



## HOUSE SPREADS TRIO 20

choice of 3 spreads served with toasted pita

Hummus chick pea, tahini, lemon

Tzatziki greek yogurt, cucumber, red onion

Tirokafteri roasted red pepper, feta

Date & Goat Cheese stewed dates, goat cheese, masala

Melitzanosalata smoked eggplant, tahini, sumac

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](http://OuzoBay.com), or scan the code provided



## CRUDO



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

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

## CLASSIC MEZEDES



Harissa Lamb Ribs 19  
black garlic, pistachios

Lamb Meatballs 14  
tomato sauce, feta

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

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

Zucchini Chips 14  
crispy zucchini chips, tzatziki sauce

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

## SEAFOOD MEZEDES



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

Grilled Calamari 17  
capers, feta, citrus vinaigrette

Grilled Prawns 22  
heirloom tomato fondue, kalamata olive, pine nuts

Grilled Portuguese Octopus 28  
sweet onion, red pepper, red wine-caper vinaigrette

## SOUP & SALAD



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 vinaigrette

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

## FISH MARKET

Aegean Bronzino <b>LAVRAKI - WILD CAUGHT MEDITERRANEAN</b> delicate, mild, sweet flavor	36 EA	Dover Sole <b>GLOSSA - WILD CAUGHT FROM HOLLAND</b> pan seared, sweet full flavor, delicate and firm	65 LB
-----------------------------------------------------------------------------------------------	-------	------------------------------------------------------------------------------------------------------------	-------

Royal Dorado <b>TSIPOURA - IMPORTED MEDITERRANEAN</b> mild, slightly sweet flavor	35 EA	West African Salt Prawns <b>VASILIKES GARIDES</b> head-on prawns, wild greek oregano	68 LB
-----------------------------------------------------------------------------------------	-------	--------------------------------------------------------------------------------------------	-------

Gulf Red Snapper <b>LITHRINI - WILD CAUGHT ATLANTIC</b> sweet nutty flavor, lean and moist	34 LB	Norwegian Langoustines <b>KARAVIDES</b> sweet, buttery, delicate	14 Piece • 68 LB
--------------------------------------------------------------------------------------------------	-------	------------------------------------------------------------------------	------------------

Hawaiian Kona Kampachi <b>SERVES 2-4 GUESTS   WILD CAUGHT PACIFIC</b> rich buttery flavor, nutty notes	42 LB	Live Maine Lobster 2-3 lb whole maine lobster	MP
--------------------------------------------------------------------------------------------------------------	-------	--------------------------------------------------	----

### 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.**

## STEAKS & CHOPS



Australian Lamb Chops 44  
grilled rack of lamb cauliflower cous cous, romanescos, balsamic reduction, mint purée  
**FULL RACK | 88**

Locally Raised Lamb Shank 39  
toasted orzo, roasted vegetables, lamb jus

Roasted Chicken 30  
brick pressed on the grill, salsa verde, lemon, roasted garlic, herbs

Bone-In Short Rib 42  
couscous, spring onion purée, jus,

8oz Black Angus Prime Filet Mignon 58  
roasted garlic, salsa verde

## SIDES



Lemon Herb Potatoes 9

Grilled Asparagus 9

Sautéed Garlic Mushrooms 11

## FROM THE SEA



Lobster Truffle Risotto 65  
maine lobster, black truffle

Herb Crusted Chilean Sea Bass 48  
stewed tomato, romanescos, sweet onion, potato, capers

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

Colossal Maryland Crab Cakes 48  
chili remoulade, asparagus, old bay hollandaise

New Bedford Sea Scallops 36  
marinated tomato, olives, olive oil poached croutons, shaved fennel, pistachio pesto

Broccolini 11

Truffled Crab Mac & Cheese 22

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.

## 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 tsipouro, 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-yogurt 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
Fruili, 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	
<b>ROSE</b>	
Gueissard, 'G', 2018.....	14
Cotes de Provence, FR	