

## 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.*