

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



LICENSED UNDER LLBO

APPETIZERS

ONION RINGS 9

GREEK OLIVES Served with pita. 10

FETA CHEESE Served with a dash of olive oil and oregano. 12

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. 16

SAGANAKI Authentic Greek flambeéd kefalotyri cheese. Served with pita. 18

SHRIMPS Jumbo Tiger shrimp served with seafood sauce. 19

CALAMARI Delicately floured with our own selected herbs and spices. Served with our homemade tzatziki. 19

GRILLED OCTOPUS Tender Octopus marinated in mediterranean herbs & spices, grilled to perfection. Drizzled with lemon & olive oil. 26

SOUP OF THE DAY 10

upon availability

SANDWICHES

Lobster Roll with Fries	29 32
Fish Sandwich	18
Grilled Cheese	9

KID'S MEALS

(under age 10)

Fish Fingers or Chicken Fing	gers
with Fries or Rice	16
Kid's Sundae	6

|--|

Shrimps	19	Calamari	19	Haddock	18
Branzino	24	Halibut	21	Chicken Tenders	18

<u>SALADS</u>

Coleslaw	(S) 7 ¹ / ₄	(L) 1 2 ¼
Chef Salad	(S) 12 ¹ ⁄ ₄	(L) 16 ¼
(House, Bluecheese	e, French, Italian, R	lanch)
Greek Salad	(S) 14¼	(L) 18 ¼
Village Salad (I	Horiatiki)	21 1⁄4

SIDE ORDERS

French Fries	8 ¼
Feta Fries	11¼
Greek Poutine	13 ¼
Seasoned Rice	8 ¼
Pita Bread	2 ¼
Garlic Pita	2 ³ / ₄
Bread & Butter	2 1⁄4
Gravy (s) 2 ¹ / ₂	(L) 31/2
Mayo / Sweet & Spicy Chili Sauce	1 1⁄4
Tzatziki / Tartar Sauce	1 ¼

<u>ENTRÉES</u>

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

*HADDOCK	21	*HALIBUT	24
with Coleslaw	24	with Coleslaw	27
Chef salad	28	Chef salad	31
Greek salad	29	Greek salad	32
* SHRIMP	23	CALAMARI	23
with Coleslaw	26	with Coleslaw	26
Chef salad	30	Chef salad	30
Greek salad	31	Greek salad	31
CHICKEN TENDERS	21	BRANZINO Lavraki	28
with Coleslaw	24	with Coleslaw	31
Chef salad	28	Chef salad	35
Greek salad	29	Greek salad	36

CATCH OF THE DAY

please ask server

DESSERTS

please ask server for availability

9	Lemon Meringue Pie	8
9	Funnel Cake Fries	9
9	Chocolate Truffle Cake	10
9	Affogato	10
9	Sundae	8
8	Specialty Desserts	8-14
	9 9 9 9	 9 Funnel Cake Fries 9 Chocolate Truffle Cake 9 Affogato 9 Sundae

BEVERAGES

Non-Alcoholic

Coffee or Tea	2 ½	Milk/Chocolate milk	2 ³ / ₄
Herbal Tea/Decaf Coffee	2 ³ / ₄	Orange/Cranberry	2 ¾
Hot Chocolate	3 ½	Iced Tea	2 ³ / ₄
Espresso/Greek Coffee	3 ½	Perrier	2 ³ / ₄
Cappuccino/Frappé	4 ½	Bottled water	2 ½
Lattes	5 ½	Pops	2 ½
		(Coke, Diet Coke, Gingerale, Orange, Sprite, Root Bee	

WINE LIST

	Glass(6oz.)	½Litre	Bottle(750ml)
TWO OCEANS, SOUTH AFRICAN Sauv. Blanc/Cab. Merlot (White/Red)	11	28	36
VOGA, ITALY Pinot Grigio	12	31	42
JOSH, CALIFORNIA Chardonnay	13	33	46
CÔTE DES ROSES, FRANCE Rosé	13	33	46
CAVE SPRING, NIAGARA V.Q.A Pinot Noir	14	34	48

BOUTARI, GREECE Moschofilero/ Agiorgitiko 43 /750ml

BLU GIOVELLO, ITALY Prosecco 44 /750ml

BREAD & BUTTER, CALIFORNIA Chardonnay/Cabernet Sauvignon 46 /750ml

J. LOHR SEVEN OAKS, CALIFORNIA **Cabernet Sauvignon**

51 /750ml

BEER (330ml)

Canadian, LandShark 9 Heineken, Corona, Guinness, 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 Forty years we take pride in providing exceptional meals and service. We respect and thank all our customers for their patronage. Enjoy!