



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* 18
avocado, red onion, jalapeño, aji amarillo

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

Daily Ceviche 18
market fresh fish, citrus, onion

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

Date & Goat Cheese
stewed dates, goat cheese, masala

TRIO 20

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.

BRUNCH FEATURES



Maine Lobster Omelette 29
butter poached maine lobster, crème fraîche, caviar, spring salad

Crab Cake Benedict* 26
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

ENTRÉES



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

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

Australian Lamb Chops* 44
cucumber, fennel salad

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

SOUP & SALAD



Chicken & Orzo Soup 10
greek 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

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

CHICKEN	12
SALMON	12
SHRIMP	16
OCTOPUS	18
CRAB CAKE	24

SIDES



Crispy Lemon Herb Potatoes 9

Charred Broccolini with Garlic Chili Oil 11

* 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 absolut citron vodka, honey, lime, basil	Goddess of Florina 14 wheatley vodka, apricot, chile, lime
Pella 14 gray whale gin, cucumber, pomegranate, mint, bubbles	Metamorphoses 13 el tesoro blanco tequila, mulberry, rhubarb, bubbles
Zeus the Shapeshifter 16 barr hill gin, herbal liqueur, lemon, honey, saffron	Olympian's Delight 13 banks 5 island rum, coconut, strawberry, lime, rosemary
Mykonos Ruins 14 olmeca altos plata tequila, pineapple, lemon, ginger	Eirene 14 maison rouge cognac, peach brandy, mastiha, yogurt, lavender
Thoth's Wisdom 13 buffalo trace bourbon, bell pepper, grapefruit, nectarine, honey	Kalivia 15 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	
Neyers, Chardonnay, 2019	17
Sonoma County, CA	
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	