

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



# **APPETIZERS**

ONION RINGS 9

GREEK OLIVES Served with pita. 10

SVIVDS

Shrimps

Branzino

20

25

FETA CHEESE Served with a dash of olive oil and oregano. 12

TZATZIKI Homemade Dip of yogurt, garlic, grated cucumber, olive oil and oregano. Served with pita. 12

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. 14

SEA SMELTS Delicately floured with our own selected herbs and spices. 16

COCONUT SHRIMP Shrimp coated in a blend of coconut flakes, herbs, bread crumbs and spices. Served with sweet & spicy chili sauce. 16

SAGANAKI Authentic Greek flambeéd kefalotyri cheese. Served with pita. 18

SHRIMPS Jumbo Tiger shrimp served with seafood sauce. 21

CALAMARI Delicately floured with our own selected herbs and spices. Served with our homemade tzatziki. 21

**GRILLED OCTOPUS** Tender Octopus marinated in mediterranean herbs & spices, grilled to perfection. Drizzled with lemon & olive oil. 26

## **SOUP OF THE DAY** 10

CANDWICHES

upon availability

<u>SALADS</u>			SANDWICHES		
Coleslaw	(S) 7 <sup>1</sup> / <sub>4</sub>	(L) <b>12</b> ½	Lobster Roll	31	
Chef Salad	(S) 12½	(L) 16 1/4	with Fries	34	
(House, Bluecheese, French, Italian, Ranch)			Fish on a Pita	19	
<b>Greek Salad</b>	(S) 14 <sup>1</sup> / <sub>4</sub>	(L) <b>19</b> ½			
Village Salad (	(Horiatiki)	<b>22</b> 1/ <sub>4</sub>			
SIDE ORDERS			KID'S MEALS	<u> </u>	
French Fries		8 1/4	(under age 10)		
Feta Fries		121/4			
Truffle Fries		141/4	Fish Fingers or Chicken Fing	gers	
<b>Greek Poutine</b>		141/4	with Fries or Rice	16	
Seasoned Rice	9	8 1/4			
Pita Bread		21/4	Kid's Sundae	6	
Garlic Pita		23/4			
Gravy	(S) $2^{1/2}$	(L) $4^{1/2}$			
Aioli / Sweet 8	Spicy Chili Sauce	1 1/4			
Tzatziki / Tart	ar Sauce	1 1/4			

SINGLE SERVINGS

20

22

Haddock

Chicken Tenders

18

18

Calamari

Halibut

# **ENTRÉES**

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	22	*HALIBUT	25
with Coleslaw	25	with Coleslaw	28
Chef salad	29	Chef salad	32
Greek salad	31	Greek salad	34
*SHRIMP	24	CALAMARI	24
with Coleslaw	27	with Coleslaw	27
Chef salad	31	Chef salad	31
Greek salad	33	Greek salad	33
CHICKEN TENDERS	22	<b>BRANZINO</b> Lavraki	29
with Coleslaw	25	with Coleslaw	32
Chef salad	29	Chef salad	36
Greek salad	31	Greek salad	38

## **CATCH OF THE DAY**

please ask server

#### **DESSERTS**

please ask server for availability

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Our Famous <b>Baklava</b>	9	Lemon Meringue Pie	8
Loukoumades	9	Funnel Cake Fries	9
Rice Pudding	9	<b>Chocolate Truffle Cake</b>	10
Cheesecake	9	Affogato	10
Key Lime Pie	9	Sundae	8
Coconut Cream Pie	8	Specialty Desserts	8-14

## **BEVERAGES**

Non-Alcoholic

Coffee or Tea	21/2	Perrier/ Sanpellegrino	23/4
Herbal Tea/Decaf Coffee	23/4	Cranberry	23/4
Espresso/Greek Coffee	31/2	Iced Tea	23/4
Cappuccino/Frappé	41/2	Bottled water	21/2
Lattes	<b>5</b> ½	Pops	21/2
		(Coke, Diet Coke, Gingerale, Orange, Sprite, Root Beer)	

## **WINE LIST**

	Glass(6oz.)	½Litre	Bottle(750ml)
TWO OCEANS, SOUTH AFRICAN Sauvignon Blanc/	11	29	38
PASSION, PORTUGAL Syrah Blend	11	29	38
VOGA, ITALY Pinot Grigio	12	32	44
JOSH, CALIFORNIA Chardonnay	13	34	48
CÔTE DES ROSES, FRANCE Rosé	13	34	48

BOUTARI, GREECE Moschofilero/ Agiorgitiko 44 /750ml

BREAD & BUTTER, CALIFORNIA Chardonnay/Cabernet Sauvignon 49 /750ml Prosecco
46 /750ml

J. LOHR SEVEN OAKS, CALIFORNIA Cabernet Sauvignon 54 /750ml

#### <u>BEER</u>

(330ml)

Canadian, LandShark 9
Heineken, Guinness,

Stella Artois, Sleeman Honey Brown

#### **TRADITIONAL FAVOURITES**

9-16

(1 1/2 07

Liqueurs, Mixed Drinks

Cocktails & Spritzers

Caesars

#### JOHN'S POLICY

We select and serve the finest premium seafood from around the world. For over 45 years we take pride in providing exceptional meals and service. We respect and thank all our customers for their patronage.

Enjoy!

<sup>\*</sup> ALL PRICES SUBJECT TO APPLICABLE TAXES

<sup>\*</sup> PRICES TO CHANGE WITHOUT NOTICE

<sup>\*</sup> MINIMUM TABLE CHARGE PER PERSON 15.00