

## FROM THE RAW BAR

OYSTERS\* \$5

Seasonal selection

SASHIMI\* (choice of) \$25

Bigeye Tuna - Yuzu kosho, dill, extra virgin olive oil  
Faroe Islands Wild Salmon - Fresno chili and cilantro

TARTARE\* (choice of) \$31

Bigeye Tuna - Serrano chili, micro basil, orange  
Faroe Islands Wild Salmon - Fresno chili and cilantro

GREEK CEVICHE\* \$34

Loup de mer, Mediterranean fresh herbs,  
Santorini piazzzi-style beans and barrel-aged Greek feta

TASTING OF RAW FISH\* \$89

Chef's selection of fresh fish, sashimi style

## MILOS CLASSICS

MILOS SPECIAL

Lightly fried zucchini and eggplant tower, kefalograviera cheese and tzatziki

Small \$20 Large \$35

THE GREEK SPREADS \$36

Taramosalata, tzatziki, htipiti,  
served with raw vegetables and grilled pita

HOLLAND PEPPERS \$26

Red, orange, and yellow peppers, grilled with extra virgin olive oil, aged balsamic

GRILLED OCTOPUS \$36

Capers, onions, Santorini fava

GRILLED MUSHROOMS \$30

Chef's daily selection

CALAMARI \$35

Lightly fried squid, lemon and parsley

MARYLAND CRAB CAKE \$36

Hand-picked fresh jumbo lump crab, piazzzi beans, mustard aioli

JUMBO MADAGASCAR PRAWNS *market price per lb.*

Freshly grilled, served with endive salad

## SALADS AND VEGETABLES

THE GREEK SALAD \$31

Vine-ripened tomatoes, cucumbers, olives, onions, peppers,  
barrel-aged Greek feta and extra virgin olive oil

ROMAINE SALAD \$24

Tender organic romaine hearts, manouri, dill, spring onions, Milos dressing

ORGANIC HEIRLOOM BEETS \$17

Mint yogurt and roasted garlic

CHEF'S SELECTION OF LOCAL GRILLED VEGETABLES \$34

Mint yogurt and haloumi cheese

## FROM THE SEA

Our daily fish market of fresh seafood  
features selections from local waters and from the Mediterranean,  
sold at market price by the pound and simply grilled.

GRILLED WHOLE FISH *market price per lb.*

Served with Santorini capers, olive oil and lemon dressing

FISH IN SEA SALT *market price per lb.*

Wrapped in sea salt and baked in the oven (minimum 3 lbs.)

*market price per lb. plus \$20 supplement*

WHOLE GRILLED LOBSTER *market price per lb.*

Deep Sea Bay of Fundy lobster, served with ladolemono sauce

ASTAKO-MAKARONADA

Deep Sea Bay of Fundy lobster Athenian-style with linguini

*market price per lb. plus \$20 supplement*

LOBSTER SALAD with Metaxa brandy

*market price per lb. plus \$15 supplement*

FAROE ISLANDS WILD SALMON\* \$51

Simply grilled with Santorini piazzzi-style beans

BIGEYE TUNA\* \$58

Sashimi quality, served blue or rare, with swiss chard, skordalia and beets

## FROM THE LAND

estiatorio Milos has proudly partnered with Brandt Beef Family Farms to offer  
our guests an ALL-NATURAL, USDA PRIME selection. With emphasis on  
sustainability, Brandt Beef is raised naturally (hormone/antibiotic free).

RIB EYE\* \$78

Served with Greek fried potatoes

FILET MIGNON\* \$67

Beef tenderloin, served with Greek fried potatoes

CÔTE DE BOEUF\* \$173

Served with roasted vegetables

COLORADO LAMB CHOPS\* \$62

Grilled, served with Greek fried potatoes

## SIDE DISHES

Santorini fava purée \$13

Steamed crown broccoli \$16

Steamed asparagus \$16

Hand-cut Greek fried potatoes \$13

Fingerling potatoes with herbs and olive oil \$16

*\*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*

## MILOS COCKTAILS

\$20

### THE GREEK MULE

Parparoussis Tsipouro, Taylor's Velvet Falernum, Lime, Fever Tree Ginger Beer

### SIPPIN' PRETTY

Lanson Brut Rosé Champagne, St. Germain Elderflower Liqueur, Lemon Sour, Grapefruit

### IN THE KNOW

Ketel One Cucumber & Mint Botanical Vodka, Green Chartreuse,  
Taylor's Falernum, Mint, Lime

### ORANGE BLOSSOM PISCO SOUR\*

Macchu Pisco, Orange Flower Water, Orange Blossom Honey, Lime, Egg White, Bitters

### LADY VIOLETTE\*

Empress 1908 Indigo Gin, Creme de Violette, Cointreau, Earl Grey Syrup,  
Fresh Lemon, Egg White

### BREAKFAST MARTINI

Rosemary Macerated Gin, Cointreau, English Orange Marmalade, Lemon

### CORPSE REVIVER no. 2

Beefeater Gin, St. George Absinthe, Luxardo, Cointreau, Lillet Blanc, Lemon

### MONKS IN MEXICO

Patrón Reposado, Green Chartreuse, St. Germain Elderflower Liqueur, Grapefruit, Lime

### SPOT OF THIVA

Portokali Rum Punch, Gosling's Black Seal Rum, Allspice Black-Tea Dram, Bitters

### NIGHT IN ABILA\*

Milos Special Whiskey Blend, Ferrand Dry Curacao, Egg White, Fresh Citrus

### PAPER PLANE

Makers Mark Bourbon, Amaro Nonino, Aperol, Lemon

### SAZERAC

Old Overholt Rye, Peychaud's & Angostura Bitters, Sugar, St. George Absinthe, Lemon

## BEER

Mythos Lager \$11

Fix Lager \$11

Stella Artois \$11

Dog Fish Head 60 min IPA \$13

Weihenstephaner Hefeweizen \$14

Chimay Grand Reserve \$16

Samuel Smith Nut Brown Ale \$15

Deschutes Black Butte Porter \$12

Claustaler Non-Alcoholic \$11

Stella Artois Cidre \$11



## WINES BY THE GLASS

### SPARKLING

Brut, Amalia, Ktima Tselepos, Arcadia, Greece, nv \$20

Brut Rosé, Lanson, Reims, Champagne, France, nv \$30

### WHITE WINES

Vidiano, Estate White, Rhous, Crete, Greece, 2018 \$16

Moschofilero, Mantinia Classic, Ktima Tselepos, Arcadia, Greece, 2018 \$17

Riesling, Memorista, Ovum, Willamette Valley, Oregon, USA, 2019 \$18

Malagousia, Ktima Gerovassiliou, Epanomi, Greece, 2018 \$19

Assyrtiko, Areti White, Ktima Biblia Chora, Pangeon, Greece, 2017 \$20

Chardonnay, Ktima Gerovassiliou, Epanomi, Greece, 2017 \$23

### ROSÉ

Agiorgitiko, Ktima Driopi, Nemea, Greece, 2019 \$16

### RED WINES

Agiorgitiko, Ktima Driopi, Nemea, Greece, 2017 \$18

Mavrodaphne/Agiorgitiko, Oenofilos, Parparoussis, Achaia, Greece, 2016 \$19

Syrah/Merlot, Estate Red, Ktima Gerovassiliou, Epanomi, Greece, 2017 \$20

Pinot Noir, Sole, Ktima Biblia Chora, Pangeon, Greece, 2017 \$23

Cabernet/Merlot, Ktima Biblia Chora, Pangeon, Greece, 2015 \$25

### DESSERT WINES

Muscat de Rio Patras, Parparoussis, Achaia, Greece, 2013 \$16

Mavrodaphne, Parparoussis, Greece, 2004 \$19

## WINE LIST

