

# BAY MOORINGS

## Starters

<b>Calamari</b> Golden-fried Crispy Squid, Lemon, Tzatziki	\$10	<b>Mussels and Clams</b> Simmered in a Pomodoro White Wine Sauce	\$12
<b>Saganaki</b> Pan-fried Kefalograviera Cheese, Charred Lemon, Pita Bread	\$10	<b>Garlic Prawns</b> Jumbo Prawns sautéed in a Garlic White Wine Sauce	\$12
<b>Keftethes</b> Mediterranean Style Meatball, Mint, Tzatziki	\$14	<b>Nachos</b> Baked Nachos, melted Mozzarella and Cheddar Cheese, Onion, Peppers, Olives, Tomatoes, Spicy Salsa, Sour Cream	\$15
<b>Spreads</b> <i>Your Choice of: (served with Pita Bread)</i> Htipiti (roasted red pepper feta), Taramasalata (pink caviar), Hummus, Tzatziki	\$8	<b>Chicken Fingers</b> Crispy Chicken Tenders served with Plum Sauce and Fries	\$9
<b>Dolmathes</b> Grape Leaves stuffed with Ground Beef, Fresh Herbs, Rice, Egg Lemon Sauce	\$15	<b>Lamb Chops</b> Grilled with Greek Salad, Tzatziki	\$14
<b>Spanakopita</b> Traditional Filo Spinach Pie, Greek Salad and Tzatziki	\$12	<b>Spicy Wings</b> Dusted and Tossed in Hot Sauce	\$10
		<b>Spicy Dry Pork Ribs</b>	\$12

### Hot Appetizer Platter

Keftethes, Dolmades, Spanakopita,  
Kalamari, Hummus, Tzatziki, Pita Bread

\$26

## Salads

<b>Greek Salad</b>	\$11	<b>Caesar Salad</b>	\$9
<b>Mixed Greens</b> Dressed in a Raspberry Vinaigrette	\$8	<b>Grilled Octopus</b> Dressed in Olive Oil, Balsamic Vinegar, Olives, Cucumbers, Tomatoes, Capers	\$12

☞Add Chicken or Shrimp \$5☞

## Soups

<b>Cioppino</b> Local fresh Fish, Mussels, Clams in a Tomato and Lime Broth	\$9	<b>Chef's Daily Creation</b> An ever-changing Soup Ask for Today's Special	\$6
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