



CLASSIC MEZEDES

Harissa Lamb Ribs 19
black garlic, pistachios

Lamb Meatballs 14
tomato sauce, feta

Spanakopita 14
spinach, leeks, feta, phyllo, harissa yogurt

Flaming Saganaki 15
pan fried kefalograviera cheese, flambéed table-side with brandy

Zucchini Chips 14
crispy zucchini chips, tzatziki sauce

Wagyu Stuffed Grape Leaves 14
aromatic beef, rice, pistachio pesto, tzatziki

Grilled Calamari 17
caper, feta, citrus vinaigrette

Ouzo Blue Mussels 23
ouzo, white wine, garlic, feta, lemon, dill

Grilled Portuguese Octopus 28
sweet onions, red peppers, red wine-caper vinaigrette

HOUSE SPREADS

choice of 3 spreads served with toasted pita

Hummus
chick pea, tahini, lemon

Tzatziki
greek yogurt, cucumber, red onion

Tirokafteri
roasted red pepper, feta

Melitzanosalata
smoked eggplant, tahini, sumac

Date & Goat Cheese
stewed dates, goat cheese, masala

TRIO 20

*Please alert your server of any food allergies.
Consuming raw or undercooked products such as chicken, pork, beef & shellfish can be hazardous to your health.*

CRUDO

Kampachi Ceviche 17
avocado, red onion, jalapeño, aji amarillo

Big Eye Tuna 16
confit heirloom tomatoes, arugula, citrus-ginger vinaigrette

In compliance with Texas state guidelines and for the safety of our guests, all paper menus are disposed after each use.

To view our wine list, please visit OuzoBay.com, or scan the code provided



FISH MARKET

Aegean Bronzino 36 EA
LAVRAKI - WILD CAUGHT MEDITERRANEAN
delicate, mild, sweet flavor

Royal Dorado 35 EA
TSIPOURA - IMPORTED MEDITERRANEAN
mild, slightly sweet flavor

Gulf Red Snapper 34 LB
LITHRINI - WILD CAUGHT ATLANTIC
sweet nutty flavor, lean and moist

Hawaiian Kona Kampachi 42 LB
SERVES 2-4 GUESTS | WILD CAUGHT PACIFIC
rich buttery flavor, nutty notes

Dover Sole 65 LB
GLOSSA - WILD CAUGHT FROM HOLLAND
pan seared, sweet full flavor, delicate and firm

West African Salt Prawns 68 LB
VASILIKES GARIDES
head-on prawns, wild greek oregano

Norwegian Langoustines 14 Piece • 68 LB
KARAVIDES
sweet, buttery, delicate

Live Maine Lobster MP
2-3 lb whole maine lobster

Add-Ons

Lobster Relish with Yuzu Emulsion butter poached lobster, avocado, fennel 15
Champagne Reduction dotted with Siberian Caviar 29
Blistered Tomato, Seared Scallop, Oregano 14
Jalapeño Scented Bianco Sauce, Colossal Crabmeat. 13
Salsa Verde parsley, capers, olives, greek olive oil 4

*Freshly caught whole fish are grilled on charcoal. Our chefs debone your fish unless otherwise instructed. Please visit our fresh whole fish display. Subject to seasonal availability. **Please allow 30-40 minutes for preparation.***

SOUP & SALAD

CHICKEN 12 • SALMON 12 • SHRIMP 16
OCTOPUS 18 • CRAB CAKE 18

Village Salad 18
vine tomatoes, extra virgin olive oil, barrel aged feta

Arcadian Salad 13
arcadian mixed greens, cherry tomato, cucumber, onion, shaved fennel & radish, pepperoncini, agiorgitiko vinaigrette

Watermelon Salad 15
pickled onion, arugula, feta cheese, truffle vinagrette

Chicken & Orzo Soup 10
known in greek as avgolemono- chicken, egg-lemon emulsion

ENTRÉES

Grilled Ora King Salmon 36
wild mushroom, fava beans, minted pea purée

Australian Lamb Chops 44
grilled rack of lamb cauliflower cous cous, romanesco, balsamic reduction, mint purée

Chicken Souvlaki 18
sweet peppers, farro tabouleh, olives, tzatziki
SUBSTITUTE SHRIMP | 6

BRUNCH FEATURES

Maine Lobster Omelette 29
butter poached maine lobster, crème fraîche, caviar, spring salad

Crab Cake Benedict 23
poached eggs, Old Bay hollandaise, breakfast potatoes

Brioche French Toast 19
inside out french toast, blueberry custard, berry compote

Short Rib Hash & Eggs 19
choice of eggs your way, chili remoulade

Avocado Toast 14
pickled onion, fava beans, peas, fried egg

SIDES

Lemon Herb Potatoes 9

Grilled Asparagus 9

Broccolini 11

HELLENIC SPIRITS

Ipsicaminos Tsipouro	12
Argos, Greece	
Ouzo Verino	17
Argos, Greece	
Ouzo #12	12
Volos, Greece	
Ouzo Stoupakis	12
Chios, Greece	
Ouzo Isidoros Arvanitis of Plomari.....	12
Lesvos, Greece	
Ouzo Metaxa	8
Samos, Greece	
Kretaraki Cabernet Sauvignon Tsikoudia	15
Crete, Greece	
Haraki Tsikoudia.....	11
Crete, Greece	
Tsilili Tsipouro.....	11
Thessaly, Greece	
Idoniko Tsipouro	10
Drama, Greece	
Skinos Mastiha	12
Chios, Greece	
Stoupakis Mastiha “Homericon”	14
Chios, Greece	
Metaxa 7 Stars	12
Kisfissia, Greece	
KEO VSOP Brandy	12
Cyprus	

DRAUGHT BEER

8th Wonder Dome Faux’m Cream Ale.....	7
Karbach Crawford Bock.....	6
Karbach Love Street Kölsch	6
St.Arnold's Juicy IPA	7
St. Arnold's Summer Pils.....	7
Eureka Heights Space Train IPA.....	7

BOTTLED BEER

Mythos Greek Lager	6
Shiner Light.....	5
Dos Equis	5
Stella Artois.....	7

COCKTAILS

Goddess of Florina 12	Tears of Chios 14
wheatley vodka, st george green chile, lime, gifford abricot du roussillon	stoupakis homericon, gifford violette, egg white, sour
Eureka! 12	Phanes Poison 15
fennel infused buffalo trace, dark cave tspouro, cocchi torino, angostura, fresh dill	absolut citron vodka, honey, basil, lime
Zeus the Shapeshifter 16	Hercules' Way 14
barr hill gin, roots herbal, saffron-honey, fresh lemon juice	bacardi superior rum, cumin-yougurt tincture, grapefruit, pineapple, lime
Mykonos Ruins 14	Ocnus Balance 12
milagro blanco tequila, domaine de canton, lemon juice, pineapple juice, candied ginger	mezcal, peach,cucumber, lime, allepo rim
Rose-Marinus 12	Dioscorides Botany 12
grey goose l'orange, rosemary-strawberry, lemon, prosecco	gin, roots mastic, yellow chartreuse, sumac

WINE BY THE GLASS

SPARKLING

Tselepos, 'Amalia' Brut, NV	19
Arcadia, GR	
André Clouet, 'Grand Reservé,' Brut, NV.....	24
Bouzy, Champagne, FR	
Voveti, Prosecco, NV	14
Fruiili, IT	
Chateau de Bligny, 'Grand Reservé, Rose, NV.....	29
Champagne, FR	

WHITES

Max Ferdinand Richter, Estate Riesling, 2018.....	15
Mosel, GER	
Attems, Pinot Grigio, 2019	14
Venezia - Guilia, IT	
Domaine Porto Carras, Assyrtiko, 2017	17
Halkidiki, GR	
Domaine Cherrier et fils, Sauvignon Blanc, 2018 .15	
Sancerre, FR	
Cantina Terlan, 'Terlaner,' Pinot-Chardonnay, 2018	16
Sudtirol, IT	
Domaine Zafeirakis, 'Foothills,' Chardonnay, 2017	18
Tyrnavos, GR	
Eleonore Moreau, Chardonnay, 2018.....	21
Petit Chablis, FR	

REDS

Luli, Pinot Noir, 2018	17
Santa Lucia Highlands, CA	
Tenuta Terre Nere, 'Etna Rosso, Nero Mascalese/Nero Cappucino, 2018.....	15
Etna, IT	
Cune, 'Grand Reserva', Tempranillo, 2011	17
Rioja, ES	
Bellus, 'Girasole', Sangiovese, 2015.....	17
Tuscany, IT	
Château Musar, 'Musar Jeune', Blend, '17	18
Bekaa Valley, LB	
Austin Hope, Cabernet Sauvignon, 2018.....	20
Paso Robles, CA	

ROSE

Gueissard, 'G', 2018.....	14
Cotes de Provence, FR	