

ALL OUR FOOD IS MEANT TO BE SHARED

Sharing food, an essential part of Greek culinary tradition, brings people together and enriches the dining experience

FROM THE RAW BAR

OYSTERS & CLAMS

East & West Coast Selection 4

BIGEYE TUNA

SASHIMI - Yuzu Kosho, Dill, Extra Virgin Olive Oil 38

TARTARE - Orange, Micro Basil, Serrano Chili 38

FAROE ISLANDS SUSTAINABLE ORGANIC SALMON

Sashimi or Tartare- Fresno Chili, Shallot, Cilantro 30

GREEK CEVICHE

Loup de Mer paired with Fresh & Wild Herbs of the Mediterranean, Gigantes Beans & Feta cheese 42

TASTING OF RAW FISH

Our Chef selected four outstanding fish to offer raw today 95

AVGOTARAO

Greek Bottarga Gently cured Roe
of the renowned Messologgi Gray Mullet 22

MILOS CLASSICS

MILOS SPECIAL

Lightly fried Zucchini, Eggplant, Tzatziki & Kefalograviera cheese 33

THE GREEK SPREADS

Taramosalata, Hummus, Htipiti,
Served with toasted Pita & raw Vegetables 36

OCTOPUS

Sushi quality Mediterranean Octopus, grilled 29

HOLLAND PEPPERS

Red, Yellow, and Orange grilled Peppers, Olive Oil & aged Balsamic 19

GRILLED MUSHROOMS

King Trumpet, Shiitake, Oyster, Blue Foot, Hen of the Woods, 26

CALAMARI

Fresh, lightly fried Squid 26

GRILLED STUFFED CALAMARI

Stuffed with Cretan Anthotiro, Feta, Manouri cheese & fresh Mint,
Served with Baby raw Vegetables salad 27

MADAGASCAR SHRIMP

Grilled, served with Endive salad 36

MARYLAND CRAB CAKE

Hand-picked fresh Jumbo Lump Crab (in season) 32

SALADS & VEGETABLES

THE GREEK SALAD

Vine ripe Tomatoes, Extra Virgin Olive Oil & barrel-aged Feta 32

ROMAINE SALAD

Our Milos Dressing, Dill, Spring Onions & Manouri cheese 19

GRILLED VEGETABLES

Eggplant, Zucchini, Fennel, Peppers, Mint Yogurt & Haloumi cheese 28

FROM THE SEA

A selection of fresh Mediterranean fish flown in from Greece, Spain & Portugal,
Grilled and sold at market price by the pound.
Fagri, Loup de Mer, Lethrini, Dorado Royale, Dover Sole, St. Pierre, Balada, Barbouni,
Sfyrida, Rofos, Steira, Raska, Langustines, Blue Lobster, Langusto
Also American varieties such as Black Sea Bass, Red Snapper, Pompano

Please see us at our fish market to select your fish for today.

GRILLED FISH

With Olive Oil & Lemon Sauce MP/lb

FISH IN SEA SALT

Cooked in the oven with Herbs MP/lb (Minimum 3lbs)

Please add \$15

LOBSTER - DEEP SEA BAY OF FUNDY

Grilled Lobster With Ladolemono 48/lb

Lobster Athenian Pasta*

Warm Lobster Salad with Metaxa Brandy*

CARABINIEROS

Spain's Crevette Royal, Served with a shot of Sherry to shoot the head 95/lb

BIG EYE TUNA

Sashimi quality, served only blue or rare 52

FAROE ISLANDS SUSTAINABLE ORGANIC SALMON

Simply grilled, served with Santorini Piazzi style Beans 49

FROM THE LAND

All dishes served with Greek Fried Potatoes

Our beef comes from Brandt Beef family farm in Brawley, California,
It is certified all-natural and antibiotic free. Corn, Sudan and Bermuda grass fed.

RIB EYE

Brandt Beef Prime Dry Aged 4-6 Weeks 67

COTE DE BOEUF

Brandt Beef 32oz Prime Dry Aged 4-6 Weeks 127

FILET MIGNON

Brandt Beef All Natural Beef Tenderloin 54

LAMB

Fresh Grilled Lamb Chops 49

SIDE DISHES

Horta, Wild seasonal greens 12

Santorini Fava 16

Baby Beets Steamed with Mint Yogurt 14

Steamed Potatoes Served warm with Mint, Dill, Lemon, and extra virgin Olive Oil 14

Greek Fried Potatoes Hand Cut 8

Asparagus 15

Broccoli 12

Cipollini Onions Grilled with olive oil 12

**Please add \$20 for Pasta / \$15 for Salad*

MP: Market price

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