



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

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

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

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 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

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 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

Charred Broccoli 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	
Douloufakis, 'Dafinios', Liatiko, 2015.....	14
Crete, GR	
Château Musar, 'Musar Jeune', Blend, '17	18
Bekaa Valley, LB	
BloodRoot, Cabernet Sauvignon, 2018	23
Napa Valley, CA	

ROSE

Frescobaldi, 'Alie', 2018	14
Tuscany, IT	