MILOS FRESH FISH AND SEAFOOD

Your Captain will be happy to guide you through our fish market explaining the varieties, origin, and taste of today’s selection of fresh fish and seafood.

OYSTERS*
Seasonal Selection $6.00/each

CAVIAR
Royal Belgian Osetra, blinis and condiments* $174/30 gr $268/50 gr

RAW FISH
TASTING OF RAW FISH* $115.00
Chef’s selection of raw fish, sashimi style
MAGIATIKO, Mediterranean Hunter Fish* $31.00/$56.00
Sashimi or Tartare
TUNA, Bigeye AAA quality* $31.00/$56.00

Selected for Milos by our fishmonger at Hawaii’s auctions
Sashimi or Tartare
SALMON, Faroe Islands, Organic* $31.00/$56.00
Sashimi or Tartare
LOUP DE MER/LAVRAKI, Ionian Sea, Greece* $38.00
Sashimi or Civiche
TSIPOURA, Ionian Sea, Greece* $37.00
Sashimi
LETHRINI, Nazare, Portugal* $39.00
Sashimi
FAGRI, Kythira, Greece* $39.00

CURED FISH
SALMON* Tsar Nicolai cut smoked salmon, Balik style, Scotland $42.00
AVGOTARAHIO* Ferran Adria’s choice of Greek bottarga, Trikalinos, Messolonghi $26.00

Curing fish first appeared in ancient Greece and has been since, in many cultures, a method of preserving it or enhancing its taste.

WHOLE FISH AND SEAFOOD

GRILLED Fasiri, Balada, Loup de Mer, Tsipoura, Red Snapper, Black Sea Bass, St. Pierre, Dover Sole, Pompano, Turbot, Cherna, Synagrides, Steira
BAKED IN SEA SALT Loup de Mer, Milokopi, Rosos +$20 suppl.
SMALL FRIED FISH Barbouni, Anchovy, Sardine, Maridaki, Lithrini, Solette
LOBSTER, Deep sea Bay of Fundy, Nova Scotia
Grilled and served with hand-cut fried potatoes
Astakomakaronada, Athenian-style lobster pasta +$20 suppl.
CREVETTES ROYALES, Morocco
Grilled royal shrimp served with a shot of sherry to shoot the head

FISH FILETS
BIGEYE TUNA* Sashimi quality, sesame crusted, organic beets, skordalia $66.00
FAROE ISLANDS SALMON* Santorini piazzu-style beans $58.00
HALIBUT Grilled and served with roasted peppers and onion $59.00

MILOS CLASSICS

MILOS SPECIAL small $18.00 / large $36.00
Paper thin zucchini and eggplant, lightly fried, Saganaki cheese, tzatziki
THE GREEK SPREADS $29.00
Taromosalata*, tzatziki, hipiti, grilled pita, raw vegetables
HOLLAND PEPPERS $32.00
Grilled red, yellow and orange peppers, extra virgin olive oil, aged balsamic
MUSHROOMS $36.00
King trumpet, shiitake, oyster, portobello
OCTOPUS $41.00
Sashimi quality Mediterranean octopus, charcoal broiled
CRAB CAKE $48.00
Made with the freshest crabmeat from Maryland’s blue crabs and served with Santorini piazzu-style bean puree
FRIED CALAMARI $36.00
Rings of fresh and tender calamari, lightly fried
LOBSTER SALAD market price per lb + $15.00
Made to order with endive, radicchio, fennel, Metaxa spirit
SHRIMP $50.00
Blue shrimp from New Caledonia, grilled and served on a bed of radicchio

SALADS, VEGETABLES, LEGUMES

TOMATO SALAD $34.00
The authentic salad prepared with vine-ripened tomatoes
GREEN SALAD $30.00
Hearts of romaine, dill, spring onions, Manouri cheese and our Milos house dressing
GRILLED VEGETABLES $38.00
Eggplant, zucchini, fennel, peppers, mint yogurt, Haloumi cheese
ORGANIC HEIRLOOM BEETS $20.00
Boiled heirloom leafy beets with red wine vinegar and extra virgin olive oil, served with mint yogurt
FAVA SANTORINI (PDO) $18.00
Known on the island as Iathouri (yellow split peas), slow cooked with extra virgin olive oil and lemon, topped with French shallots and herbs
GIANTES $18.00
White beans baked in tomato sauce

MEAT

LAMB CHOPS* $80.00
Authentic Colorado prime lamb chops charbroiled
FILET MIGNON* $69.00
Served with hand-cut fried potatoes
USDA BLACK ANGUS RIB EYE STEAK* $76.00
16oz, served with hand-cut fried potatoes
DRY AGED CÔTE DE BOEUF* $183.00
34oz, served with roasted vegetables and potatoes

SIDE DISHES

Fingerling potatoes $19.00
Steamed with mint, dill, cilantro, extra virgin olive oil
Hand-cut fried potatoes $16.00
Steamed broccoli $16.00
Steamed Swiss chard $16.00
Grilled asparagus $16.00

*Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
**MOCKTAILS**

**HAZELNUT ICED LATTE**
Lavazza espresso, almond milk, honey, hazelnut

**RONALD PALMER**
Freshly brewed iced tea, house-squeezed lemonade, grapefruit juice, basil

**SPARKLING EARL GREY LEMONADE**
House-squeezed lemonade, orange juice, Earl Grey syrup, Fever-Tree club soda

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**LUNCH LIBATIONS**

**MILOS MIMOSA**
Amalia Brut, house-squeezed orange juice

**BELLINI**
Amalia Brut, peach puree

**APEROL SPRITZ**
Aperol, Amalia Brut, Fever-Tree club soda

**BREAKFAST MARTINI**
Rosemary macerated gin, Cointreau, English orange marmalade, lemon

**MILOS BLOODY MARY**
Parparoussis Tsipouro, Milos bloody mary mix

**ESPRESSO MARTINI**
Stoli Vanil, Kahlua, Lavazza espresso

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**BEER**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Fix Lager</td>
<td>$12</td>
</tr>
<tr>
<td>Mythos Lager</td>
<td>$12</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>$12</td>
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<tr>
<td>Strongbow Cider</td>
<td>$12</td>
</tr>
<tr>
<td>Weihenstephaner Hefeweizen</td>
<td>$15</td>
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<tr>
<td>Dogfish Head 60 Min IPA</td>
<td>$14</td>
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<tr>
<td>Chimay Grand Reserve</td>
<td>$17</td>
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<tr>
<td>Deschutes Black Butte Porter</td>
<td>$13</td>
</tr>
<tr>
<td>Clausthaler Non-Alcoholic</td>
<td>$12</td>
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</tbody>
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**LUNCH**

**FIRST**
*(Kindly select one)*

**3+1 OYSTERS**
Daily selection of seasonal oysters

**TUNA TARTARE** *(add $10)*
Bigeye tuna, micro basil, Serrano chili, orange

**CANADIAN CLASSIC**
Nova Scotia smoked salmon and cream cheese served on a fresh toasted bagel

**THE GREEK SPREADS**
Tzatziki, taramosalata* and hitipiti, grilled pita, raw vegetables

**OCTOPUS** *(add $10)*
Sashimi quality Mediterranean octopus, charcoal broiled

**TOMATO SALAD**
The authentic salad prepared with vine-ripened tomatoes

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**SECOND**
*(Kindly select one)*

**DORADE ROYALE**
Whole grilled Mediterranean sea bream

**FAROE ISLANDS SALMON**
Santorini piazi-style beans

**TUNA BURGER**
Daikon radish salad and lightly fried zucchini fries

**ROASTED ORGANIC CHICKEN BREAST**
Roasted eggplant, peppers, mint yogurt, herbs

**COLORADO LAMB CHOPS** *(add $15)*
Two grilled lamb chops with hand-cut fried potatoes

**ASTAKOMAKARONADA** *(add $20)*
Deep sea Bay of Fundy lobster pasta Athenian-style

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**DESSERT**
*(Kindly select one)*

**KARYDOPITA**
Traditional Greek spiced walnut cake with daily selection of ice cream

**BAKLAVA** *(add $5.00)*
Traditional Greek pastry with pistachios, almonds, walnuts and honey-walnut ice cream

**GREEK YOGURT**
With daily spoon sweets

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**FRUITS OF THE SEASON**

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**WINE PAIRING**

**$19**
Sommelier pairing of two wines from mainland and northern Greece

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