

# Anassa

## TAVERNA DINNER

### APPETIZERS

#### AVGOLEMONO SOUP 11

Chicken egg lemon with rice

#### FISH SOUP 14

Fish with vegetable and tomato

#### OCTOPUS 26

Sushi quality, charcoal grilled with onions and capers

#### ANASSA CHIPS 22

Thinly sliced zucchini and eggplant, lightly fried served with tzatziki

#### FRESH CALAMARI 18

Pan-fried or grilled

#### BEETS 16

Red & golden beets served with a potato garlic puree (skordalia)

#### CRAB CAKE 24

Jumbo lump Maryland Blue crabmeat over black lentils and gigantes

#### MUSSELS 21

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

#### SPREADS 21

(choice of 3)

Tzatziki, taramosalata, tirokafteri, skordalia, fava, eggplant \$7.00(each)

#### SHRIMP SAGANAKI 24

Sautéed shrimp, tomato sauce, feta, garlic and a touch of ouzo

#### GRILLED SHRIMP 23

Premium quality fresh white shrimp simply grilled over mixed greens

#### SAGANAKI 17

Traditional Kefalograviera cheese pan-fried

#### STUFFED CALAMARI 21

Stuffed with Kefalograviera, halloumi, feta, and manouri cheeses

#### SARDINES 23

Grilled or pan-fried

#### SPINACH PIE 17

Scallions, leeks, dill and feta in handmade phyllo dough

#### TUNA TARTARE 24

Soy-ginger dressing, avocado and crispy shallots

#### GREEK MEATBALLS 17

Stuffed with feta and onions in a tomato sauce

#### GRILLED HALLOUMI 17

Over mixed greens and balsamic vinaigrette

### SALADS

#### ORGANIC GREEN 14

Mixed organic greens, tomatoes with balsamic vinaigrette

#### ROMAINE 16

Scallions, feta cheese, fresh dill, kalamata olives, creamy dressing

#### CLASSIC GREEK 19

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

#### ARUGULA 15

Cherry tomatoes, onions, shaved feta cheese, balsamic vinaigrette

### ENTREES

#### FROM THE SEA

Our selection of the freshest fish is flown in daily from Mediterranean and Atlantic. Our chef de-bones your fish as thoroughly as possible, but you might see some leftover bones

#### LOUP DE MER (LAVRAKI) 34

Mediterranean sea bass grilled, EVO oil & lemon, capers

#### ROYAL DORADO (TSIPOURA) 34

Mediterranean white fish grilled, EVO oil & lemon, capers

#### RED SNAPPER 34

Baked in parchment paper with rainbow vegetables, EVO oil & lemon

#### ORGANIC SALMON 34

Grilled, EVO oil & lemon, capers, served with spinach & rice

#### CHILEAN SEA BASS 41

Oven-baked with onions, potatoes, tomato sauce and herbs

#### TUNA 41

Served rare with red & golden beets and sauteed horta with garlic

#### LOBSTER RAVIOLI 31

Lobster ragout, ricotta in creamy tomato sauce

#### GRILLED FRESH FISH OF THE DAY FOR TWO Market Price

### SIDES

#### GRILLED VEGETABLES 11

Seasonal mixed vegetables

#### POTATOES 10

Choice of roasted lemon potatoes or oregano fries

#### GIGANTES 13

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

#### BROCCOLI RABE 11

Sautéed with garlic and feta cheese

### RAW BAR

#### ON THE HALF SHELL CLAMS

Market Daily

3.00 EACH

18 HALF DOZEN

36 DOZEN

#### OYSTER ON THE HALF SHELL

Market Daily

EACH 3.25

HALF DOZEN 19.50

DOZEN 39

#### JUMBO SHRIMP COCKTAIL 23 FIVE

#### ANASSA GRAND PLATEAU 125

4 people

shrimp, oysters, mussels, clams, lobster

### DAILY SPECIALS

#### MONDAY DOLMADES 27

Stuffed cabbage with ground beef, rice and herbs topped with egg EVO oil & lemon sauce

#### TUESDAY MONKFISH PESCADRITSA 34

Pan-seared, over potato and leeks with Kefalograviera cheese EVO oil & lemon sauce

#### WEDNESDAY PORK SHOULDER 31

Slow-cooked, wrapped in parchment paper with lemon potatoes drizzled with EVO oil & lemon

#### THURSDAY ARCTIC CHAR 33

Served over sautéed horta, garlic, capers drizzled with EVO oil & lemon

#### FRIDAY BRAISED LAMB 34

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

#### SATURDAY SEAFOOD RISOTTO 31

With shrimp, mussels, clams, sweet garlic, mint and parmesan cheese

#### SUNDAY LAMB SHANK 34

Slow-cooked lamb shank served with lemon potatoes topped with a thick EVO oil & lemon sauce

#### GRILLED LOBSTER (1.25-1.5lb.) MP

Fresh Maine lobster served out of the shell over mix greens with EVO oil & lemon sauce

#### SWORDFISH STEAK 41

Grilled, and served with red baby yukon potatoes, leeks, garlic and shallots

#### SEAFOOD YIOUVETSI 33

Orzo wheat pasta, scallops, shrimp, mussels, clams feta cheese in a fresh tomato sauce

#### SHRIMP MOUSSAKA 33

Layers of grilled zucchini and eggplant with a creamy béchamel sauce, topped with fresh shrimp

#### LOBSTER SPAGHETTI 48

With sweet garlic, fresh tomato sauce and fresh parsley

#### FROM THE LAND

#### ORGANIC CHICKEN 30

Half chicken on-the-bone, served with oregano fries, tzatziki and grilled tomato

#### LAMB CHOPS 44

3 rack of lamb served with roasted lemon potatoes and grilled asparagus

#### NY STRIP STEAK 47

14oz Black Angus steak charcoal grilled with grilled vegetables or choice of potatoes

