



Greek Bros.
OYSTER BAR & GRILL

Est. 1985

OYSTERS AND STARTERS

BLANCHE'S SEAFOOD GUMBO Cup 5.99

FRENCH ONION SOUP 3.99

OYSTERS ON THE HALF SHELL 16.99

SAUTÉED OYSTERS
with garlic toast 16.99

OYSTERS ROCKEFELLER
On the half shell, baked with fresh spinach, bacon and cheeses. 16.99

SAUTÉED MUSHROOM RELISH 9.99

SESAME SEARED TUNA
Ahi tuna seared rare served with wasabi sauce 12.99

SMOKED SALMON
Served with a dill ranch spread and toast points 16.99

SHRIMP COCKTAIL
6 jumbo shrimp served ice cold 17.99

BOILED SHRIMP
1/2 lb. of PYO shrimp 10.99

CRAB CAKES
Two lump crab cake over mixed greens topped with balsamic dressing 13.99

FRIED CALAMARI
Lightly breaded, topped with cherry peppers, parmesan cheese and served with marinara sauce 12.99

STEAK TIDBITS
NY strip cooked to order, sliced over garlic toast rounds with homemade steak sauce. 26.99

STEAK and SHRIMP SAMPLER
Steak Tidbits served with 6 shrimp. Choose any two offerings. 35.99

Hand breaded and deep fried to order

CHEESE STIX 5.99

FRIED CRAWFISH 7.99

FRIED MUSHROOMS 5.99/ 9.99

ONION RINGS 5.99

FRIED ZUCCHINI 6.99

FRIED OYSTERS 15.99

HOT WINGS (Dry or Wet) 6.99

SALADS

Dressings: Blue Cheese, Jalapeño Ranch, Thousand Island, Greek, Buttermilk Ranch, French, Honey Mustard, Balsamic, Caesar

GRILLED SALADS

Grilled vegetables over crisp greens, topped with parmesan or feta cheese.
Chicken 14.99 Tuna 16.99 Shrimp 17.99

GREEK SALADS

Crisp greens, tomatoes, purple onion, feta cheese, Kalamata olives and pepperoncinis tossed in classic Greek dressing
Chicken 15.99 Tuna 17.99 Shrimp 18.99
GREEK SIDE SALAD: smaller version to enjoy with or as your meal. 5.99

LETTUCE WEDGE

Dressed with ranch dressing, chopped tomatoes, green onions and blue cheese. A great addition to your meal 6.99

HOUSE SIDE SALAD

Crisp greens with tomatoes, carrots and red onions topped with croutons and parmesan cheese 4.99

STEAK & CHOPS

Hand cut in our kitchen. All entrées served with house salad or French onion soup and your choice of rice pilaf or French fries.

RIB EYE 14oz 26.99 **N.Y. STRIP** 14oz 26.99
FILET MIGNON 8oz 32.99 **LAMB CHOPS** 25.99
PORK CHOP Bone in pork loin chop 17.99

STEAK TIDBITS

NY Strip cooked to order, sliced over garlic toast rounds with homemade steak sauce 28.99

STEAK TIDBITS & SHRIMP SAMPLER

Steak Tidbits served with 6 shrimp. Choose any two offerings 39.99

SEAFOOD

Served with house salad or French onion soup.

CATCH OF THE DAY

Please ask your server for details, preparation may vary. MARKET PRICE

GRILLED CATFISH

Two filets served with grilled vegetables and rice pilaf 14.99

FRIED OYSTERS

Hand breaded in cornmeal and deep-fried with fries or rice 23.99

GRILLED TUNA

Ahi tuna served with grilled vegetables and rice. Best cooked rare to medium 21.99

GRILLED SEAFOOD PLATTER

Grilled tuna, catfish and shrimp with grilled vegetables and rice 26.99

FRIED SEAFOOD PLATTER

Deep fried oysters, catfish, and shrimp with fries or rice 26.99

CATFISH SUPREME

Fried catfish smothered with crawfish étouffée, served with grilled vegetables and rice pilaf 18.99

FRIED CATFISH

Perfectly hand breaded strips battered and deep fried in cornmeal served with your choice of fries or rice pilaf 14.99

GRILLED SALMON

Served with garlic mashed potatoes, sautéed spinach and grilled asparagus 24.99

BLANCHE'S SEAFOOD GUMBO

Lafayette style, with crawfish, oysters and andouille sausage. Served with rice pilaf and steak sauce 14.99

SHRIMP

Served with 6 jumbo shrimp and a house salad or French onion soup.

FRIED SHRIMP

Hand breaded and deep-fried to a golden brown. 19.99

GRILLED SHRIMP

Char-grilled served over rice pilaf and grilled vegetables. 19.99

SAUTÉED or SCAMPIED SHRIMP

Served with rice and garlic toast 19.99

SHRIMP COZUMEL

Bacon wrapped shrimp, grilled and topped with melted Jack cheese with fries or rice 21.99

FRIED SHRIMP & OYSTERS

Combo platter served with fries or rice 24.99

SHRIMP PALMETTO

Sautéed in white wine with green onions, fresh mushrooms and soy sauce. Served over rice. 19.99

SHRIMP PRIMAVERA

Sautéed shrimp with julienne vegetables in white wine and garlic butter. Served over rice pilaf and melted jack cheese. 19.99

Oyster prices may be affected by supply.

CAUTION: There is a risk associated with the consumption of raw food products. If you have chronic illness of the liver, stomach, or blood or have an immune disorder, you are greatest at risk of illness and should avoid these products. If you are unsure of your risk, please consult your physician. We add 18% gratuity to all parties with 6 or more guests and separate checks. Satisfaction guaranteed. We accept cash and all major credit cards

FAVORITES

Served with house salad or French onion soup and your choice of rice pilaf or French fries.

CHICKEN FRIED STEAK

Fresh cutlet hand breaded, fried to order, and served with cream gravy 14.99

CHOPPED SIRLOIN STEAK

Char-grilled lean beef smothered with sautéed onions, mushrooms and brown gravy 14.99

SLICED STEAK SANDWICH

Sliced N.Y. Strip on French Bread, topped with sautéed mushrooms, onions, and melted Jack Cheese \$14.99

GREEK BROS. BURGER

Half pound of extra lean beef char-grilled and served open face on a Sourdough bun with lettuce, tomato, onions, and pickles \$9.99

Sides

Baked Potato 3.50

Sautéed Mushrooms and Onions 2.99

Garlic Mashed Potatoes 1.99

Rice Pilaf 1.99

Sautéed Spinach 4.25

Steamed Broccoli 4.99

Sautéed Vegetables 4.99

Grilled Vegetables 5.25

Grilled Asparagus 6.99

Pasta 2.99

Shrimp add to your meal 3.50 ea.

CHICKEN

Served with house salad or French onion soup.

GRILLED CHICKEN & SHRIMP COMBO
served over rice with grilled vegetables 19.99

CHICKEN DIJON

Grilled chicken with dijon mustard over grilled onions with melted cheese, diced tomatoes and green onions. with fries or rice 15.99

GRILLED CHICKEN BREAST

Marinated boneless chicken breast served over rice with grilled vegetables. 15.99

CHICKEN PRIMAVERA

Chicken breast sautéed with fresh julienne vegetables in butter and white wine, topped with melted jack cheese. Served over rice 16.99

GRILLED QUAIL

Two marinated, plump and juicy birds served with rice and grilled vegetables. 14.99

STUFFED BAKED POTATO

Grilled chicken breast stuffed into a baker filled with butter, sour cream, cheeses, chopped tomatoes and green onions. 16.99

SAUTÉED CHICKEN

Sautéed in white wine with green onions, fresh mushrooms and soy sauce, served over rice 15.99

PASTA

Served with house salad or French onion soup.

PASTA MARGARITA

Penne pasta tossed with olive oil, garlic, fresh spinach, tomatoes, basil and buffalo mozzarella topped with parmesan cheese. 12.99 Chicken 16.99 Shrimp 19.99 Combo 19.99

SAUTÉED CRAWFISH

Crawfish tails sautéed with julienne vegetables in butter and white wine, tossed with penne pasta and parmesan cheese. 15.99

PASTA PRIMAVERA

Penne pasta tossed with sautéed julienne vegetables and topped with feta cheese. 12.99 With Chicken 16.99 Shrimp 19.99 Combo 19.99

CHICKEN PARMESAN

Boneless chicken breast crusted with Italian bread crumbs, smothered in marinara sauce and cheeses served over penne pasta 15.99

FETA CHICKEN

Grilled boneless chicken breast over garlic penne pasta, topped with feta cheese and green onions 15.99

FETTUCCINI ALFREDO

Fettuccini tossed with creamy Alfredo sauce topped with parmesan cheese 12.99 With Chicken 16.99 Shrimp 19.99 Combo 19.99

LUNCH MENU

11am-2pm

Specialty Salads

Master Salad

Fresh Romaine Lettuce topped with Ham, Turkey, Avocados, Carrots, Tomatoes, Cucumbers, Black Olives and Jack Cheese. 9.99

Cobb Salad

Fresh Greens stripped with Grilled Chicken, Crispy Bacon, Corn, Purple Onions, Tomatoes, Avocados and Feta Cheese. 14.99

Brutus Caesar

Grilled Chicken Breast graces our already Powerful Caesar Salad. 14.99

Peyton Salad

Mountain of Romaine Lettuce, topped with Fried Crawfish and Parmesan Cheese. 9.99

Favorites

GYRO

Soft warm pita bread filled with your choice of lamb and beef or chicken with tzatziki sauce, onions, and tomatoes, served served with hand cut fries. 10.99

Chicken or Beef Stuffed Potato

Baker Crammed Full of Tomatoes, Green Onions, Sour Cream, Butter, and Topped with Melted Jack and Cheddar Cheese. 10.99

Greek Chicken Muffalotta

Sliced Chicken Breast, served on Toasted Ciabatta Bread, dressed with Feta Cheese, Sautéed Peppers and Onions, topped with a Kalamata and Green Olive Relish. 11.99

Ciabatta & Club Sandwiches

Served with Chips or Fries

Chicken Cozumel

Grilled Chicken Breast topped with Bacon, served on toasted Ciabatta Bread, Dressed with our Special Cozumel Marinade and melted Jack Cheese. 11.99

The Night Club

Deli style Ham and Turkey, served on toasted Ciabatta Bread, dressed with Bacon, Tomatoes, Pickles, Cheddar Cheese and Spicy Mayo. 9.99

The Bull Rider

Sliced Roast Beef, with Tabasco and Horseradish Infused Mayo, Tidbit Sauce, and topped with Melted Jack and Cheddar Cheese. 10.99

Chicken Mushroom Jack

Grilled Chicken Breast on toasted Ciabatta, topped with Sautéed Mushrooms, melted Jack Cheese and a Deli Mustard spread. 11.99

5 Iron "The Best Club in Your Bag."

Double Decker Deli Ham, Turkey, Bacon, American Cheese, Pickles, Tomatoes, and Crisp Lettuce, Dressed and served with Spicy Mayo. 9.99

The Driver "Let The Big Dog Eat!"

Ham, Turkey, and Roast Beef, piled high on Texas Toast, dressed and topped with Mustard, Mayo, and melted Cheddar Cheese. 9.99

PO BOY

French bread dressed with Lettuce, Tomato, and traditional New Orleans Remoulade, filled with Oysters, Catfish or Softshell Crab 15.99

Burgers & Wraps

Served with Chips or Fries

Mushroom Jack Burger

Sautéed Mushrooms and Jack Cheese piled high and topped with Grilled Onions. 9.99

California Burger

Seasoned Patty topped with melted Jack Cheese and dressed with Avocados, Bacon, Lettuce and Tomatoes. 9.99

Sunrise Burger

Juice Patty topped with Bacon, Grilled Onions, American Cheese, Ketchup, and a perfectly Fried Egg! "This and Wendell's Bloody Mary is truly A Hangover Buster" 9.99

Saturn Burger

Our already Great Burger topped with American Cheese and a Tower of Fried Onion Rings! 9.99

Turkey Wrap

Turkey Breast, deli sliced and served on a Spinach Tortilla, wrapped and dressed with Romaine Lettuce, Carrots, Zucchini, Mozzarella cheese and Jalapeno Ranch. 8.99

Panini Wrap

Grilled Chicken, Zucchini, Fresh Tomatoes, Spinach, and Monterey Jack Cheese, topped with Marinara Sauce... All Stuffed and Grilled in a warm Spinach Tortilla. 12.99

California Wrap

Deli Ham, Turkey, Avocados, Bacon, Tomatoes, Fresh Water Mozzarella, all wrapped and dressed with a Spicy Mayo. 11.99

Arizona Wrap "Muy Caliente"

Grilled Chicken Breast stuffed in a Spinach Wrap with Fresh Corn Salsa, Onions, Tomatoes, Jalapenos and Cheddar Cheese, grilled and served hot! 12.99

DESSERTS

New York Cheese Cake 7.99

Turtle Cheese Cake 7.99

Chocolate Eruption 7.99

Warm Chocolate Brownie with vanilla ice cream 8.99

WINE

Champagne

	<i>Glass</i>	<i>Bottle</i>
J. Roget American Brut	6	25
Perrier Jouet French Grand Brut		65

Whites

Anew, Riesling, Columbia Vally	8	30
Ruffino, Lumina Pinot Grigio, Italy	6	22
Guenoc, Sauvignon Blanc, California	7	26
La Terre, Chardonnay, California	5	18
La Crema, Chardonnay, California	11	40
Sonoma Cutrer, Chardonnay, California	12	42
Rex Goliath, Moscato, California	5	18
Rex Goliath, Pink Moscato, California	6	22
La Terre White Zinfandel, California	5	18
Ruffino, Lumina Pinot Grigio, Italy	6	22

Reds

	<i>Glass</i>	<i>Bottle</i>
Meiomi, Pinot Noir, California		48
Belle Glos Clark & Telephone, Pinot Noir		65
Diseno, Malbec, Argentina	9	32
La Terre, Merlot, California	5	18
Santa Rita 120, Merlot, Chile		32
Menage A Trois, Red Blend, California	9	34
Coppola, Claret, California		32
La Terre, Cabernet Sauvignon, California	5	18
14 Hands, Cabernet Sauvignon, Washington	9	32
Truant, Four Vines Zinfandel, California	9	34
Coppola Director's Cut, Zinfandel, California		42

MARTINIS

Greek Cosmo

Grey Goose Vodka, Cointreau, fresh lime juice, cranberry juice 9

Mexican Martini

Herradura Anejo, Cointreau, fresh lime juice, olive juice, jalapeño stuffed olives and salted rim 9

Flirtini

Absolut Mandarin, champagne, and pineapple juice 9

Appletini

Absolut Vodka, fresh lime juice, Apple Pucker, splash of Midori 9

Dirty Bird

Grey Goose Vodka, olive juice, breath of dry vermouth, and blue cheese stuffed olives 11

Lemon Drop

Absolut Citron, fresh lemon juice with a sugared rim 10

Pineapple Up Side Down Cake

Absolut Vanilla, Captain Morgan, Southern Comfort, Pineapple juice, hint of cream 9

Chocolate Martini

Absolut Vanilla, Godiva Liqueur, White creme de Cocoa, fresh cream 10