



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

Salt & Pepper Calamari 17
leeks, za'atar yogurt, jalapenos

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 Tartar 16
six minute egg, capers, olive fettunta, herbs

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

FISH MARKET

Aegean Bronzino LAVRAKI - WILD CAUGHT MEDITERRANEAN delicate, mild, sweet flavor	36 EA	Dover Sole GLOSSA - WILD CAUGHT FROM HOLLAND pan seared, sweet full flavor, delicate and firm	65 LB
Royal Dorade TSIPOURA - IMPORTED MEDITERRANEAN mild, slightly sweet flavor	35 EA	West African Salt Prawns VASILIKES GARIDES head-on prawns, wild greek oregano	68 LB
Gulf Red Snapper LITHRINI - WILD CAUGHT ATLANTIC sweet nutty flavor, lean and moist	34 LB	Norwegian Langoustines KARAVIDES sweet, buttery, delicate	14 Piece • 68 LB
Hawaiian Kona Kampachi SERVES 2-4 GUESTS WILD CAUGHT PACIFIC rich buttery flavor, nutty notes	42 LB	Live Maine Lobster 2-3 lb whole maine lobster	MP

Add-Ons

<i>Lobster Relish with Yuzu Emulsion</i> butter poached lobster, avocado, fennel	15
<i>Champagne Reduction dotted with Siberian Caviar</i>	29
<i>Blistered Tomato, Seared Scallop, Oregano</i>	14
<i>Jalapeño Scented Bianco Sauce, Colossal Crabmeat.</i>	13
<i>Salsa Verde</i> 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

Gigante Salad 14
frisée, bacon lardon, smoked onion emulsion, sous vide greek yogurt, six minute egg

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

ENTRÉES

Pan Seared Ora King Salmon 36
brussel sprouts, pomegranate gastrique, pomegranate seeds, parsnip 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

Crispy Lemon Herb Potatoes 9

Roasted Brussel Sprouts 10

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	

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 Christmas Ale	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 wheatley vodka, st george pear brandy, lime, gifford abricot du roussillon	Cassia 15 calvados apple brandy, bacardi rum, ouzo #12 pomegranate, cinnamon
Royal Carya 14 jameson whiskey, nux alpina walnut liquor, scotch, honey, lemon juice, orange bitters	Phanes Poison 15 absolut citron vodka, honey, basil, lime
Zeus the Shapeshifter 16 barr hill gin, roots herbal, lemon juice, saffron-honey	Aphrodite's Kiss 14 del maguey vida mezcal, giffard cassis, quince, ginger
Mykonos Ruins 14 olmeca altos blanco tequila, domaine de canton, lemon juice, pineapple juice, candied ginger	Two Hearts Beet as One 12 beefeater gin, homericon mastiha, lemon juice, beet, cocchi americano
Golden Kythoni 12 bacardi rum, cynar, combier kummel, golden beet yogurt, egg yolk, nutmeg	O'dyssey 12 ouzo #12, lychee liquor, lavender, cranberry juice, topped with champagne

WINE BY THE GLASS

SPARKLING

Tselepos, 'Amalia' Brut, NV	24
Arcadia, GR	
Pierre Paillard, 'Les Parcelles, Grand Cru, Extra Brut, NV	32
Champagne, FR	
Conquilla, Cava Brut, NV.....	14
Spain	
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	18
Halkidiki, GR	
Domaine Cherrier et fils, Sauvignon Blanc, 2018 .	15
Sancerre, FR	
Cantina Terlan, 'Terlaner,' Pinot-Chardonnay, 2018	18
Sudtirol, IT	
Domaine Zafeirakis, 'Foothills,' Chardonnay, 2017	20
Tyrnavos, GR	
Schaller, Chardonnay, 2018	18
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	
Douloufakis, 'Dafinios', Liatiko, 2015.....	14
Crete, GR	
Château Musar, 'Musar Jeune', Blend, '17	18
Bekaa Valley, LB	
Austin Hope, Cabernet Sauvignon, 2018.....	20
Paso Robles, CA	

ROSE

AIX, 2019.....	14
Cotes de Provence, FR	