



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

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 Crudo* 18
fava bean, red onion, avocado, auga chili

Big Eye Tuna Tartare* 21
avocado, yuzu, chili oil, pita chips

Daily Ceviche 18
market fresh fish, citrus, onion

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 & Eggplant Chips 14
crispy zucchini chips, tzatziki sauce

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

SEAFOOD MEZEDES

Blue Mussels 19
white wine, garlic, feta, lemon, dill

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

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

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

Oysters on the Half Shell 24
pink peppercorn, watermelon mignonette

SOUP & SALAD

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

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

Brussels Sprout Salad 15
pickled fresno chilis, toasted almonds, barrel aged feta, dried cranberries, red onion, mustard emulsion, apple

Lobster Salad 65
1.25 lbs fresh maine lobster, orange, bitter greens

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
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 28 PER THREE
VASILIKES GARIDES
(3) head-on prawns

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

Live Maine Lobster MP PER LB
2-3 lb whole maine lobster

Add-Ons

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.**

FROM THE SEA

Lobster Pasta 95
2lbs maine lobster, roasted tomato lobster sauce, bucatini pasta

Chilean Sea Bass 48
grilled artichoke hearts, crumbled olives, demi sec cherry tomatoes, lemon nage

Pan Seared Ora King Salmon* 36
texas citrus and fennel salad, smoked tomato broth

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

New Bedford Sea Scallops 42
braised swiss chard, gigante bean purée, brown butter

SIDES

Crispy Lemon Herb Potatoes 9

Grilled Asparagus with Salsa Verde 10

STEAKS & CHOPS

Australian Lamb Chops* 44
cucumber, fennel salad
FULL RACK | 88

Braised Colorado Lamb Shank 39
toasted orzo, roasted vegetables, lamb jus

Farm Raised Chicken 32
pickled vegetable salad, fermented fresno chili purée

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 Mac & Cheese 14
ADD CRAB +12 | LOBSTER+22

* A customary gratuity of 20% will be added to all parties of 8 or more guests. Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.

HELLENIC SPIRITS

Ipsicaminos Tsipouro	12
Argos, Greece	
Ouzo #12	12
Volos, Greece	
Ouzo Isidoros Arvanitis of Plomari.....	12
Lesvos, Greece	
Ouzo Apostalagma	22
Lesvos, 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	
Chios Mastiha “Psychis”	8
Chios, Greece	
Metaxa 7 Stars	12
Kisfissia, Greece	

DRAUGHT BEER

Karbach Crawford Bock.....	6
Karbach Love Street Kölsch	6
St.Arnold's Juicy IPA	8
8th Wonder Dome Faux'm Cream Ale.....	8
Eureka Heights Space Train IPA.....	8

BOTTLED BEER

Mythos Greek Lager	6
Shiner Light.....	6
Dos Equis	7
Stella Artois.....	7

COCKTAILS

Phane's Poison 15	Goddess of Florina 14
absolut citron vodka, honey, lime, basil	wheatley vodka, apricot, chile, lime
Pella 14	Metamorphoses 13
gray whale gin, cucumber, pomegranate, mint, bubbles	el tesoro blanco tequila, mulberry, rhubarb, bubbles
Zeus the Shapeshifter 16	Olympian's Delight 13
barr hill gin, herbal liqueur, lemon, honey, saffron	banks 5 island rum, coconut, strawberry, lime, rosemary
Mykonos Ruins 14	Eirene 14
olmeca altos plata tequila, pineapple, lemon, ginger	maison rouge cognac, peach brandy, mastiha, yogurt, lavender
Thoth's Wisdom 13	Kalivia 15
buffalo trace bourbon, bell pepper, grapefruit, nectarine, honey	ilegal mezcal, plum, orange, cinnamon, aleppo

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	
<u>ROSE</u>	
Frescobaldi, 'Alie', 2018	14
Tuscany, IT	