



Fine Mediterranean Cuisine

Take-Out Menu

508.879.8424

SOUPS

\$5.50 Lunch \$5.75 Dinner

AVGOLEMONO
Chicken egg lemon soup

FAKES
Lentil soup

FASOLATHA
Navy bean soup

TRADITIONAL SALADS

GREEK SALAD \$9
Fresh salad greens, tomatoes, cucumbers, olives, onions, peppers, topped with Feta cheese

top with **TUNA** add \$2
top with **MARINATED GRILLED CHICKEN** add \$3
top with **LOBSTER MEAT** add \$7
top with **GRILLED SHRIMP** add \$7
top with **GRILLED SALMON*** add \$8

CEASAR SALAD \$9
Fresh romaine lettuce topped with croutons, Caesar dressing & Parmesan cheese

SPECIALTY SALADS

MESCLUN SALAD
topped with **GRILLED SHRIMP*** \$16 \$16
topped with **GRILLED SALMON*** \$17 \$17

XORIATIKI \$13 \$13
Tomatoes, cucumbers, peppers, onions, olives, Feta cheese sprinkled with olive oil & oregano

MEDITERRANEAN SALAD \$14 \$14
The special Aegean marinated, grilled chicken breast served on a bed of romaine & mixed greens with lemon dressed chickpeas, cucumbers, sun-dried tomatoes & red onions, topped with our flavorful Feta cheese & a garlic vinaigrette

AEGEAN HARVEST CHICKEN SALAD \$14 \$14
Our marinated, grilled chicken breast served atop mixed field greens & romaine lettuce, with tomato, red onion & cucumber. Finished with honey-maple glazed walnuts, dried cranberries, Gorgonzola cheese & raspberry vinaigrette dressing

*The FDA advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy or dietary restrictions.

INQUIRE ABOUT
AEGEAN CATERING

Let us host your next function

Whether you are planning a private party, family gathering or business meeting, our private dining rooms are perfectly suited for your most important occasions. You will receive the highest quality service for you and your guests (20 to 135). Projection screens and DVD players are also available for your convenience.

Having your event off-site?

We provide off-site catering services for all your event needs. Please visit our website at www.argeanrestaurants.com or like us on Facebook to find information on our catering services and private dining options. Reservations can be made online or at Open Table.

Our gift certificates are a great way to say thank you to someone you care about, please see our hostess for details!



BOOK YOUR EVENT TODAY: 508.879.8424

257 COCHITUATE ROAD (ROUTE 30) FRAMINGHAM, MA 01701

WWW.AEGEANRESTAURANTS.COM



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Welcome to The Aegean Restaurant

Founded by Nicholas and Toula Ntassios in 1981, the Aegean Restaurant has been an extended family affair. The family owned and operated restaurant has succeeded thanks to dedication and constant attention to detail. Nick and Toula made their first Aegean Restaurant a true success story. Today, The Aegean Restaurant still strives for excellence in serving home-cooked Mediterranean cuisine.

APPETIZERS

	Lunch	Dinner		Lunch	Dinner
HORTA Steamed dandelion greens served with olive oil & lemon	\$10	\$10	CALAMARI Fresh calamari lightly breaded & fried	\$13	\$14
LAMB RIBS* Lightly marinated & broiled	\$14	\$15	SHRIMP COCKTAIL Jumbo shrimp with cocktail sauce	\$15	\$16
GRAPE LEAVES Ground beef with rice rolled up into grape leaves & baked, topped with lemon sauce	\$12	\$12	SAGANAKI Kaseri cheese sautéed	\$12	\$12
SARDELES Lightly floured & pan fried smelts	\$13	\$13	SHRIMP SAGANAKI Succulent shrimp sautéed with garlic, peppers, tomatoes, Feta cheese, olive oil & oregano	\$15	\$16
SPINACH PIES & CHEESE PIES (2 of each) Baked triangles of filo dough stuffed with spinach & Feta, respectively	\$12	\$12	SHRIMP SCAMPI Large shrimp, sautéed with fresh garlic & olive oil, topped with lemon sauce & a dash of white wine	\$14	\$15
PIKILIA Taramosalata (whipped fish row, potatoes & olive oil spread), hummus (chick peas, olive oil, garlic & lemon spread), Melizanosalata (freshly roasted eggplant, garlic & olive oil spread)	\$14	\$14	OYSTERS* Chilled oysters served with cocktail sauce, horseradish & a wedge of lemon	\$15	\$15
AEGEAN PIKILIA Htipiti (Feta cheese, roasted red pepper & virgin olive oil spread), Melizanosalata (freshly roasted eggplant, garlic & olive oil spread), Tzatziki (creamy yogurt-cucumber with garlic & virgin olive oil spread)	\$14	\$14	MUSSELS Fresh mussels sautéed in a white wine, garlic butter sauce	\$14	\$14
HORIATIKI PIKILIA Loukaneko (broiled, spicy, homemade sausage), Lamb Ribs (lightly marinated ribs), Keftedakia (homemade meatballs), Kotopoulo Skaras (grilled chicken seasoned with olive oil, oregano & lemon)	\$15	\$16	SEAFOOD CAKES Seafood cakes made with shrimp, crab & scallops served on a bed of mesclun greens & cherry tomatoes with a remoulade sauce on the side	\$12	\$14
			COLD SHELLFISH PLATTER* Shrimp cocktail & oysters on half shell served with cocktail sauce, horseradish & a wedge of lemon	\$16	\$17

GLUTEN FREE

HORTA Steamed dandelion greens served with olive oil & lemon	\$10	\$10	SHRIMP COCKTAIL Jumbo shrimp with cocktail sauce	\$15	\$16
GREEK SALAD Fresh salad greens, tomatoes, cucumbers, olives, onions, peppers, topped with Feta cheese	\$9	\$9	OYSTERS* Chilled oysters served with cocktail sauce, horseradish & a wedge of lemon	\$15	\$15
NEW YORK SIRLOIN* 14 oz	\$21	\$24	GRILLED TROUT Whole fillet of trout with a dash of olive oil & lemon	\$14	\$17
FILET MIGNON*	\$22	\$24	BROILED FILET OF SALMON*	\$16	\$18
SHRIMP SAGANAKI Succulent shrimp sautéed with garlic, peppers, tomatoes, Feta cheese, olive oil & oregano	\$15	\$16	SWORDFISH STEAK Charcoal grilled & finished with a lemon & olive oil dressing	\$MKT	
			LAMB LOIN CHOPS* 14 oz	\$22	\$24

DAILY MEALS

	Lunch	Dinner		Lunch	Dinner
SPAGHETTI WITH MARINARA Spaghetti topped with marinara sauce, and served with a house salad	\$9	\$11	CHICKEN FINGERS Lightly breaded strips of chicken, served with a house salad & choice of one: rice pilaf, roast potatoes, french fries, or vegetables	\$11	\$14
SPAGHETTI WITH MEATBALLS	\$11	\$13	CHICKEN OR VEAL CUTLET PARMESEAN Choice of lightly seasoned & breaded chicken or veal, topped with mozzarella cheese & marinara sauce. Served with a house salad & choice of one: rice pilaf, roast potatoes, french fries, or vegetables	\$13	\$16

SANDWICHES

Your choice of white, wheat, pita or bulkie roll, with a house salad, or french fries.

HAMBURGER* Fresh ground beef, served with lettuce, tomato, onion	\$9	TUNA SALAD All white tuna, chopped celery & light mayonnaise	\$8
CHEESEBURGER* Fresh ground beef, served with lettuce, tomato, onion & American cheese	\$10	CHICKEN GYRO Lightly seasoned chicken served with chopped lettuce, tomato, onions, and our tzatziki spread rolled up in pita bread	\$8
BACON CHEESEBURGER* Fresh ground beef, served with lettuce, tomato, onion, crispy bacon & American cheese	\$11	TRADITIONAL GYRO* Lightly seasoned lamb and pork served with chopped lettuce, tomato, onions, and our tzatziki spread rolled up in pita bread	\$9
AEGEAN BURGER* Fresh ground beef, topped with melted Feta, crispy bacon & tzatziki sauce, served with lettuce, tomato, onion	\$12	LOBSTER SALAD Fresh lobster meat with diced celery & light mayonnaise	\$14

ENTRÉES

Served with a house salad & choice of one: rice pilaf, roast potatoes, french fries, or vegetables.

SPINACH PIES Filo triangles stuffed with spinach & Feta	\$12	\$14	STUFFED GRAPE LEAVES Ground beef & rice stuffing rolled into grape leaves, topped with lemon sauce	\$14	\$17
PASTICHIO Ground beef and baked macaroni, layered with béchamel sauce & light red gravy	\$14	\$16	LAMB YOVETSIS* Braised lamb with orzo topped with grated cheese	\$17	\$18
MOUSAKA Layered eggplant, seasoned ground beef, grated cheese & topped with béchamel sauce	\$14	\$16	BAKED SPRING LAMB Lightly seasoned lamb, topped with light red gravy	\$16	\$17
TRADITIONAL GYRO PLATE* Lightly seasoned lamb & pork served with traditional tzatziki spread on a bed of lettuce, onions & tomatoes	\$11	\$15	ROAST SPRING LEG OF LAMB	\$16	\$17
CHICKEN GYRO PLATE Lightly seasoned chicken served with traditional tzatziki spread on a bed of lettuce, onions & tomatoes	\$11	\$15	HOUSE COMBINATION PLATTER Generous portion of mousaka, pastichio, 2 grape leaves, spinach pie & 1 Greek sausage	\$18	\$18

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ENTRÉES

Served with a house salad & choice of one: rice pilaf, roast potatoes, french fries, or vegetables.

CHAR BROILED

	Lunch	Dinner		Lunch	Dinner
VEGETABLE KABOB Skewered peppers, onions, tomatoes mushrooms, broccoli & zucchini	\$12	\$16	LAMB RIBS* Lightly marinated & seasoned ribs broiled to perfection	\$16	\$18
CHICKEN KABOB Marinated chicken skewered between peppers, onions, tomatoes & mushrooms	\$17	\$18	LAMB LOIN CHOPS* 14 oz	\$22	\$24
LAMB KABOB* Marinated lamb skewered between peppers, onions, tomatoes & mushrooms	\$18	\$19	RACK OF LAMB* Lightly marinated with garlic, pepper, oregano & olive oil	\$24	\$25
BEEF KABOB* Marinated beef skewered between peppers, onions, tomatoes & mushrooms	\$18	\$19	CHICKEN SOUVLAKI Marinated pieces of chicken skewered with garlic, pepper oregano & olive oil	\$15	\$16
BROILED HALF CHICKEN Lightly seasoned chicken broiled to perfection	\$15	\$17	LAMB SOUVLAKI* Marinated pieces of lamb skewered with garlic, pepper oregano & olive oil	\$16	\$17
FILET MIGNON*	\$22	\$24	BEEF SOUVLAKI* Marinated pieces of beef skewered with garlic, pepper oregano & olive oil	\$16	\$17
NEW YORK SIRLOIN* 14 oz	\$22	\$24	CALVES LIVER* Broiled liver topped with sautéed onions	\$16	\$18

SEAFOOD

FRIED SMELTS Fried calamari	\$14	\$16	AEGEAN SEAFOOD Broiled haddock, sole, salmon, scallops & stuffed shrimp	\$17	\$20
FILET OF SOLE Served broiled or fried	\$15	\$18	AEGEAN TILAPIA Broiled tilapia fillet served with sautéed tomatoes, mushrooms, scallions, parsley, garlic, capers & white wine	\$17	\$18
FRIED JUMBO SHRIMP	\$17	\$19	AEGEAN SALMON* Grilled salmon served over sautéed leeks & a white wine sauce	\$18	\$19
BROILED FILET OF SALMON*	\$17	\$18	GRILLED TROUT Whole fillet of trout with a dash of olive oil & lemon	\$15	\$17
SEA SCALLOPS Served broiled or fried	\$19	\$20	SWORDFISH STEAK* Charcoal grilled & finished with a lemon & olive oil dressing	\$MKT	
FILET OF HADDOCK Served broiled or fried	\$16	\$18	SEAFOOD CASSEROLE Sautéed scallops, shrimp & lobster with scallions, diced tomatoes & olive oil topped with mozzarella cheese	\$19	\$21
SHRIMP WITH FETA Succulent shrimp sautéed with garlic, pepper, tomatoes, olive oil, dashed with white wine & topped with melted Feta	\$18	\$21	STUFFED SHRIMP OR STUFFED SOLE Choice of grilled shrimp or sole, stuffed with crab meat, crushed crackers, pinch of onion, celery & pepper	\$17	\$21
SHRIMP SCAMPI AEGEAN OVER PASTA OR RICE Succulent shrimp sautéed with garlic, pepper & olive oil in a <u>lemon sauce</u> finished with a dash of white wine	\$18	\$21	SCALLOP KABOB (2) Scallops skewered between peppers, onions, tomatoes & mushrooms	\$12	\$20
SHRIMP KABOB (2) Shrimp skewered between peppers, onions, tomatoes & mushrooms	\$12	\$20	SEAFOOD PASTA MARINARA Scallops, calamari, shrimp & mussels, sautéed with tomatoes, scallions, parsley, garlic, capers & white wine. Served over pasta with marinara sauce	\$21	\$22