



SUNSET DINNER

— 4:00 PM - 7:00 PM —

\$6 COCKTAILS

SPECIALTY COCKTAIL OR CHOICE SPIRIT WITH MIXER

Phanes Poison

vodka, honey, lime, basil

Mykonos Ruins

tequila, ginger, pineapple, lemon

Ponos Mule

gin, lime, grapefruit juice, ginger beer

SPIRITS

Vodka, Gin, Tequila, Rum, Whiskey, Rye, Scotch

\$5 DRAFT BEER

26 Degree IPA1A

Funky Buddha Floridian

Wynwood La Rubia Blonde Ale

Funky Buddha Vibin'

Biscayne Bay Saison

Barrel of Monks Wizard Wit

FREE BOTTLE OF WINE

Receive a free bottle of house chardonnay or house cabernet sauvignon with a purchase of two entrées!

APPETIZERS PLEASE SELECT ONE

Greek Salad

HORIATIKI

beefsteak tomatoes, cucumbers, onions, bell peppers, kalamata olives, feta, evoo, red wine vinegar

Tomato Bisque

greek yogurt, chive

Classic Caesar

SALATA TOU KAISARA

romaine lettuce, croutons, parmesan house caesar dressing

Lemon & Egg Soup

TRADITIONAL AVGOLEMONO

chicken, lemon, orzo, egg

Fried Calamari

TIGANITA KALAMARAKIA

seasoned and flash fried, served with tomato sauce

Zucchini Chips

TIGANITO KOLOKITHI

crispy zucchini chips, tzatziki

ENTREES PLEASE SELECT ONE

FROM THE DISPLAY

Bronzino

LAVRAKI - IMPORTED FROM GREECE

lean white meat, moist, tender, mild

28

Dorade

TSIPOURA - IMPORTED FROM GREECE

firm white meat, rich, succulent

26

Red Snapper

LYTHRINI - WILD CAUGHT ATLANTIC

lean white meat, sweet, delicate

36

Dover Sole

GLOSSA - WILD CAUGHT FROM HOLLAND

pan seared, delicate, firm, full flavored

58

Kona Kampachi

IMPORTED FROM HAWAII

yellow tail family, meaty, buttery, healthy

35/LB

Australian Lobster Tail

warm water lobster tail, olive oil, oregano, served with grilled vegetables

10oz | 45 24oz | 95

FROM THE LAND

Yia Yia's Moussaka

layered potatoes, eggplant, zucchini, braised beef, aromatics, béchamel sauce

22

Pennsylvania Lamb Shank

slow braised bone-in lamb shank, sautéed orzo, seasonal vegetables

32

Citrus Grilled Pork Chop

oregano, braised red cabbage, caramelized apple, crispy onions

26

Roasted Chicken

citrus-herb marinated half chicken, roasted lemon potatoes, fava beans

23

Australian Lamb Chops

jumbo asparagus spears, roasted lemon potatoes, rosemary-balsamic reduction
2 CHOPS | 28 4 CHOPS | 52

8oz Filet Mignon

potato croquette, scallion, grilled broccolini, honey spiced carrots, chasseur sauce

39

Prime Tomahawk Ribeye

32oz bone-in creekstone farms tomahawk ribeye, maitre'd butter

90

FROM THE SEA

Chilean Sea Bass

braised with tomatoes, fava beans, sweet onions, potatoes, capers

42

Hokkaido Sea Scallops

rainbow cauliflower gremolata, saffron braised leeks, ouzo cauliflower crema

36

Grilled Florida Grouper

summer vegetables briam, scallion, kalamata olive, dill chimichurri sauce

29

Scottish Salmon

psino fregola, confit baby tomato & fennel, green garbanzo beans, parsley pistou

29

Maryland Crab Cakes

jumbo lump crab, mustard aioli, spinach rice

38

DESSERT PLEASE SELECT ONE

Baklava, Loukamades, Vanilla Custard, Scoop of Chocolate, Vanilla, or Sorbet

MONDAY

LOBSTER NIGHT

Grilled 1.5 lb whole maine lobster with lemon potatoes, asparagus, frisée salad, and saffron beurre blanc! \$29.99

• Add an appetizer and dessert from our Sunset menu. \$10

• Add turf to your surf! 6oz petite filet \$19.99

FREE BOTTLE OF WINE

Purchase two 3-course meals and receive a bottle of house chardonnay or cabernet sauvignon

THURSDAY-SATURDAY

LIVE MUSIC

Join Ouzo Bay for three-nights of live music entertainment by local artists! If you're looking for a fine night of dining, drinking, and dancing, Ouzo Bay has it all this weekend

THURSDAY | 7:00-10:00PM

FRIDAY | 8:00-11:00PM

SATURDAY | 8:00-11:00PM

COMING SOON!

ALL YOU CAN EAT STONE CRABS

Florida's sweet and succulent stone crabs are coming to Ouzo Bay every Monday starting October 15! Enjoy all you can eat stone crabs with a salad and one side for \$79.99.

TUESDAY

HALF-PRICED BOTTLES

Half-priced select bottles of wine all night on Tuesdays and every day 4-7PM

WHITE WINES

Besserat de Bellefon Cuvee <i>Champagne</i>	100
Domaine Sigalas Assyrtiko <i>Greece</i>	89
Nico Lazaridi Magic Mountain <i>Greece</i>	93
Kettemir Pinot Grigio <i>Italy</i>	79
The Better Half Sauvignon Blanc <i>New Zealand</i>	41
Chateau de Chantegrive <i>Bordeaux</i>	67
Jean Marc Brocard, Chablis 1er Cru <i>Burgundy</i>	117
Sequoia Grove Chardonnay <i>California</i>	81
Acacia Chardonnay <i>Carneros</i>	91

RED WINES

Skouras Gran Cuvee <i>Greece</i>	86
Nico Lazaridi Red Blend <i>Greece</i>	72
Altesino Baby Brunello <i>Italy</i>	66
Tua Rita "Rosso dei Notri" Super Tuscan <i>Italy</i>	136
Viña Sastre, Ribera del Duero <i>Spain</i>	84
Bramare Malbec <i>Argentina</i>	91
Lola Pinot Noir <i>California</i>	54
Lemelson Pinot Noir <i>Oregon</i>	80
Halter Ranch Cabernet <i>Paso Robles</i>	68
Priest Ranch Cabernet <i>Napa Valley</i>	93
Kuleto Cabernet <i>Napa Valley</i>	133

ROSÉ BRUNCH

Sunday brunch featuring great rosé wines.
Coming soon!

