Greek salad served with a special Greek dressing

Gyros 12.90

A hearty gyro sandwich served with a side of Greek fries

1. LAMB SOUVLAKI 8.00

2. BEEF SOUVLAKI 8.00

3. CHICKEN SOUVLAKI 8.00

4. VEGAN SOUVLAKI 8.00

5. GREEK PASTRAMI 8.00

6. GREEK SALAD 12.90

7. OPEN FACE SWORDFISH 14.50

8. OPEN FACE STEAK 14.50

PASTA AND ENTREES

PENNE PASTA MARINARA 9.00

A classic pasta dish made with marinara sauce

PASTA PASTE AND SAUCE - MARINARA STYLE 9.50

A rich and flavorful pasta dish served with a side of marinara sauce

PASTA WITH SAUCE 9.50

A pasta dish served with a special sauce

IRISH LONDON 7.95

A hearty Irish stew served with potatoes and vegetables

PIZZELLO YUMI 14.00

A delicious pizza served with a side of garlic and pepperoni

CHICKEN BREAST 14.00

A tender chicken breast served with a special sauce

CHICKEN SATELITE 14.00

A spicy chicken dish served with a side of vegetables

CHICKEN BREAST WITH PASTA 14.00

A delicious chicken breast served with a side of pasta

VARIETY OF PASTA 14.00

A selection of different pasta dishes

SPECIALTY DESSERTS

STRAWBERRY PIE 3.50

GELATO 3.50

CHOCOLATE CAKE 3.50

DESSERT OF THE DAY 3.75

CAFE ANDREWS Special Treat with peach, orange, and a whipped cream

MYTHICAL MARTINI 12.95

A unique and delicious martini

THE ULTIMATE COSMETPOLITAN 12.95

A classic martini with a twist

ESPRESSO MARTINI 12.95

A classic espresso martini

THE ANDREAS MARTINI 12.95

A stylish and sophisticated martini

GREEK SUNRISE MARTINI 12.95

A refreshing martini with a twist

BERRY MARTINI 12.95

A berry-infused martini with a special twist

TROPICAL MARTINI 12.95

A tropical-inspired martini

LEMON DAIQUIRI 12.95

A refreshing and zesty cocktail

SPECIAL DISCOUNTS

10% DISCOUNT ON DINE IN PURCHASES WITH $30.00 PURCHASE
**Wines by the Glass**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Montpellier (California)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chardonnay - Cabernet - Merlot</td>
<td>4.00</td>
<td>14.50</td>
</tr>
<tr>
<td>Meridian Chardonnay (California)</td>
<td>5.50</td>
<td>20.00</td>
</tr>
<tr>
<td>Kendall Jackson Chardonnay</td>
<td>6.50</td>
<td>25.00</td>
</tr>
<tr>
<td>Forest Glen Merlot (California)</td>
<td>5.50</td>
<td>20.00</td>
</tr>
<tr>
<td>Beringer White Zinfandel (Calif.)</td>
<td>4.00</td>
<td>14.50</td>
</tr>
<tr>
<td>Lagaria Pinot Grigio (Italy)</td>
<td>4.25</td>
<td>15.00</td>
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**Greek Wine Selections**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Achaia Clauss Demestica White</td>
<td>4.00</td>
<td></td>
</tr>
<tr>
<td>Light bodied, easy drinking</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Achaia Clauss Demestica Red</td>
<td>4.00</td>
<td></td>
</tr>
<tr>
<td>A soft red wine pleasing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Achaia Clauss Retsina</td>
<td>4.00</td>
<td>14.50</td>
</tr>
<tr>
<td>A traditional pine-resinated</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Achaia Clauss Patras</td>
<td>4.50</td>
<td>16.50</td>
</tr>
<tr>
<td>A delicate and dry white wine</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Achaia Clauss Nemea</td>
<td>4.50</td>
<td>16.50</td>
</tr>
<tr>
<td>A lively red wine with long</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bouthari Grand Reserve</td>
<td>7.00</td>
<td>25.00</td>
</tr>
<tr>
<td>Elegant, rich, full-bodied red</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bouthari Santorini</td>
<td>20.00</td>
<td></td>
</tr>
<tr>
<td>A dry, light, refreshing white</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bouthari Naoussa</td>
<td>15.50</td>
<td></td>
</tr>
<tr>
<td>Rich, dry red wine</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Achaia Clauss Mavrodaphne</td>
<td>4.75</td>
<td>18.00</td>
</tr>
<tr>
<td>Red dessert wine with flavors</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Domestic Beers</strong> $2.50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coors Light - Bud Light - Budweiser</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Miller Lite - Rolling Rock</td>
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<td></td>
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</table>

**Specialty Beers**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Samuel Smith</td>
<td>4.50</td>
</tr>
<tr>
<td>Taddy Porter - Nut Brown Ale - Oatmeal Stout - Pale Ale</td>
<td></td>
</tr>
<tr>
<td>Orval Trappist Ale</td>
<td>4.50</td>
</tr>
<tr>
<td>Pilsner Urquell</td>
<td>4.50</td>
</tr>
</tbody>
</table>

**Sparkling Wines**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domaine St. Michelle Brut</td>
<td></td>
</tr>
<tr>
<td>Moet &amp; Chandon White Star</td>
<td>49.00</td>
</tr>
<tr>
<td>Chandon Blanc de Noir</td>
<td></td>
</tr>
<tr>
<td>Individual 187 ml Bottle</td>
<td>7.50</td>
</tr>
</tbody>
</table>

**Blush & Light White Wines**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sakonnet Eye of the Storm</td>
<td>13.00</td>
</tr>
<tr>
<td>Luna di Luna Chardonnay - Pinot</td>
<td>18.00</td>
</tr>
<tr>
<td>Chardonnay - Pinot Grigio</td>
<td>15.00</td>
</tr>
</tbody>
</table>

**Medium to Full Bodied Whites**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Simi Sauvignon Blanc</td>
<td>19.00</td>
</tr>
<tr>
<td>Columbia Crest Chardonnay</td>
<td>16.00</td>
</tr>
<tr>
<td>Jacobs Creek Chardonnay</td>
<td>16.00</td>
</tr>
<tr>
<td>Simi Chardonnay</td>
<td>26.00</td>
</tr>
</tbody>
</table>

**Light to Medium Bodied Red Wines**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Melini Borghi d’Essa Chianti</td>
<td>16.00</td>
</tr>
<tr>
<td>Jacobs Creek Shiraz</td>
<td>17.00</td>
</tr>
<tr>
<td>Luna di Luna Merlot/Cabernet</td>
<td>18.00</td>
</tr>
</tbody>
</table>

**Full Bodied Red Wines**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black Opal Cabernet/Merlot</td>
<td>16.00</td>
</tr>
<tr>
<td>Ruffino “Aziano” Chianti</td>
<td>22.00</td>
</tr>
<tr>
<td>Napa Ridge Zinfandel</td>
<td>16.00</td>
</tr>
<tr>
<td>Penfolds Shiraz/Cabernet</td>
<td>17.00</td>
</tr>
<tr>
<td>Beringer Founder’s Estate Cabernet</td>
<td>19.00</td>
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**Imported Bottle Beers $3.25**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amstel Light - Heineken - Beck’s Wooden</td>
<td></td>
</tr>
<tr>
<td>Molson Golden - Molson Ice</td>
<td></td>
</tr>
</tbody>
</table>

**Draught Beer $3.00...Large $4.00**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bass Ale - Guinness - Sam Adams Boston Ale</td>
<td></td>
</tr>
<tr>
<td>Coors Light</td>
<td></td>
</tr>
</tbody>
</table>

**Non Alcoholic Beer $2.50**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coors N.A. - O’Douls - Kaliber</td>
<td></td>
</tr>
</tbody>
</table>