

FROM THE RAW BAR

OYSTERS

Seasonal selection

SASHIMI (choice of)

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

TARTARE (choice of)

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

GREEK CEVICHE

Loup de mer, Mediterranean fresh herbs,
gigantes plaki and barrel-aged Greek feta

MILOS CLASSICS

MILOS SPECIAL

Lightly fried zucchini and eggplant tower, kefalograviera cheese and tzatziki
Small Large

THE GREEK SPREADS

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

HOLLAND PEPPERS

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

GRILLED OCTOPUS

Capers, onions, Santorini fava

GRILLED MUSHROOMS

King Trumpet, Shiitake, Oyster, Portobello, Hon Shimeji,
Hen of the Woods

CALAMARI

Lightly fried squid, lemon and parsley
Small Large

MARYLAND CRAB CAKE

Hand-picked fresh jumbo lump crab, piazzini bean purée

JUMBO MADAGASCAR PRAWNS

Freshly grilled, served with endive salad

SALADS AND VEGETABLES

THE GREEK SALAD

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

ROMAINE SALAD

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

ORGANIC HEIRLOOM BEETS

Mint yogurt and roasted garlic

WARM LOBSTER SALAD with Metaxa brandy

CHEF'S SELECTION OF LOCAL GRILLED VEGETABLES

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

Served with Santorini capers, olive oil and lemon dressing

FISH IN SEA SALT

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

WHOLE GRILLED LOBSTER

Deep Sea Bay of Fundy lobster, served with ladolemono sauce

ASTAKO-MAKARONADA

Deep Sea Bay of Fundy lobster Athenian-style with spaghetti

HALIBUT

Fresh Atlantic halibut Mediterranean style
with fresh herbs, tomatoes and olive oil

FAROE ISLANDS WILD SALMON

Simply grilled with Santorini piazzini-style beans

BIGEYE TUNA

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

DOVER SOLE

Grilled whole with olive oil, lemon and Santorini capers,
served with crown broccoli

FROM THE LAND

estiatorio Milos has proudly partnered with Brandt Beef Family Farms to offer
Our guests and ALL-NATURAL, USDA PRIME selection. With emphasis on
sustainability, Brandt Beef is raised naturally (hormone/antibiotic free)
and the true definition of “farm to fork”

RIB EYE

Served with Greek fried potatoes

FILET MIGNON

Beef tenderloin, served with Greek fried potatoes

GRILLED LAMB CHOPS

Served with Greek fried potatoes

SIDE DISHES

Gigantes plaki Santorini fava
Steamed crown broccoli Seasonal vegetables
Hand-cut Greek fried potatoes
Fingerling potatoes with herbs and olive oil

*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.*