

MILOS CLASSICS

MILOS SPECIAL

Lightly fried zucchini and eggplant tower, Kefalograviera cheese and Tzatziki
Small 22. Large 36.

GRILLED STUFFED CALAMARI

Stuffed with Cretan Anthotiro, Feta, Manouri cheese and fresh mint
With a raw baby vegetable salad 30.

GRILLED MADAGASCAR SHRIMP

Endive Salad 42.

WINES BY THE GLASS

SPARKLING

Brut, Amalia, Tselepos, Arcadia, Greece nv 18.
Brut, Delamotte, Mesnil sur Oger, France nv 25.

WHITE WINES

Moschofilero, Mantinia Classic, Tselepos, Arcadia 2016 11.
Vidiano/Plyto, Skipper, Rhous, Crete 2013 14.
Malagousia, Gerovassiliou, Epanomi 2016 15.
Assyrtiko/Sauvignon, Estate White, Biblia Chora, Pangeon 2017 16.
Assyrtiko, Santorini, Old Vines, Canava Chrissou, Santorini 2017 16.
Chardonnay, Gerovassiliou, Epanomi 2016 19.

ROSÉ

Unkown, Biblinos Oenos Rosé, Biblia Chora, Pangeon, Gr 2017 12.

RED WINES

Syrah/Limnio/Merlot, Estate Red, Gerovassiliou, Epanomi 2016 15.
Kotsifali/Mandilaria, Skipper, Rhous, Crete 2015 16.
Cabernet/Merlot, Estate Red, Biblia Chora, Pangeon 2014 16.
Agiorgitiko, Nemea, Daemon, Ieropoulos, Nemea 2014 17.
Pinot Noir, Sole, Tsaktsarlis, Pangeon 2016 18.
Cabernet Sauvignon, Avlotopi, Tselepos, Tegea 2015 25.

DESSERT WINES

Malagousia, Late Harvest, Gerovassiliou, Greece 500 ml 2012 15/80.
Moschato, Parparoussis, Greece 500 ml 2013 16/85.
Mavrodaphne, Parparoussis, Greece 500 ml 2003 21/120.
Mandilaria, Liastos, Venetsanos, Greece 500 ml 2016 150.
Assyrtiko/Aidani/Athiri, Vinsanto, Venetsanos, Gr 375 ml 2003 195.
Sauternes, Chateau d'Yquem, France 375ml 2007 700.

LATE NIGHT MENU

Available nightly at 9:30 PM

\$49.00

FIRST COURSE

Choice of

GRILLED OCTOPUS

Sashimi quality Mediterranean octopus, Santorini yellow split pea fava

SALMON TARTARE

Yogurt and Spanish caviar

GREEK SPREADS WITH PITA

Taramosalata, hummus, htiptiti

OYSTERS

Daily selection of seasonal oysters

CALAMARI

Lightly fried, fresh, Town Dock, Rhode Island premier squid

MARYLAND CRAB CAKE

Hand-picked fresh jumbo lump crab, pizza bean purée

SECOND COURSE

Served family style

GREEK SALAD

Vine ripened tomatoes, cucumbers, olives, onions, feta cheese
extra virgin olive oil and sea salt

THIRD COURSE

Choice of

DORADE ROYAL

Grilled Mediterranean sea bream with steamed vegetables

FAROE ISLAND ORGANIC SALMON

Simply grilled with Santorini piazzis style beans

LAMB CHOPS (+\$5)

Greek fried potatoes

ASTAKOMAKARONDADA (+\$15)

Deep Sea Bay of Fundy lobster pasta, Athenian Style

GRILLED VEGETABLES & MUSHROOMS

Eggplant, zucchini, fennel, peppers, king trumpet, shiitake, oyster,
blue foot, hen of the woods, mint yogurt and haloumi cheese

DESSERT

Choice of

KARYDOPITA

Traditional Greek walnut cake with honey lavender ice cream

GREEK YOGURT

Topped with crumbled baklava

SEASONAL FRESH FRUIT PLATE

*Consuming raw and undercooked meats, poultry, seafood,
Shellfish or eggs may increase your risk of food borne
illness especially if you have certain medical conditions*

