

5090 DUNDAS STREET WEST (416) 231-FISH JOHNSFISHNCHIPS.COM



APPETIZERS

ONION RINGS 8

GREEK OLIVES Served with pita. 9

FETA CHEESE Served with a dash of olive oil and oregano. 10

TZATZIKI Homemade Dip of yogurt, garlic, grated cucumber, olive oil and oregano. Served with pita. **10**

DOLMADES Grape vine leaves stuffed with seasoned rice and fresh herbs. 12

ARTICHOKE HEARTS Delicately floured with our own selected herbs and spices. Served with fresh herb dip. 13

SEA SMELTS Delicately floured with our own selected herbs and spices. 14

COCONUT SHRIMP Shrimp coated in a blend of coconut flakes, herbs, bread crumbs and spices. Served with sweet & spicy chili sauce. 15

SAGANAKI Authentic Greek flambeéd kefalotyri cheese. Served with pita. 16

SHRIMPS Jumbo Tiger shrimp served with seafood sauce. 18

- **CALAMARI** Delicately floured with our own selected herbs and spices. Served with our homemade tzatziki. 19
- **GRILLED OCTOPUS** Tender Octopus marinated in mediterranean herbs & spices, grilled to perfection. Drizzled with lemon & olive oil. 34

SOUP OF THE DAY 9

upon availability

61/4

81/4

9³/₄

61/4

<u>SALADS</u>

Coleslaw	(S) 6 ¹ / ₄	(L) 9 ¹ ⁄4
Chef Salad	(S) 10¼	(L) 14 ¼
(House, Bluecheese	e, French, Italian, I	Ranch)
Greek Salad	(S) 12 ¹ ⁄ ₄	(L) 16 ¼

SIDE ORDERS

French Fries

Greek Poutine

Seasoned Rice

Feta Fries

SANDWICHES

Fish Sandwich	14
Souvlaki on a Pita	15
Grilled Cheese	8
Cheese, Lettuce & Tomato	9

KID'S MEALS

(under age 10)

Fish Fingers or Chicken Fi	ngers
with Fries or Rice	14
Kid's Sundae	6

Pita Bread		1 ½
Garlic Pita		1 3⁄4
Bread & Butter		1 ½
Gravy	(S) 1 ³ ⁄4	(L) 2 ³ ⁄4
Mayo / Sweet & Spicy	Chili Sauce	11⁄4
Tzatziki / Tartar Sauce	9	11⁄4

SINGLE SERVINGS

Shrimps	18	Calamari	18	Haddock	16
Branzino	23	Halibut	19	Chicken Tenders	16

<u>ENTRÉES</u>

Seafood Entrées can be prepared in one of our favoured methods*

BATTERED - Our famous light golden and crispy batter.

GRILLED - Prepared on the grill with a touch of olive oil, light butter and a dash of herbs and spices.

BREADED - Prepared with a selection of fresh herbs and spices mixed with our homemade bread crumbs.

All Entrées served with Fries or Seasoned Rice

*HADDOCK	19	* HALIBUT	22
with Coleslaw	22	with Coleslaw	25
Chef salad	25	Chef salad	28
Greek salad	26	Greek salad	29
*SHRIMP	21	CALAMARI	21
with Coleslaw	24	with Coleslaw	24
Chef salad	27	Chef salad	27
Greek salad	28	Greek salad	28
CHICKEN TENDERS	19	BRANZINO	26
with Coleslaw	22	with Coleslaw	29
Chef salad	25	Chef salad	32
Greek salad	26	Greek salad	33

CATCH OF THE DAY

please ask server

DESSERTS

please ask server for availability

9	Lemon Meringue Pie	8
9	Funnel Cake Fries	9
8	Chocolate Truffle Cake	10
9	Affogato	9
9	Sundae	7
8	Specialty Desserts	7-12
	9 8 9 9	 9 Funnel Cake Fries 8 Chocolate Truffle Cake 9 Affogato 9 Sundae

BEVERAGES

Non-Alcoholic

Coffee or Tea	2 ¹ / ₂	Milk/Chocolate milk	2 ½
Herbal Tea/Decaf Coffee	2 ³ / ₄	Orange/Cranberry/V8	2 ½
Hot Chocolate	31/2	Iced Tea	2 ½
Espresso/Greek Coffee	31/2	Perrier	2 ½
Cappuccino/Frappé	4 ¹ / ₂	Bottled water	2 ½
Lattes	5 ½	Pops	2 ½
		(Coke, Diet Coke, Gingerale, Orange, Sprite, Root Beer	

WINE LIST

	Glass(6oz.)	½Litre	Bottle(750ml)
TWO OCEANS, SOUTH AFRICAN Sauv. Blanc/Cab. Merlot (White/Red)	10	26	36
VOGA , ITALY Pinot Grigio	11	29	42
JOSH, CALIFORNIA Chardonnay	12	31	45
CÔTE DES ROSES, FRANCE Rosé	12	31	45
CAVE SPRING, NIAGARA V.Q.A Pinot Noir	14	33	46

BOUTARI, GREECE Moschofilero/ Agiorgitiko 43 /750ml

BREAD & BUTTER, CALIFORNIA

Chardonnay/Cabernet Sauvignon

46 /750ml

BLU GIOVELLO, ITALY Prosecco 43 /750ml

J. LOHR SEVEN OAKS, CALIFORNIA **Cabernet Sauvignon** 49 /750ml

BEER (330ml)

Canadian, LandShark 8 Heineken, Corona, Guinness, Stella Artois, Mill St. Organic, **Sleeman Honey Brown**

TRADITIONAL FAVOURITES

(1 1/2 oz)

Liqueurs, Mixed Drinks 9-15 **Cocktails & Spritzers** Caesars

*ALL PRICES SUBJECT TO APPLICABLE TAXES * MINIMUM TABLE CHARGE PER PERSON 15.00

JOHN'S POLICY

We select and serve the finest premium seafood from around the world. For over Forty years we take pride in providing exceptional meals and service. We respect and thank all our customers for their patronage. Enjoy!