

ANEMOS

ESTIATORIO

Appetizers

AVGOLEMONO TRADITIONAL GREEK CHICKEN EGG LEMON SOUP	7
GREEK SPREADS TARAMOSALATA, MELITZANOSALATA, TIROKAFTERI, TZATZIKI	14
HALLOUMI GRILLED CYPRIOT CHEESE, TOMATOES, ONIONS, CUCUMBER RELISH & CITRUS VINAIGRETTE	14
SAGANAKI PAN FRIED KEFALOGRAVIERA CHEESE	14
STUFFED GRAPE LEAVES STUFFED WITH ATLANTIC COD, RICE & GREEK HERBS	16
ANEMOS CHIPS FRIED ZUCCHINI AND EGGPLANT CHIPS, TZATZIKI SAUCE	17
CEVICHE BRANZINO, JALAPENO, KALAMATA OLIVES AND WHITE BEANS	16
CALAMARI LIGHTLY FRIED WITH GARLIC LEMON YOGURT DIP OR GRILLED WITH SAFFRON LEMON SAUCE	15
OCTOPUS GRILLED SPANISH OCTOPUS, CAPERS, RED PEPPERS, ONIONS, RED WINE VINAIGRETTE	23
SHRIMP SAGANAKI SAUTÉED SHRIMP BAKED WITH TOMATO SAUCE AND FETA CHEESE	16
CRAB CAKE JUMBO LUMP CRAB CAKE, IMPORTED GREEK LIMA BEANS, MUSTARD AIOLI	22
OCTOPUS STIFADO BRAISED OCTOPUS, VIDALIA ONIONS, MAVRODAFNI TOMATO SAUCE	25
SESAME-CRUSTED FETA CHEESE FIG-HONEY COMPOTE	15
SAUTÉED MUSSELS P.E.I. MUSSELS, TOMATO SAUCE	15
GRILLED JUMBO GULF SHRIMP SERVED WITH METAXA BRANDY CITRUS VINAIGRETTE	18
LOUKANIKO GRILLED COUNTRY SAUSAGE, BLACK-EYED PEAS	14
CALVES LIVER SAUTÉED WITH SCALLIONS & DILL IN A WHITE AND CAPER SAUCE	16

Salads

HORIATIKI TRADITIONAL GREEK SALAD WITH TOMATOES, CUCUMBERS, PEPPERS, ONIONS, KALAMATA OLIVES AND BARREL AGED FETA CHEESE.	17
ARUGULA BABY ARUGULA IN LIGHT BALSAMIC VINAIGRETTE, TOPPED WITH SHAVED KEFALOGRAVIERA CHEESE	13
MAROULI HEARTS OF BABY ROMAINE, SCALLIONS, DILL AND FETA	13

From the Sea

BRANZINO MEDITERRANEAN SEA BASS, WHITE, MILD	30
ROYAL DORADO MEDITERRANEAN PORGY, MEATY	32
RED SNAPPER FLORIDA WILD, MILD, SWEET WHITE MEAT	MP
FAGRI WILD, MEDIUM FIRM, MEATY MEDITERRANEAN SNAPPER	MP
BLACK SEA BASS WILD, FLAKY, MILD FLAVOR WHITE FISH	MP
GRILLED ATLANTIC SALMON SERVED WITH LEEK RICE PILAF	29
SWORDFISH GRILLED CENTER CUT SWORDFISH STEAK, SPINACH AND RICE PILAF	34
PLAKI PAN ROASTED STRIPE SEA BASS FILET WITH CHERRY TOMATOES, VIDALIA ONIONS, POTATOES, TOMATO SAUCE	32
SHRIMP SANTORINI SAUTÉED SHRIMP, TOMATO SAUCE ORZO, FETA CHEESE	32
SEAFOOD PASTA LINGUINI WITH SHRIMP, MUSSELS AND CALAMARI, TOMATO SAUCE, GRAVIERA CHEESE	29
(ABOVE ITEMS, ALL SERVED WITH CHEF'S DAILY SIDE DISH)	

From the Land

ORGANIC FREE-RANGE CHICKEN ROASTED ORGANIC CHICKEN MARINATED WITH GREEK HERBS SERVED WITH LEMON POTATOES	26
PORK CHOP MEDITERRANEAN STYLE MARINATED GRILLED PORK CHOP SERVED WITH GREEK FRIES	32
BABY LAMB CHOPS GRILLED BABY LAMB CHOPS WITH ROASTED LEMON POTATOES	42
RIB EYE 16OZ BLACK ANGUS RIB EYE STEAK SERVED WITH GREEK FRIES	45
MOUSAKA LAYERS OF POTATOES, EGGPLANT AND AROMATIC GROUND BEEF TOPPED WITH BÉCHAMEL SAUCE	21

Sides

STRING BEANS IN TOMATO SAUCE	7
ROASTED LEMON POTATOES	7
SPINACH RICE PILAF	7
GREEK FRIES	7
LEEK RICE PILAF	7
STEAMED WILD GREENS	7