

5090 DUNDAS STREET WEST (KIPLING & ISLINGTON)

JOHNSFISHNCHIPS.COM





APPETIZERS

ONION RINGS 5

GREEK OLIVES Served with warm pita 6

FETA CHEESE Served with a dash of olive oil and oregano 7

TZATZIKI Homemade Dip of yogurt garlic, grated cucumber, olive oil and oregano. Served with warm pita 7

GREEK MARGHERITA PITA Pita bread grilled with fresh tomatoes, feta cheese, spices and oregano 9

ARTICHOKE HEARTS Delicately floured with our own selected herbs and spices. Served with fresh herb dip 11

COCONUT SHRIMP Shrimp coated in a blend of coconut flakes, bread crumbs, herbs and spices. Served with sweet & spicy chili sauce 12

SAGANAKI Authentic Greek fried kefalotyri cheese 13

SHRIMPS Jumbo Tiger shrimp served with seafood sauce 14

SEA SMELTS Delicately floured with our own selected herbs & spices. 1/2 lbs. 12

JUMBO CHICKEN WINGS Done in a light floured seasoning & cooked to perfection. 1 lb. 15

CALAMARI Delicately floured with our own selected herbs and spices. Served with our homemade tzatziki 14

SOUP OF THE DAY 6

upon availability

<u>SALADS</u>			<u>SANDWICHES</u>		
Coleslaw	(S) 41/4	(L) 61/4	Fish Sandwich	10 3/4	
Chef Salad	(S) 63/4	(L) 9½	Grilled Cheese	43/4	
(House, Bluecheese, French, Italian, Ranch, Thousand Island)			Cheese, Lettuce & Tomato	$5\frac{1}{2}$	
Greek Salad	(S) 71/4	(L) 10½			

SIDE OR	<u>RDE</u>	<u>RS</u>			KID'S MEALS	
French Fries				4 1/2	(under age 10)	
Feta Fries				61/4		
Greek Poutine				7 1/4	Fish Fingers or Chicken Fingers	
Seasoned Rice				4 1/2	with Fries or Rice	81/4
Gravy	(S)	11/4	(L)	2 1/4		
Bread & Butter				1 1/2	Kid's Sundae	41/4
Pita Bread				½		
Garlic Pita				3/4		
Mayo/ Sweet & Spicy	Chil	li Sauce)	1		
Tzatziki				l 1/4		

SINGLE SERVINGS

Shrimps	14	Calamari	13	Haddock	12
Branzino	19	Halibut	14	Chicken Fingers	12

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 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	15	*HALIBUT	17
with Coleslaw	163/4	with Coleslaw	183/4
Chef salad	181/2	Chef salad	201/2
Greek salad	191/4	Greek salad	211/4
*SHRIMP	17	CALAMARI	16
with Coleslaw	183/4	with Coleslaw	173/4
Chef salad	201/2	Chef salad	191/2
Greek salad	211/4	Greek salad	201/4
CHICKEN FINGERS	15	BRANZINO	22
with Coleslaw	163/4	with Coleslaw	233/4
Chef salad	181/2	Chef salad	25 1/2
Greek salad	191/4	Greek salad	261/4

CATCH OF THE DAY

please ask server

DESSERTS

please ask server for availability

Fruit Pies	5	Fruit Pie à la mode	6
Rice Pudding	5	Lemon Meringue Pie	51/4
Baklava	6	Ice-cream	41/4
Crepes	6	Sundae	51/4
Cheesecake	6	Specialty Desserts	5-9

BEVERAGES

Non-Alcoholic

Coffee or Tea	2	Milk/Chocolate milk	21/4
Herbal Tea/Decaf Coffee	21/4	Apple/Orange/Cranberry/V8	21/4
Hot Chocolate	3	Iced Tea	21/2
Espresso/Greek Coffee	3	Perrier	21/4
Cappuccino/Frappé	4	Bottled water	2
Lattes	5	Pops	2
		(Coke, Diet Coke, Gingerale, Fanta, Sprite, Root Be	eer, Club Soda)

WINE LIST

	Glass(6oz.)	1/2Litre	Bottle(750ml)
TWO OCEANS, SOUTH AFRICAN Sauv. Blanc/Cab. Merlot (White/Red)	81/2	23	31
VOGA, ITALY Pinot Grigio	91/4	25	34
JOSH, CALIFORNIA Chardonnay	93/4	27	38
CÔTE DES ROSES, FRANCE Rosé	93/4	27	38
SMOKING LOON, CALIFORNIA Cabernet Sauvignon	91/2	26	36

OYSTER BAY, NEW ZEALAND	VILLA SANDI, ITALY
Marlborough, Sauvignon Blanc	Prosecco
42 /750ml	40 /750ml

6

BONTERRA, CALIFORNIA Organic Cabernet Sauvignon 44 /750ml J. LOHR SEVEN OAKS, CALIFORNIA Cabernet Sauvignon 46 /750ml

BEER

TRADITIONAL FAVOURITES (1 1/4oz.)

Canadian, Coors Light Heineken, Corona, Stella Artois, Mill St. Organic, Sleeman Honey Brown Liqueurs, Mixed Drinks 6-12
Cocktails & Spritzers
Caesars

*ALL PRICES SUBJECT TO APPLICABLE TAXES

JOHN'S POLICY

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

Enjoy!

^{*} MINIMUM TABLE CHARGE PER PERSON 10.00