

Anassa

TAVERNA DINNER

APPETIZERS

AVGOLEMONO 9

Egg and lemon chicken soup

FISH SOUP 11

With red grouper and veggies

OCTOPUS 20

Sushi quality charcoal broiled with onions and capers

ANASSA CHIPS 17

Paper thin sliced zucchini and eggplant, lightly fried served with tzatziki

BEETS 13

Red and golden beets served with a garlic puree

CRAB CAKE 20

Jumbo lump Maryland Blue crabmeat over black lentils and gigantes

MUSSELS 16

Sautéed with ouzo and brandy, fresh tomato and a touch of feta cheese

MEDITERRANEAN SPREADS 16

Tzatziki, taramosalata, tirokafteri, skordalia, eggplant, fava puree (choice of three) \$6.00 each

SHRIMP SAGANAKI 21

Shrimp, with fresh tomato, feta and garlic

GRILLED SHRIMP 20

Premium quality fresh white shrimp simply grilled with mixed field salad

SAGANAKI 14

Traditional Kefalograviera cheese pan fried

FRESH CALAMARI 15

Fried or grilled

STUFFED CALAMARI 17

Stuffed with Cretan Anthotyro, feta, manouri cheeses

SARDINES 19

Grilled or pan fried

SPINACH PIE 14

Scallions, leeks, dill and feta wrapped in phyllo dough

TUNA TARTARE 19

With soy sauce, wasabi, ginger-cucumber sauce and avocado

GREEK MEATBALLS 14

stuffed with feta in a tomato sauce

GRILLED HALLOUMI 14

with mixed greens and balsmic vinaigrette

SALADS

ORGANIC GREEN 11

Mixed organic greens with balsamic vinaigrette

ROMAINE 12

Scallions, feta cheese, fresh dill, extra virgin olive oil and lemon

CLASSIC GREEK 14

Tomato, cucumber, peppers, onions, capers, Kalamata olives and feta cheese

ARUGULA 12

Cherry tomatoes, onions, feta cheese, and balsamic vinaigrette

ENTREES

FROM THE SEA

Our selection is among a variety of the freshest Mediterranean and North Atlantic fish, simply grilled drizzled with extra virgin olive oil, fresh lemon, and capers.

WILD STRIPED BASS 28

Wrapped in parchment paper, served with rainbow vegetables

FILET OF SALMON 27

Served with spinach and rice

LOUP DE MER 29

Mediterranean sea bass "lavraki"

ROYAL DORADO 29

Imported Mediterranean fish

CHILEAN SEA BASS 36

Oven baked with onions, potatoes, tomato and herbs

TUNA 37

Served rare with gold and red beets sauteed garlic horta

GRILLED FRESH FISH OF THE DAY MP

Mediterranean snapper

LOBSTER RAVIOLI 28

Fresh lobster ragout in homemade pasta

SIDES

GRILLED VEGETABLES 10

Seasonal mixed grilled vegetables

POTATOES 7

Choice of roasted potatoes or oregano fries

GIGANTES 9

Savory braised giant lima beans with tomato, onions and fresh parsley

BROCCOLI RABE 9

Sautéed with garlic and feta cheese

RAW BAR

ON THE HALF SHELL CLAMS

Market Daily

2.50 EACH

15 HALF DOZEN

30 DOZEN

OYSTER ON THE HALF SHELL

EACH 2.75

HALF DOZEN 16.50

DOZEN 33

SHRIMP COCKTAIL FIVE 22

ANASSA GRAND PLATEAU 120

4-6 people

shrimp, oysters, mussels, clams, lobster

DAILY SPECIALS

MONDAY DOLMADES 23

Stuffed cabbage with ground beef, rice and herbs in an egg lemon sauce

TUESDAY MONKFISH PESCANDRITSA 30

Pan seared monkfish over potato and leeks

WEDNESDAY PORK SHOULDER 27

Slow cooked pork shoulder wrapped in parchment paper served with lemon potatoes

THURSDAY ARCTIC CHAR 29

With sauteed horta, capers and lemon

FRIDAY BRAISED LAMB 30

Slow braised lamb shoulder with bucatini pasta, fresh butter and dry ricotta cheese

SATURDAY SEAFOOD YIOUVETSI 30

Orzo pasta, bay scallops, shrimp, mussels, clams, and feta cheese

SUNDAY LAMB SHANK 30

Slow cooked lamb shank served with lemon potatoes

GRILLED LOBSTER MP

Fresh Maine lobster in the shell grilled with olive oil and lemon sauce

SWORDFISH STEAK 36

With red baby ucon potatoes, leeks, garlic and shallots

SEAFOOD RISOTTO 27

With shrimp, mussels, clams, sweet garlic mint sauce

SHRIMP MOUSSAKA 28

Layers of grilled vegetables, fresh shrimp topped with a creamy béchamel

LOBSTER SPAGHETTI 44

With sweet garlic, tomato sauce and parsley

FROM THE LAND

ORGANIC CHICKEN 26

Served with fries, tzatziki and grilled tomato

LAMB CHOPS 39

Served with roasted potatoes and grilled asparagus

NY BLACK ANGUS 42

14oz NY strip charcoal broiled with a choice of vegetable or potatoes

Anassa

TAVERNA WINE LIST

WINE BY THE GLASS

SPARKLING WINE

- PROSSECO, NV Mionetto 12
PERRIER-JOUET, NV Grand Brut 18

WHITE WINE

- PINOT GRIGIO, 2012 Santi 12
MOSCOFILERO, 2011 Troupis 12
ASSYRTIKO, 2011 Koutsoyanopoulos 14
SAUVIGNON BLANC, 2012 Alpha Estate 13
CHARDONNAY, 2011 Hess 11
RIESLING KABINETT, 2009 Bollig-Lehnert 12
CHARDONNAY, 2009 Nicholson Ranch 18

ROSE

- SALENTO ROSSO, 2012 Castris 12

RED WINE

- AGIORGITIKO, 2010 Domaine Skouras 12
SHIRAZ, 2011 Thomas Goss 12
MERLOT, 2009 Selby 13
PINOT NOIR, 2011 Fleur 14
CABERNET SAUVIGNON, 2010 Stackhouse 18

WINE BY THE BOTTLE

CHAMPAGNE & SPARKLING

- MOET & CHANDON, NV Imperial 110
MOET & CHANDON, NV Rose 120
PERRIER-JOUET, NV Rose 175
DOM PERIGNON, 2003 400
CRISTAL, 2005 500
VEUVE CLICQUOT, NV Yellow Label 125

GREEK WHITE

- AIDANI, 2011 Argyros, Santorini 58
ASSYRTICO, 2012 Sigalas, Santorini 52
ASSYRTICO, 2012 Gai'a, Santorini 54
BIBLIA CHORA, 2012 Macedonia 60
VIOGNIER, 2011 Skouras, Nemea 55
MALAGOUZIA, 2011 Zafeirakis, Thessaly 45
CHARDONNAY, 2009 Gerovassiliou, Epanomi 90
FUME BLANC, 2011 Gerovassiliou, Epanomi 75
MOSCHOFILERO, 2011 Troupis, Mantinia 48

AMERICAN WHITE

- CHARDONNAY, 2011 Cake Bread, Napa Valley 90
SAUVIGNON BLANC, 2012 Hartwell, Napa Valley 70
CHARDONNAY, 2012 Rombauer, Napa Valley 75
CHARDONNAY "Les Noisetieres"
2010 Kistler, Sonoma 125
CHARDONNAY, 2010 Ramey, R R Valley 80
CHARDONNAY, 2011 Shafer, Napa Valley 125
CHARDONNAY, 2011 Peter Michael, Sonoma 170
CHARDONNAY,
2011 "Sleepy Hollow " Talbott Monterey 80
SAUVIGNON BLANC,
2011 "Hyde Vineyard" Selene Carneros 68

EUROPEAN WHITES

- RIESLING KABINETT,
2009 Bollig-Lehnert, Germany 48
CLOUDY BAY, 2012, New Zealand 68
ETNA BIANCO, 2010 Benanti, Italy 55
TREBBIANO DI LUGANA, 2012 Olivini, Italy 58
GAVI DI GAVI, 2011 La Scolca, Italy 95
VERMENTINO, 2012 Sardus Pater, Italy 52
POUILLY-FUME, 2012 Cailbourdin, France 55
SANCERRE, 2012 Pascal Jolivet, France 50
POUILLY-FUISSE 2011 Auvigue, France 65
CHABLIS, 2011 Picq, France 60
MUSCADET, 2011 L'ecu, France 45
VOUVRAY, 2011 Bourilon 50
MEURSAULT, 2011 Olivier Leflaive, France 130
PULIGNY MONTRACHET,
2011 "Les Folatieres" Genout-Boulangier 150
CHASSAGNE MONTRACHET 'DU CHATEAU',
2009, Maltroye 160

GREEK REDS

- AGIORGITIKO, 2008 Skouras, Nemea 64
AGIORGITIKO, 2010 Driopi, Nemea 50
XINOMAVRO, 2009 Alpha Estate, Amyndeon 52
XINOMAVRO, 2009 Karydas, Naoussa 60
SYRAH, 2008 Nerantzi, Macedonia 90
GEROVASSILION 'ESTATE RED', 2008, Epanomi 70
VLACHIKO, 2009 Katogi Averoff, Epirus 65
BIBLIA CHORA, 2009, Macedonia 68
STROFILIA, 2008, Peleponnese 45

AMERICAN REDS

- ZINFANDEL, 2010 Terraces, Napa Valley 68
ROBERT FOLEY 'GRIFFIN', 2010, Napa Valley 85
PETIT SIRAH,
2006 Stanton Vineyards, Napa Valley 80
PINOT NOIR, 2007 Amalie Robert, Oregon 70
PINOT NOIR, 2010 Monticello, Napa Valley 68
PINOT NOIR, 2007 Nicholson Ranch, Sonoma 85
CABERNET SAUVIGNON, 2009 Hunnicutt, Napa 98
CABERNET SAUVIGNON, 2009 Engel Family, Napa 120
CABERNET SAUVIGNON, 2010 Shafer, Napa Valley 150
MERLOT, 2010 Stag's Leap Winery, Napa Valley 85
CABERNET SAUVIGNON, 2007 Heitz, Napa Valley 105
MERLOT SELBY, 2009 Sonoma County 52

EUROPEAN REDS

- RIOJA 'RESERVA', 2004 Viña Ardanza, Spain 80
PSI, 2010 Ribera Del Duero, Spain 84
NERO D' AVOLA, 2005 Benanti, Italy 65
BRUNELLO DI MONTALCINO,
2005 Le Macioche, Italy 125
DOLCETTO DI DOGLIANI, 2011 Cozzo Mario, Italy 52
BARBERA DI ASTI, 2009 La Giribaldina, Italy 55
AMARONE CLASSICO, 2006 Villa Spinosa, Italy 140
LIRAC ROUGE, 2009 Domaine Da Juncier, France 50
GIGONDAS, 2010 Domaine Cayron, France 65
CHATEAUNEUF DU PAPE,
2009 Vieux Telegraph, France 160
GRENACHE, 2007 Clos Thales, France 82
CHATEAU SOCIANDO MALLET,
2009 Medoc, France 140
CLOS DU MARQUIS, 2009 Saint Julien, France 155
BAROLO, 2006 Paolo Conterno, Italy 105
BARBARESCO, 2006, Azienda Ressia, Italy 115
SHIRAZ, 2011 Thomas Goss, McLaren Australia 48