



# JOHN'S FISH & CHIPS™

TORONTO'S FINEST SEAFOOD  
EST. 1980

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



LICENSED UNDER LLBO

## **APPETIZERS**

**ONION RINGS** 10

**GREEK OLIVES** Served with pita. 12

**FETA CHEESE** Authentic Greek with a dash of olive oil and oregano. 14

**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. 18

**SAGANAKI** Authentic Greek flambéed kefalotyri cheese. Served with pita. 19

**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. 29

## **SOUP OF THE DAY** 10

upon availability

### **SALADS**

### **SANDWICHES**

Coleslaw	(S) 7¼	(L) 12¼	Lobster Roll	32
Chef Salad	(S) 12¼	(L) 18¼	with Fries	36
(House, Bluecheese, French, Italian, Ranch)			Fish on a Pita	24
Greek Salad	(S) 14¼	(L) 21¼	with Fries	28
Village Salad (Horiatiki)		24¼		

### **SIDE ORDERS**

### **KID'S MEALS**

(under age 10)

French Fries		8¼		
Feta Fries		12¼		
Truffle Fries		14¼	Fish Fingers or Chicken Fingers	
Greek Poutine		14¼	with Fries or Rice	18
Seasoned Rice		8¼		
Pita Bread		2¼	Kid's Sundae	6
Garlic Pita		2¾		
Gravy	(S) 2¾	(L) 4½		
Aioli / Sweet & Spicy Chili Sauce		1½		
Tzatziki / Tartar Sauce		1½		

## **SINGLE SERVINGS**

Shrimps	20	Calamari	20	Haddock	19
Branzino	28	Halibut	23	Chicken Tenders	19

# 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

<b>*HADDOCK</b>	<b>24</b>
with Coleslaw	<b>27</b>
Chef salad	<b>31</b>
Greek salad	<b>33</b>

<b>*HALIBUT</b>	<b>26</b>
with Coleslaw	<b>29</b>
Chef salad	<b>33</b>
Greek salad	<b>35</b>

<b>*SHRIMP</b>	<b>25</b>
with Coleslaw	<b>28</b>
Chef salad	<b>32</b>
Greek salad	<b>34</b>

<b>CALAMARI</b>	<b>25</b>
with Coleslaw	<b>28</b>
Chef salad	<b>32</b>
Greek salad	<b>34</b>

<b>CHICKEN TENDERS</b>	<b>24</b>
with Coleslaw	<b>27</b>
Chef salad	<b>31</b>
Greek salad	<b>33</b>

<b>BRANZINO</b> Lavraki	<b>32</b>
with Coleslaw	<b>35</b>
Chef salad	<b>39</b>
Greek salad	<b>41</b>

## CATCH OF THE DAY

please ask server

## DESSERTS

please ask server for availability

Our Famous Baklava	<b>9</b>
Rice Pudding	<b>9</b>
Cheesecake	<b>10</b>
Key Lime Pie	<b>9</b>
Coconut Cream Pie	<b>9</b>

Lemon Meringue Pie	<b>9</b>
Funnel Cake Fries	<b>10</b>
Chocolate Truffle Cake	<b>10</b>
Affogato	<b>12</b>
Sundae	<b>9</b>
Specialty Desserts	<b>9-14</b>

## **BEVERAGES**

### **Non-Alcoholic**

Coffee or Tea	2½	Perrier/ Sanpellegrino	2¾
Herbal Tea/Decaf Coffee	2¾	Cranberry	2¾
Espresso/Greek Coffee	3½	Iced Tea	2¾
Cappuccino/Frappé	4½	Bottled water	2½
Lattes	5½	Pops	2½

(Coke, Diet Coke, Gingerale, Orange, Sprite, Root Beer)

## **WINE LIST**

	Glass(6oz.)	½Litre	Bottle(750ml)
<b>TWO OCEANS, SOUTH AFRICAN</b> Sauvignon Blanc/	11	29	38
<b>OMIKRON, GREECE</b> Agiorgitiko	11	29	38
<b>VOGA, ITALY</b> Pinot Grigio	12	32	44
<b>CÔTE DES ROSES, FRANCE</b> Rosé	13	34	48

**BOUTARI, GREECE**  
Moschofilero/ Agiorgitiko  
44 /750ml

**BLU GIOVELLO, ITALY**  
Prosecco  
46 /750ml

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

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

## **BEER**

(330ml)

Land Shark, Guinness, 9  
Heineken, Mythos,  
Stella Artois, Sleeman Honey Brown

## **TRADITIONAL FAVOURITES**

(1 1/2 oz)

Liqueurs, Mixed Drinks 9-16  
Cocktails & Spritzers  
Caesars

\* ALL PRICES SUBJECT TO APPLICABLE TAXES  
\* PRICES TO CHANGE WITHOUT NOTICE  
\* MINIMUM TABLE CHARGE PER PERSON 15.00

## **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!