



AEGEAN
RESTAURANT

DINNER

APPETIZERS

MEZETHES

Aegean Pikilia \$11.95

Htipiti (Feta cheese, roasted red pepper and virgin olive oil spread), Melitzanosalata (freshly roasted eggplant, garlic and olive oil spread), Tzatziki (creamy yogurt-cucumber with garlic and virgin olive oil spread)

Pikilia \$11.95

Taramosalata (whipped fish roe, potatoes and olive oil spread), Hummus (chick peas, olive oil, garlic and lemon spread), Melitzanosalata (freshly roasted eggplant, garlic, and olive oil spread)

Horiatiki Pikilia \$14.95

Loukaneko (broiled, spicy, homemade sausage), Lamb Ribs (lightly marinated ribs), Keftedakia (homemade meatballs), Kotopoulo Skaras (grilled chicken seasoned with olive oil, oregano and lemon)

Shrimp Saganaki \$12.95

Succulent shrimp sautéed with garlic, peppers, tomatoes, feta cheese, olive oil, and oregano

Saganaki \$9.95

Kaseri cheese flambé

Grape Leaves \$9.95

Ground beef with rice rolled up into grape leaves and baked, topped with lemon sauce

**Spinach Pies and Cheese Pies (Two of Each)
\$8.95**

Baked triangles of filo dough stuffed with spinach and feta, respectively

Sardeles \$9.95

Lightly floured and pan fried smelts

Calamari \$9.95

Fresh calamari lightly breaded and pan fried

Kolokithakia & Piperies \$8.95

Pan fried zucchini and peppers with garlic and olive oil

Horta \$7.95

Steamed dandelion greens served with olive oil and lemon

Lamb Ribs* \$10.95

Lightly marinated and broiled

Grilled Octopus \$9.95

Grilled tender octopus brushed with olive oil, lemon, and oregano

Shrimp Scampi \$11.95

Large shrimp, sautéed with fresh garlic and olive oil, topped with lemon sauce and a dash of white wine

Grilled Shrimp \$10.95

Jumbo shrimp brushed with olive oil, lemon and oregano

Cold Shellfish Platter* \$16.95

Shrimp cocktail, oysters on half shell, and ½ lobster tail served with cocktail sauce, horseradish and lemon wedge

Oysters* \$12.95

Chilled oysters served with cocktail sauce, horseradish and a wedge of lemon

Shrimp Cocktail \$12.95

Jumbo shrimp with cocktail sauce

Seafood Cakes \$9.95

Seafood cakes made with shrimp, crab and scallops served on a bed of mesclun greens and cherry tomatoes with a remoulade sauce on the side

Mussels \$9.95

Fresh mussels sautéed in a white wine garlic butter sauce

SOUPS

ΣΟΥΠΕΣ

\$3.95

Avgolemono (Chicken Egg Lemon Soup)

Fakes (Lentil Soup)

Fasolatha (Navy Bean Soup)

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SALADS

Greek Salad \$7.95

Fresh salad greens, tomatoes, cucumbers, olives, onions, peppers, topped with feta cheese and a dash of oregano

Topped with Lobster Meat \$15.95

Topped with Grilled Salmon* \$14.95

Topped with Grilled Shrimp \$12.95

Topped with Marinated Grilled Chicken
\$10.95

Topped With Tuna \$9.95

Caesar Salad \$7.95

Fresh romaine lettuce topped with croutons, Caesar dressing, and parmesan cheese

Caesar Salad

Topped with Grilled Chicken \$10.95

Mesclun Salad

Topped with Grilled Salmon* \$15.95

Mesclun Salad

Topped with Grilled Shrimp \$13.95

Xoriatiki \$11.95

Tomatoes, cucumbers, peppers, onions, olives, feta

Sue Nordberg ext 2461 Carolina Aegean Dinner menu 100 copies on cream cardstock 8.5x14 Kristen 7-08

DAILY MEALS KATHEMEPINA

Veal Cutlet Parmesean \$16.95

Lightly seasoned and breaded veal, topped with mozzarella cheese and marinara sauce

Cheeseburger* \$9.95

Fresh ground beef cooked to order, served with lettuce, tomato, onion, and American cheese

Chicken Cutlet Parmesan \$15.95

Lightly seasoned and breaded chicken, topped with mozzarella cheese and marinara sauce

Chicken Fingers \$10.95

Lightly breaded chicken strips

All above Kathemepina are served with a house salad and one choice of the following:
rice pilaf, roasted potatoes, french fries or vegetables.

Spaghetti with Marinara Sauce \$8.95

Spaghetti with Meatballs \$10.95

Spaghetti served with homemade meatballs and topped with marinara sauce

Spaghetti dishes are served with a house salad

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SEAFOOD
THALASSINA

GRILLED SPECIALTIES

Grilled Trout \$15.95

Whole fillet of trout cooked with a dash of olive oil and lemon

Sword Fish Steak* \$18.95

Charcoal grilled and finished with a lemon and olive oil dressing

Tuna Steak* \$19.95

Charcoal grilled and finished with a lemon and olive oil dressing

Aegean Salmon* \$17.95

Grilled salmon served over sautéed leeks and a white wine sauce

SAUTEED SHELLFISH DISHES

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Sautéed scallops, shrimp and lobster with scallions, diced tomatoes, olive oil topped with mozzarella cheese

Shrimp Scampi over Pasta or Rice \$18.95

Succulent shrimp sautéed with garlic, pepper, and olive oil in a lemon sauce, finished with a dash of white wine

Shrimp with Feta \$18.95

Succulent shrimp sautéed with garlic, pepper, tomatoes, olive oil, dashed with white wine and topped with melted feta

Seafood Pasta \$18.95

Scallops, calamari, shrimp and mussels sautéed with tomatoes, scallions, parsley, garlic, capers and white wine. Served over pasta with your choice of marinara or lemon sauce.

FRIED SEAFOOD

Fresh Filet of Haddock \$14.95

Fresh Filet of Sole \$14.95

Fresh Sea Scallops \$15.95

Fresh Calamari \$13.95

Fresh Smelts \$12.95

Jumbo Shrimp \$16.95

All above entrees are served with a house salad and your choice of one: rice pilaf, roast potatoes, french fries, or vegetables.

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SUCCULENT BAKED CRAB MEAT
STUFFED SEAFOOD

Steamed Lobster or
Baked Stuffed Lobster \$22.95/\$28.95

Baked stuffed lobster is stuffed with a home made crab stuffing

Stuffed Shrimp

with Crab Meat Stuffing \$16.95

Stuffed with crab meat, crushed crackers, pinch of onion, celery & pepper.

Stuffed Sole

with Crab Meat Stuffing \$17.95

Stuffed with crab meat, crushed crackers, pinch of onion, celery & pepper.

BROILED SEAFOOD DELICACIES

Aegean Seafood \$17.95

Broiled haddock, sole, salmon, scallops and shrimp

Broiled Filet of Salmon* \$15.95

Broiled Sea Scallops \$16.95

Broiled Filet of Haddock \$14.95

Broiled Filet of Sole \$14.95

Scallop Kabobs (two) \$17.95

Scallops skewered between peppers, onions, tomatoes, and mushrooms sprinkled with breadcrumbs and olive oil

Shrimp Kabobs (two) \$18.95

Shrimp skewered between peppers, onions, tomatoes, and mushrooms sprinkled with breadcrumbs and olive oil

Aegean Tilapia \$14.95

Broiled Tilapia fillet served with sautéed tomatoes, mushrooms, scallions, parsley, garlic, capers and white wine



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CHAR- BROILED SPECIALTIES

ΣΚΑΡΑΣ

Filet Mignon* 10oz \$22.95

New York Sirloin* 14oz \$20.95

Lamb Loin Chops* \$20.95

Pork Chops* \$19.95

Rack of Lamb* \$21.95

Lightly marinated with garlic, pepper, oregano, and olive oil

Lamb Kabob* \$19.95

Marinated lamb skewered between peppers, onions, tomatoes, and mushrooms

Chicken Kabob \$17.95

Marinated chicken skewered between peppers, onions, tomatoes, and mushrooms

Beef Kabob* \$19.95

Pieces of marinated filet mignon skewered between peppers, onions, tomatoes, and mushrooms

Lamb Souvlaki* \$16.95

Skewered pieces of lamb lightly marinated with garlic, pepper, oregano, and olive oil

Beef Souvlaki* \$16.95

Skewered pieces of beef lightly marinated with garlic, pepper, oregano, and olive oil

Chicken Souvlaki \$14.95

Skewered pieces of chicken lightly marinated with garlic, pepper, oregano, and olive oil

Broiled Half Chicken \$14.95

Lightly seasoned

Ortikia \$15.95

Charbroiled Quail with olive oil, lemon and oregano

Vegetable Kabob (2 skewers) \$13.95

Skewered peppers, onions, tomatoes, mushrooms, broccoli, and zucchini

Lamb Ribs* \$15.95

Lightly marinated and seasoned ribs broiled to perfection

Calves Liver* \$15.95

Broiled liver topped with sautéed onions

TRADITIONAL ENTREES

ΠΑΡΑΔΟΣΙΑΚΑ

Roast Spring Leg of Lamb \$16.95

Lightly seasoned leg of lamb, sliced and topped with light brown gravy

Baked Spring Lamb \$15.95

Lightly seasoned lamb topped with light red gravy

Mousaka \$13.95

Layered eggplant, seasoned ground beef, grated cheese and topped with béchamel sauce

Lamb Youvetsi* \$16.95

Braised lamb with orzo topped with grated chesse

Spinach Pies \$11.95

Filo triangles stuffed with spinach and feta cheese

Stuffed Grape Leaves \$14.95

Ground beef and rice stuffing rolled into grape leaves and topped with a lemon sauce

Chicken Gyro Plate \$13.95

Lightly seasoned chicken served with our traditional tzatziki spread

Traditional Gyro Plate* \$13.95

Lightly seasoned lamb and pork served with our traditional tzatziki spread

House Combination Platter \$16.95

Generous portion of Mousaka, Pastichio, Grape Leaves, Spinach Pie, and Greek Sausage

PASTICHIO \$12.95

Ground beef and baked macaroni layered with bechamel sauce and light red gravy.

All above entrees are served with a house salad and your choice of one: rice pilaf, roast potatoes, french fries, or vegetables.

Gift Certificates Available

Function Rooms Available

Gratuities of 18% will be added onto parties of 8 or more

www.AegeanRestaurants.com

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