

HELLAS RESTAURANT AND LOUNGE

8498 Veterans Highway

Millersville, Maryland 21108

STARTERS

Oysters Rockefeller \$18.5

A half dozen Chesapeake oysters baked with jumbo lump crab, chopped spinach, bacon, parmesan cream and provolone cheese

Fried Calamari \$12.5

Lightly floured and golden-fried calamari

Crab Dip \$16.5

Jumbo Lump crab blended in a cream cheese dip served with pita crisps

Extra pita \$1 each

Spanakopites \$8.5

Crispy triangles of phyllo dough baked with spinach and feta stuffing

HELLAS WINGS 1/2 dozen \$10 1 dozen \$15

Deep fried chicken wings in your choice of sauce served with celery sticks and blue cheese or ranch dressing.

Please specify: **Chesapeake-dusted, Buffalo, Bourbon Gold, Naked, Fire, Honey BBQ, Sriracha wings, or Char-Grilled BBQ Wings**

Tzatziki \$7

Greek cucumber dill sauce with grilled pita wedges
Extra pita \$1 each

Dolmades \$9.5

Grapevine leaves rolled with a savory ground beef and rice stuffing - served with a side of Tzatziki

Chicken Tenders \$13

Breaded and fried chicken breast tenders Served over a bed of fries with a side of honey mustard

Mozzarella Sticks \$9

Breaded fried sticks of chewy Mozzarella cheese served with a side of marinara sauce

Raw Oysters on a Half Shell \$15

Six prime Bay oysters with cocktail sauce

Jumbo Shrimp Cocktail \$14

8-12 Count Texas Gulf shrimp, steamed, peeled, deveined, and served chilled with cocktail sauce

Steamed Shrimp

1/2 pound \$12 1 pound \$22

21-25 count premium domestic shrimp steamed with Old Bay seasoning

*Add potatoes and onions for an additional \$3.00

Jumbo Steamed Shrimp \$25

One pound of 13-15 count shrimp steamed with Old Bay seasoning

*Add potatoes and onions for an additional \$3.00

Greek Ouzo Mussels \$15.5

Farm raised mussels simmered in Ouzo, with diced tomatoes, green peppers, scallions, and feta cheese

Garlic Butter Mussels \$14.5

Farm raised mussels in garlic butter and parsley

Greek Nachos \$11

Salted pita crisps topped with chopped gyro meat, lettuce, tomato, red onion, tzatziki sauce, Feta cheese and black olives

SOUPS

Maryland Crab Soup

Cup \$7 Bowl \$10

Claw meat and vegetables in a tomato base

Cream of Crab

Cup \$9 Bowl \$13

Jumbo lump crabmeat and spices in cream with sherry, topped with Old bay

French Onion

Bowl \$6.5

Fresh onions in a beef broth topped with garlic croutons and baked Provolone

SANDWICHES

Hot sandwiches served with fries/ cold with chips.

Substitute :

Free: coleslaw, potato salad, apple sauce, mashed potatoes, side items of the day, sliced tomatoes.

Extra: \$1 for side salad or baked potato
\$2 sweet potato fries, hush puppies, side Greek salad, onion rings

Toppings: Lettuce, tomato, mayo, onion, hots, ketchup, mustard, pickles

Add: \$0.50 - green peppers, mushrooms, pineapple, pickled jalapenos

\$0.75 - blue cheese crumbles, sliced olives, assorted dressings

\$1 - bacon, feta, tzatziki, gravy, Swiss cheese, all Jack cheeses

House Special Crab Cake \$21

8oz delicious broiled jumbo lump crab cake on a Brioche roll with lettuce and tomato

Gyro \$12

Grilled gyro meat on pita with lettuce, tomato, parsley, onion, and our homemade tzatziki sauce

Turkey Club \$13

Triple-decker classic made with roast breast of turkey, lettuce, tomato, and bacon on your choice of bread

Chicken Souvlaki \$12.5

Char-grilled breast of chicken on pita with lettuce, tomato, parsley, onion, and our homemade tzatziki

Turkey Burger \$11.5

Char-grilled homemade turkey patty topped with lettuce, tomato, mayonnaise and Provolone cheese

Grilled Chicken Breast \$12.5

Char-grilled marinated breast of chicken topped with lettuce and tomato

SALADS

Dressings offered - French, Thousand Island, Chunky Blue Cheese, Ranch, Honey Mustard, House Italian, Peppercorn Parmesan, Low Fat White Zinfandel Vinaigrette, Low Fat Raspberry-Lime Vinaigrette

Add Grilled Chicken Breast, Tenders, Chef's Deli Roll or Gyro Meat + \$6

Add Grilled Lamb Chops(2) + \$14

Add Garlic Shrimp, Shrimp Salad + \$8

Extra Dressing + \$.75

House Salad \$9

Lettuce, grape tomatoes, cucumber, green pepper, red cabbage, shaved carrot and red onion

Horiatiki \$11.5

Grape tomatoes, cucumber, red onion, imported Greek Kalamata olives, feta cheese and Greek oregano tossed in a red wine vinaigrette

Greek \$10.5

Lettuce, grape tomatoes, cucumber, green pepper, red onion, pepperoncini, imported Greek Kalamata olives and feta cheese

Caesar Salad \$9

Crisp Romaine, grated Parmesan cheese and baked croutons tossed in a homemade creamy Caesar dressing

Grilled Cheese \$6.5

Yellow American cheese grilled on white bread

Char-Grilled Bison Burger \$16

Char-Grilled all natural Bison burger topped with Cheddar, lettuce, tomato and mayo - served on a brioche roll

Open Face Roast Beef \$11.5

Carved top round on white bread with fries topped with beef gravy

Open Face Turkey Breast \$11.5

Carved roast turkey breast on white bread with fries topped with turkey gravy

Shrimp Salad \$15

Whole shrimp tossed in a mayo dressing with Old Bay seasoning with lettuce and tomato on choice of bread

B.L.T. \$10

A classic American favorite, bacon, lettuce, tomato and mayonnaise served on toasted white bread

Cheeseburger \$10.5

Hand-formed ground beef patty topped with lettuce, tomato and yellow American cheese

Hot Ham and Cheese \$9

Smoked ham and yellow American cheese grilled on white bread

French Dip \$12.5

Carved top round and melted Provolone in a toasted sub roll with au jus sauce for dipping

Cheese Steak Sub \$13

Shaved eye-round of beef cooked on the griddle with American cheese and your choice of toppings, served on a sub roll

Pizza Sub \$8

Zesty tomato sauce and provolone cheese toasted on a sub roll

Chicken Cheese Steak Sub \$13.5

Chopped breast of chicken cooked on the griddle with American cheese and your choice of toppings, served on a sub roll

Italian Meatball \$10

Homemade Italian style meatballs, zesty tomato sauce and provolone cheese toasted on a sub roll

Fried Shrimp Sub \$18

Jumbo, panko breaded, butterflied 8-12 count shrimp with lettuce, tomato and cocktail sauce on a toasted sub roll

Cold Cut Sub \$13.5

Provolone Cheese, Domestic Ham, Genoa Salami, Capicola Ham, Lettuce, Tomato and Oil and Vinegar, served on a sub roll

SLIDERS

Mini sandwiches on brioche rolls served either (1) a la carte or as a platter (2) two with fries

Steak House Slider (1) \$3.5 (2) \$9

Mini beef burger with A.1. brand steak sauce, cheddar cheese, bacon, and frizzled onions

Crab Cake Slider (1) \$10 (2) \$21

4oz jumbo lump crab cake with lettuce, tomato, pickle and mayonnaise

Greek Slider (1) \$3.5 (2) \$9

Grilled gyro meat, lettuce, tomato, red onion and tzatziki

Venison Sausage Slider (1) \$6.5 (2) \$15

Grilled Venison sausage, fried onion, and mustard on a hot dog roll

Buffalo Chicken Slider (1) \$3.5 (2) \$9

Fried chicken tender dipped in hot sauce with blue cheese dressing, romaine lettuce and frizzled onion

Consuming raw or undercooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions. Menu items are prepared in facilities that process nuts, flour, barley, wheat, rye, oats and other potential food allergens. Please specify any food allergies to your server.

ENTREES

All entrees served with your choice of two side items. Choose from a baked potato, fries, potato salad, mashed potatoes, coleslaw, sliced tomatoes, side items of the day, applesauce, or a side salad.

A side Greek salad, sweet potato fries, hush puppies and onion rings may be substituted for an additional charge of \$2.00. Add our Jumbo Lump Crab Cake to any entrée for an additional \$19

Broiled Seafood Platter \$34

A stuffed oyster, a crab cake, fillet of fish, scallops, and shrimp broiled in lemon butter

Stuffed Lobster Tail

9oz rock lobster tail stuffed with jumbo lump crab cake and topped with imperial sauce

Single \$45 Double \$80

Crab Cake Platter

Our delicious crab cake bursting with mouth watering jumbo lump crabmeat

Single \$24 Double \$38

Stuffed Shrimp Platter \$34

Three jumbo shrimp stuffed with jumbo lump crab cake

Stuffed Oyster Platter

Half dozen jumbo oysters stuffed with heaping mounds of jumbo lump crab cake

Half (3) \$34 Full (6) \$45

Prime Rib \$32

A large portion of bone-in Prime Rib broiled to your preference, topped with au jus

Delmonico Hellas \$45

Hearty cut Delmonico steak topped with jumbo lump crab cake and smothered with mouthwatering cream of crab and old bay

Chesapeake Smothered Chicken \$21

Breast of chicken topped with sliced smoked ham, creamy crab dip, cheddar cheese, scallions and old bay seasoning served over rice

Land and Sea \$40

Black Angus NY strip steak and our famous jumbo lump crab cake

Surf and Turf \$45

A broiled 9oz lobster tail and a generous portion of tender filet mignon cooked to perfection

Ribeye Steak \$30

16-20oz well marbled rib-eye, hand cut and flame-broiled

Jumbo Pork Chops \$19

Two char-grilled, hand cut, juicy pork chops

Filet Mignon \$31

A delicious portion of hand cut beef tenderloin

Black Angus N.Y. Strip \$28

A healthy portion of delicious flame-broiled hand cut Black Angus N.Y. strip

Grilled Chicken Platter \$16.5

Marinated Breast of chicken charcoal-grilled to perfection

Fried Jumbo Shrimp Platter \$24

Panko breaded, golden fried 8/12 count shrimp served with cocktail sauce

Chicken Marsala \$17.5

Chicken breast sautéed in Marsala wine sauce with fresh sliced mushrooms

Chicken Piccata \$17.5

Breast of chicken sautéed in lemon caper wine sauce

Gyro Platter \$17

Tender gyro meat served over pita wedges topped with lettuce, tomato, onion, parsley and tzatziki sauce – served with two side items

Chicken Souvlaki Platter \$17

Char-grilled breast of chicken served over shredded lettuce with tomato, onion, parsley, tzatziki sauce and pita wedges - served with two side items

Lamb Chops \$26

Succulent T-Bone chops of young lamb loin cooked with traditional Greek herbs and spices – served with mint jelly and two side items

Liver and Onions \$17

Veal liver and whipped potatoes topped with sautéed onions and gravy

PASTA AND BAKED SPECIALTIES

All Pastas are served with a side salad and piece of garlic bread. The following meats may be added to any pasta dish for an additional charge:

Ground Beef or Meatballs – add \$5 Grilled Chicken Breast - add \$6

Spaghetti \$12

Spaghetti pasta topped with zesty marinara and grated parmesan cheese

Ravioli Marinara \$14

Cheese ravioli topped with our savory marinara sauce and provolone cheese

Lasagna \$16

Lasagna noodles layered with savory ground beef, an Italian three cheese blend and zesty marinara

Baked Pasticcio \$15

Classic Greek dish consisting of long noodles layered with savory ground beef and topped with Béchamel custard – served with a side salad

Baked Moussaka \$15

Fresh sliced eggplant, zucchini and potato layered with savory ground beef and topped with Béchamel custard – served with a side salad

ALACARTE

Onion Rings \$8

Sweet Potato Fries \$6

Hush Puppies \$6

Baked Potato \$3.5

Side Salad \$6

Side Greek Salad \$8.5

Cheesy-Garlic Bread

Chopped garlic, shredded Mozzarella cheese, and spices make for an irresistible treat

Half (2 piece) \$3.5 Whole (4 piece) \$6

Homemade Potato Salad \$3.5

Homemade Coleslaw \$3.5

French Fries \$4.5

Side Items of the Day \$3.5

Extra Salad Dressing \$0.75

Pita Bread/ Extra Crab Dip Bread \$1.00

ARTISAN BEVERAGES OTHER BEVERAGES

Dominion Root Beer \$3.75 - 12oz Bottle

Old Dominion Brewing Company – Dover, DE

Maine Root Sodas \$3.75 - 12oz Bottle

Fair Trade Certified, handcrafted, artisan sodas made with organic cane sugar. Naturally caffeine free.

Ask your server about availability!

Flavors Include:

Spicy Ginger Brew

Mandarin

Pumpkin Pie

Sarsaparilla

Blueberry

Black Cherry Cream Soda \$3.75 - 12oz Bottle

Saranac/The Matt Brewing Co– Utica, NY

Organic Hot Tea \$3.5

USDA Organic teas grown in socially responsible and environmentally friendly tea gardens. Choose from available varieties

Soft Drinks/ Tea \$3

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Lipton Hot Tea

Juices \$4

Orange, Grapefruit, Pineapple, Cranberry, Apple or Tomato

Hot Coffee \$2.5

Bottomless cup with meals only