

SEA GRILL

HAPPY HOUR

3PM - 7 PM

MONDAY - FRIDAY

*BAR ONLY

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APPETIZERS

GREEK BRUSCHETTA 8
TOASTED HOMEMADE BREAD ATOP WITH DICED TOMATOES, BLACK OLIVES, CUCUMBER, RED ONION AND FETA CHEESE

GREEK FLATBREAD 9
FETA CHEESE, KALAMATA OLIVES, TOMATO, OLIVE OIL AND OREGANO

SAGANAKI 10
KEFOLOTIRI CHEESE OVEN BAKED

FETA SAGANAKI 10
BAKED FETA CHEESE WITH DICED TOMATOES AND PEPPERS SERVED WITH GRILLED PITA BREAD

SPANAKOPITA 10
BAKED PHYLLO STUFFED WITH FRESH SPINACH, FETA CHEESE AND LEEKS

KEFTEDES 13
SAUTEED LAMB AND BEEF PATTIES WITH MINT, PARSLEY AND GARLIC

FRIED CALAMARI 10
FRIED SQUID RINGS AND TENTACLES, FRESH HERBS AIOLII AND MARINARA SAUCE

GRILLED OCTOPUS 13
1 WHOLE TENTACLE GRILLED TO PERFECTION, LEMON OLIVE OIL SAUCE AND CAPERS

GREEK SPREADS 15
TARAMA, MELITZANOSALATA, TZATZIKI AND SKORDALIA, SERVED WITH GRILLED PITA BREAD

LAMB CHOP 14
1 AUSTRALIAN LAMB CHOP GRILLED TO PERFECTION DRIZZLED WITH OLIVE OIL, GARLIC AND HERBS SAUCE

GRILLED CALAMARI 10
CALAMARI RINGS AND TENTACLES GRILLED ON CHARCOAL WITH OLIVE OIL AND LEMON

OYSTERS ONASIS 15
BAKED OYSTERS TOPPED WITH FETA, SPINACH AND KEFOLOTIRI CHEESE

BIG EYE TUNA SASHIMI 15
FRESNO CHILLI SHALLOTS, CILANTRO

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DRINKS

BEERS 5

WINES BY THE GLASS 8

WELL COCKTAILS 10

PREMIUM COCKTAILS 12

MARTINIS 14