



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

CRUDO



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

Big Eye Tuna Tartar* 16
quail egg, capers, olive fettunta, herbs

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



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

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

Crispy Maine Lobster Tail 36
feuille, tsorvas, chili oil, rainbow swiss chard

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

Grilled Alaskan King Crab 24
browned butter, capers, toasted almonds, herbs

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

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

FISH MARKET

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

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.***

FROM THE SEA



Lobster Truffle Risotto 65
maine lobster, black truffle

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

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

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

New Bedford Sea Scallops 42
foie gras & mushroom agnolotti, champagne sauce, pickled grapes, carrot fronds

SIDES



Crispy Lemon Herb Potatoes 9

Roasted Brussel Sprouts 10

Sautéed Garlic Mushrooms 11

STEAKS & CHOPS



Australian Lamb Chops* 44
grilled rack of lamb cauliflower cous cous, romanesco, 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

Milk-Fed Veal Chop* 54
ouzo orange sauce, white polenta, fennel salad, pomegranate seeds

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

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

Charred Broccolini with Garlic Chili Oil 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	

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
olmeca 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	