



## 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

**Blue Mussels 23**  
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**  
quail 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](http://OuzoBay.com)

## FISH MARKET

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

**Royal Dorade 35 EACH**  
**TSIPOURA - IMPORTED MEDITERRANEAN**  
mild, slightly sweet flavor

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

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

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

**Skull Island Prawns 42 PER FOUR**  
**VASILIKES GARIDES**  
head-on prawns

**Norwegian Langoustines 14 EACH • 68 PER LB**  
**KARAVIDES**  
sweet, buttery, delicate

**Live Maine Lobster MP PER LB**  
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 14**  
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

**Brussel Sprout Salad 14**  
pickled fresno chilis, toasted almonds, barrel aged feta, dried cranberries, red onion, mustard emulsion, apple

**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, roasted cauliflower, mint purée

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

## SANDWICHES & GYROS

**CHOICE OF MIXED GREENS OR GREEK FRIES**

**Lamb Kofta Burger\* 17**  
beefsteak tomato, baby gem lettuce, cucumber, scallions, pickled red onion, crumbled feta, tzatziki sauce

**Crab Cake Sandwich 29**  
jumbo lump crab cake, bibb lettuce, tomato, mustard aioli

**Classic Greek Gyro 14**  
choice of roasted lamb or chicken, tzatziki, tomato, red onion, greek oregano, fries

**Salmon BLT\* 19**  
house cut salmon patty, applewood bacon, bibb lettuce, vine ripe tomato, dill aioli

## SIDES

**Crispy Lemon Herb Potatoes 9**

**Roasted Brussel Sprouts 10**

**Charred Broccolini with Garlic Chili Oil 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	Cassia 15
wheatley vodka, st george pear brandy, lime, gifford abricot du roussillon	calvados apple brandy, bacardi rum, ouzo #12 pomegranate, cinnamon
Royal Carya 14	Phanes Poison 15
jameson whiskey, nux alpina walnut liquor, scotch, honey, lemon juice, orange bitters	absolut citron vodka, honey, basil, lime
Zeus the Shapeshifter 16	Aphrodite's Kiss 14
barr hill gin, roots herbal, lemon juice, saffron-honey	del maguey vida mezcal, giffard cassis, quince, ginger
Mykonos Ruins 14	Two Hearts Beet as One 12
olmea altos blanco tequila, domaine de canton, lemon juice, pineapple juice, candied ginger	beefeater gin, homericon mastiha, lemon juice, beet, cocchi americano
Golden Kythoni 12	O'dyssey 12
bacardi rum, cynar, combier kummel, golden beet yogurt, egg yolk, nutmeg	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	
Voveti, Prosecco, NV .....	14
Friuli, IT	
Chateau de Bligny, 'Grand Reservé, Rose, NV.....	29
Champagne, FR	

### WHITES

Max Ferdinand Richter, Estate Riesling, 2018.....	15
Mosel, GER	
Ca'Montini, 'Terre di Vafredda', Pinot Grigio, '17..	14
Trentino, 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	
Kir-Yianni, Xinomavro 2015 .....	13
Naoussa, GR	
Château Musar, 'Musar Jeune', Blend, 2017 .....	18
Bekaa Valley, LB	
BloodRoot, Cabernet Sauvignon, 2018 .....	23
Napa Valley, CA	

### ROSE

Frescobaldi, 'Alie', 2018 .....	14
Tuscany, IT	