OYSTERS – RAW HALF SHELL (g) **
Available at our oyster bar
GULF 1/2 dozen $10.00 / 1 dozen $15.00
EAST COAST AND OTHERS – Market Price

CHAR-ROTTED OYSTERS DINO
Greek style baked oysters – my son’s recipe
Fresh Gulf oysters on the half shell topped with a blend of garlic, roasted red pepper, Parmesan cheese & herbed panko bread crumbs drizzled with our extra virgin olive oil.  half dozen $12.49 / dozen $22.99

CHAR-ROTTED OCTOPIUS (g)
Greek style, grilled and drizzled with our house Greek vinaigrette 18.99

MARYLAND CRAB CAKE Grilled
Fresh Gulf lump crabmeat (1) 6.99

FRIED CALAMARI 11.99

SMOKED SALMON SPREAD
Fresh salmon filets, smoked in house, with cream cheese, minced red onion, celery, garden fresh herbs & select spices.  Served with crisp pita chips 11.99

FRIED GREEN TOMATOES
Cornmeal battered with light Cajun spice.  With our own ranch dressing 7.99

CHICKEN WINGS BUFFALO Style
Fried and tossed in our own Buffalo-style hot sauce.  Served w/ ranch dressing 10.99

COIPANO (g)
Shrimp, mussel, squid and grouper in a rich, tomato base stew.  Served w/ freshly baked bread 15.99

CRAB CLAWS (2 oz)
Plump, Gulf fresh blue crab claws, fried, sautéed or steamed 22.49

NEW! TASTE OF THE GULF APPETIZER
A plentiful of fried Gulf crab claws, fried shrimp (4), oysters (4) and calamari 32.99

BOILED SHRIMP (g)
1/2 lb. large shell-on, hot or cold 11.99

BUFFALO SHRIMP (g)
Popporn shrimp tossed in our own Buffalo style hot sauce 11.99

FRENCH MUSSELS (24)
Steamed and served in a broth of white wine & fresh herbs. 12.99

SICILIAN MUSSELS (24)
Sautéed in white wine with fresh herbs, maritana and citrus zest. 12.99

SHRIMP COCKTAIL (g)
Perfectly chilled, boiled & peeled shrimp with our house-made cocktail sauce.  Served with a salad 11.99

WEST INDIES SALAD (g)
Gulf fresh lump crabmeat and minced onion, marinated in apple cider vinegar, select spices & light salad oil.  Served with a small Greek salad 14.99

BAM BAM GROUPER
Fried crispy grouper pieces with a sweet & spicy Caribbean sauce 15.99

BAM BAM SHRIMP
Fried crispy popcorshrimp with a sweet & spicy Caribbean sauce 12.99

ALLIGATOR SAUSAGE & SHRIMP
Sautéed with white wine, sun-dried tomatoes, sprinkled with green onions 15.99

SEAFood GUMBO
Made fresh daily, we start with a rich roux, seafood from our market, okra, onions, tomatoes & spices

NEW ENGLAND CLAM CHOWDER
Rich & creamy

COIPANO (g)
Shrimp, mussel, squid and grouper in a rich, tomato base stew.  Served w/ freshly baked bread and your choice of salad or 2 sides. (3.99 / 6.99)

SOUL SPECIALS
See features menu for daily soul specials.

TRADITIONAL GREEK SALAD (g)
Grip romaine and iceberg lettuce, juicy tomatoes, Solalnika peppers and Greek olives with feta cheese and our famous dressing.  SMALL 4.99 / LARGE 9.99

GREEK SALAD SERVED WITH A BAKED POTATO (g)
Topped with grilled Chicken, Shrimp, Tuna, Spiced Grade Tuna (ADD $6.00) Salmon, Halibut, Grouper, Sea Bass or Swordfish medallions 12.99 / 16.99

WEST INDIES SALAD (g)
Gulf fresh lump crabmeat and minced onion, marinated in apple cider vinegar, select spices.  Served with a salad 14.99

NEW! MEDITERRANEAN SHRIMP SALAD (g)
Shrimp marinated in our own extra virgin olive oil & lemon juice w/ red onion, gardiners and fresh herbs.  Served w/ Greek Salad & pita chips. 2.95 / 5.95

BIG, FAT, GREEK SALAD (g)
Chopped romaine & iceberg lettuce, marinated chicken, feta cheese, Kalamata olives, cucumber, tomato, Solalnika peppers, chickepeas, roasted red peppers & thinly sliced red onions.  ADD Shrimp – $5.00 4.99 / 9.97

MEDITERRANEAN ORZO PASTA SALAD
Tossed with fresh chopped tomato, sun-dried tomato, marinated olives, thinly sliced green onion & crumbled feta cheese.  Served cold or hot

With Grilled Shrimp 14.49 or Grilled Chicken 12.99

GREEK COLE SLAW (g)
Angel hair cabbage, feta cheese, extra virgin olive oil and Greek spice 4.99

NEW! PAELLA
Classic Spanish dish of saffron rice with groupers, shrimp, andouille sausage, chicken & mussels 15.49 / 17.95

NEW! GREEK’S SEAFOOD PASTICHIO
Fettucini noodles with creamy tomato sauce & lots of seafood, topped with mozzarella, pancake and Parmesan cheese 15.99 / 17.99

NEW! SEAFOOD AU GRATIN
Baked dish with a variety of seafood in a rich, creamy cheese sauce topped with breadcrumbs and cheese. 13.99 / 17.99

NEW! WHOLE MEDITERRANEAN SEA BASS
Flown in FRESH from Greece 15.99 / 19.99

PANCO, PARMESAN & HERB CRUSTED COD
Crispy, flavorful breading on a hearty fillet, pan fried. 14.99 / 19.99

SHRIMP SCAMPI
Sautéed in garlic butter. Served over pasta with freshly baked bread 12.99 / 16.99

SHRIMP SAGANAKI
Gulf fresh shrimp sautéed in white wine sauce with fresh tomato, bell pepper, onion and selected spices, finished with creamy feta and served with creamy orzo pasta 12.99 / 17.99

JAMBALAYA
A Cajun classic made with Andouille sausage, chicken and shrimp. 12.99 / 16.99

CRAWFISH, SHRIMP OR REDFISH ÉTOUIFFÉ
Well-spiced Crawfish, Shrimp or Redfish Fillet with our delectable gravy classic New Orleans dish. 14.99 / 17.99

GREEK SHRIMP OR FISH TACOS (3)
– Grilled or fried Soft taco with fish, house made Pico de Gallo & spicy slaw (no husk peper) 11.99 / 14.99

WHOLE STUFFED FISH
Fresh fillet stuffed with shrimp, artichoke hearts & spinach 15.99 / 18.99

RAINBOW TROUT OR STUFFED SALMON
WHOLE STUFFED FLounder 19.99

GEORGE’S FAVORITES

*** There is a risk associated with consuming uncooked meats, poultry, seafood, shellfish or eggs. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters or uncooked meat, and should eat oysters and meat fully cooked. If unsure of your risk, consult a physician. (g) Gluten free.
## Entrees

**All Entrees are Served with Hushpuppies** and a choice of one of the following:

1. **Salad** – Choose Greek, Ranch, Balsamic or John's Slaw Dressing / Add Feta - $1.49
2. **Greek Cole Slaw** with Feta
3. **John's Original Angel Hair Cabbage Slaw**
4. **One Vegetable** with Cup of Gumbo (Add $3.49), or clam chowder (Add $3.99)
5. **A Choice of Two Vegetables**

<table>
<thead>
<tr>
<th>Baked Beans</th>
<th>Broccoli</th>
<th>Cabbage</th>
<th>Cole Slaw</th>
</tr>
</thead>
<tbody>
<tr>
<td>Collards</td>
<td>Corn on the Cob</td>
<td>French Fries</td>
<td>Fried Okra</td>
</tr>
<tr>
<td>Fried Pickles</td>
<td>Greek Potatoes</td>
<td>Greek Rice</td>
<td>Green Beans</td>
</tr>
<tr>
<td>John's Slaw</td>
<td>Black Eyed Peas</td>
<td>Baked Potato – Add $0.50</td>
<td></td>
</tr>
<tr>
<td>Pasta with Lemon Butter OR Marinara OR Alfredo – Add $0.50</td>
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<tr>
<td>Mediterranean Orzo Pasta (hot or cold)</td>
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</tbody>
</table>

### The Platter

Fried or Grilled 19.99

- Tilapia, Shrimp (3), Scallops (3), & Oysters (3)
- Substitute Gulf Red Snapper Fillets OR Grouper Fillets - $5
- Substitute Sushi Grade Tuna **– add $6**

Additional fish substitutions may be made for additional charge

### Fresh Fish

*Grilled with light Cajun spice and lemon butter sauce or fried plain (seasoning available upon request)

<table>
<thead>
<tr>
<th>Fish</th>
<th>Lunch / Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Gulf Snapper</td>
<td>15.99 / 18.99</td>
</tr>
<tr>
<td>Red Gulf Snapper Throats</td>
<td>13.49 / 17.99</td>
</tr>
<tr>
<td>Whole Red Snapper (1/2 lb.)</td>
<td>9.99</td>
</tr>
<tr>
<td>Tilapia</td>
<td>12.49 / 15.99</td>
</tr>
<tr>
<td>Whole Flounder</td>
<td>13.99 / 17.99</td>
</tr>
<tr>
<td>Flounder Fillets</td>
<td>11.99 / 14.99</td>
</tr>
<tr>
<td>Farm-Raised Catfish Fillets</td>
<td>14.99</td>
</tr>
<tr>
<td>Cajun Catfish Strips</td>
<td>11.49 / 13.99</td>
</tr>
<tr>
<td>Whole Catfish (2)</td>
<td>11.99 / 14.99</td>
</tr>
<tr>
<td>Almandine Field White Fish w/ Almonds</td>
<td>11.99 / 14.99</td>
</tr>
<tr>
<td>Whiting Fillets</td>
<td>11.99 / 14.99</td>
</tr>
<tr>
<td>Grouper Medallions</td>
<td>14.99</td>
</tr>
<tr>
<td>Gulf Grouper Fillet</td>
<td>18.99</td>
</tr>
<tr>
<td>Orange Roughy Fillet</td>
<td>18.99</td>
</tr>
</tbody>
</table>

**Available Grilled Only**

- Mahi Mahi Fillets (g) | 13.99 / 17.99
- Ambergjack Fillets (g) | 13.49 / 16.99
- Chub-brilled with lemon pepper
- Salmon Steaks (g) | 14.49 / 17.99
- Tuna Steaks (g) | 13.99 / 16.99
- Cooked medium – well done
- Tuna Steaks – Sushi Grade **(g)** | 13.99
- Cooked rare to medium-rare
- Grilled Redfish (g) | 13.99 / 17.99

### Shellfish

*Grilled with light Cajun spice and lemon butter sauce or fried plain (seasoning available upon request)

<table>
<thead>
<tr>
<th>Shrimp</th>
<th>Lunch / Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Gulf</td>
<td>10.49 / 17.49</td>
</tr>
<tr>
<td>Boom Golf Shrimp</td>
<td>1/2 lb. hot or cold</td>
</tr>
<tr>
<td>Popcorn Shrimp</td>
<td>10.49 / 13.99</td>
</tr>
<tr>
<td>BBQ Shrimp</td>
<td>10.99 / 17.49</td>
</tr>
<tr>
<td>Buffalo Popcorn Shrimp</td>
<td>10.99 / 12.99</td>
</tr>
<tr>
<td>Bay Bamm Shrimp</td>
<td>10.99 / 12.99</td>
</tr>
<tr>
<td>Crawfish Tails</td>
<td>1/2 lb. Louisiana fresh</td>
</tr>
<tr>
<td>Soft Shell Crab</td>
<td>0.75 (3) / 2.25 (3)</td>
</tr>
<tr>
<td>Stuffed Deviled Crab</td>
<td>11.99 (2) / 14.99 (3)</td>
</tr>
<tr>
<td>Blue Crab Claws</td>
<td>12 oz (always fresh)</td>
</tr>
<tr>
<td>Rhode Island Scallops</td>
<td>1/4 lb.</td>
</tr>
<tr>
<td>Live Lobster Steamed (g)</td>
<td>19.95 per lb.</td>
</tr>
<tr>
<td>Alaskan Snow Crab Legs (g)</td>
<td>1/4 lb. Steamed</td>
</tr>
</tbody>
</table>

### Kids Menu

**Under 10 only, please**

Served with Hushpuppies & French Fries

<table>
<thead>
<tr>
<th>Meal</th>
<th>Baked Potato Add $0.50</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Choose</strong></td>
<td><strong>Tilapia, Catfish, Shrimp, Whiting or Chicken Fingers</strong></td>
</tr>
<tr>
<td>Fried 8.99 / Grilled 9.99</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pasta / Rice Dishes</th>
<th>Lunch / Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Shrimp or Chicken over Pasta</td>
<td>Dusted with Cajun spice and served over fettuccine noodles topped with lemon-butter, Marinara OR Alfredo - 16.99 / 19.95 Add Scallops $5</td>
</tr>
<tr>
<td>Shrimp or Chicken Pesto with Sun-Dried Tomatoes</td>
<td>Seasoned shrimp or chicken with classic basil pesto &amp; sun dried tomato - 12.99 / 15.95 Add Scallops $5</td>
</tr>
<tr>
<td>Grilled Fish over Pasta or Rice</td>
<td>Tuna, Grouper, Halibut, Sea Bass, Snapper or Salmon - 13.99 / 17.99</td>
</tr>
<tr>
<td><strong>French Mussels over Pasta</strong></td>
<td>(20-24 count) In a breath of white wine &amp; fresh herbs - 13.99 / 15.99</td>
</tr>
</tbody>
</table>

### Po’ Boy Sandwiches

Served with French fries & slaw

- **Tilapia or Catfish** fried 9.99 / grilled 10.99
- **Grilled Amberjack** 10.99
- **Oyster** 12.49
- **Shrimp** 10.49
- **Whiting** 9.99
- **Chicken** fried 8.99 / grilled 9.49

### Kabobs

Served over Rice

- **CHICKEN** 10.99 / 12.99
- **HALIBUT** 14.49 / 17.95
- **Grouper** 14.99 / 17.95
- **SEA BASS** 14.99 / 17.95
- **SHRIMP, SALMON, TUNA** (13.99 / 17.49)

**Sushi grade Add $6**

### Take It Home

**West Indies Salad** $14.99 pt.

- **Gumbo** $6.50 pt / $10.00 qt / $34 gal
- **Clam Chowder** $8.50 pt / $14.00 qt / $42 gal
- **Jambalaya** $8.49 pt / $14.00 qt / $42 gal
- Shrimp Creole w/Rice $10.99 pt / $14 gal
- **Homemade Cocktail Sauce** $2.99 ½ pt
- **House made Tartar Sauce** $2.99 ½ pt
- **Traditional Cole Slaw** $3.90 pt
- **Greek Dressing** $3.99 pt
- **Marinara** $5.00 pt
- **Alfredo Sauce** $6.00 pt
- **Salmon Spread** $9.00 pt

For more information, please contact:

Kim Zakarin
205-427-0806
kim@eatyellowbicycle.com

Office 205-322-3303

WWW.EATYELLOWBICYCLE.COM

Let us Cater your special day!