

MEDITERRANEAN SMALL PLATES

Serves 2 or more.

LAMB CHOP APPETIZER

marinated lamb chops grilled to perfection 23.95

HUMMUS

chickpea & garlic dip with kalamata olives 8.95

ROASTED EGGPLANT DIP

roasted eggplant, garlic & olive oil 7.95

TAMOSALATA

tarama roe caviar dip 7.45

RED PEPPER FETA

creamy feta dip with roasted red pepper 7.95

ARTICHOKES TIGANITES

lightly fried artichoke hearts with lemon, mint & extra virgin olive oil (3) 12.95 (2) 9.95

FRIED CALAMARI

L 15.95 M 12.95

New!

ZUCCHINI FRITTERS

zucchini, feta, dill & mint with Meyer lemon labneh 7.95

KEFTA KABOBS

harissa spiced ground beef & lamb skewers with tomato sauce, toasted pistachios, graviera cheese & charred olive bread 12.95

BEET CARPACCIO

thinly sliced beets with walnuts, pickled red onions, shallot vinaigrette, baby arugula & shaved Kefalograviera 11.95

GRILLED CALAMARI

oak grilled East Coast calamari with olive oil lemon, herbs, feta, hazelnuts & baby arugula 14.95

SAGANAKI CHEESE

fried cheese flamed table-side L 15.95 M 10.95

BAKED FETA

feta cheese, baked golden brown in a fresh tomato sauce 11.95

JUMBO SHRIMP

baked in Greek tomato sauce & feta cheese 14.95

GRILLED OCTOPUS

with skodalia & olive bread 19.95

HOMEMADE OLIVE BREAD

with feta cheese & olive oil 6.95

DOLMADES

grape leaves stuffed with choice of beef & lamb or lemon rice filling with tzatziki sauce (4) 7.95 (2) 4.95

SPANAKOPITA pastry with spinach & feta cheese (2) 5.95

YIA YIA SAMPLER

two spanakopita, two dolmades & feta cheese with imported Greek olives 23.95

APPETIZER SAMPLER

hummus, taramosalata, roasted eggplant, skodalia & red pepper feta with imported Greek olives 21.95

SOUPS & SALADS

HORIATIKI SALAD

tomato, cucumber, kalamata olives & feta cheese in a Greek vinaigrette L 14.95 M 10.95

SALMON SALAD*

fresh spinach, baby greens, tomatoes, kalamata olives, capers, feta cheese, tzatziki & Greek dressing with seared salmon 21.95

GREEK SALAD L 11.95 M 9.95

chicken souvlaki add 5.95

beef & lamb add 6.95

shrimp souvlaki add 7.95

beef tenderloin souvlaki add 8.95

CHICKEN ORZO SOUP

family recipe 12.95

MEDITERRANEAN SALAD

our traditional Greek salad tossed with grilled calamari & shrimp, fresh lemon & Greek vinaigrette 21.95

SOUVLAKIS

Wood grilled Mediterranean beef, chicken & seafood skewers. Add a Greek Salad for \$3.95 or a Spanakopita for \$1.95

CHICKEN

basmati herb rice, tabbouleh & hummus 19.95

BEEF TENDERLOIN

basmati herb rice, tabbouleh & hummus 23.95

SHRIMP

Mediterranean orzo salad, tabbouleh & roasted eggplant dip 24.95

BEEF TENDERLOIN & CHICKEN

basmati herb rice, tabbouleh & hummus 22.95

BEEF TENDERLOIN & SHRIMP

Mediterranean orzo salad, tabbouleh & roasted eggplant dip 25.95

SEAFOOD

shrimp, fish & scallop skewer with Mediterranean orzo salad, tabbouleh & roasted eggplant dip 21.95

CHICKEN & SHRIMP

Mediterranean orzo salad, tabbouleh & roasted eggplant dip 21.95

LAMB

basmati herb rice, tabbouleh, hummus 27.95

GYRO PITA SANDWICHES

Soft warm pita bread filled with your choice of meat with tzatziki sauce, onions & tomatoes. Add a Greek salad for 3.95.

TRADITIONAL BEEF & LAMB GYRO

A La Carte With Fries

13.95 15.95

CHICKEN SOUVLAKI

13.95 15.95

BEEF TENDERLOIN SOUVLAKI

16.95 18.95

New! SOUVLAS

Premium GYRO SANDWICHES

GRILLED SALMON*

A La Carte With Fries

17.95 19.95

tomato cucumber salad, roasted olives, arugula, tzatziki & herb oil

KEFTA KABOB

14.95 16.95

tomato cucumber salad, roasted olives, arugula, feta & tzatziki

GRILLED SHRIMP

16.95 18.95

roasted asparagus, arugula, tzatziki, feta & shallot vinaigrette

FALAFEL

12.95 14.95

chickpea fritters, hummus, lettuce, tomatoes, onions & tahini sauce

MEDITERRANEAN SEAFOOD



Denotes New Items.

FLOWN IN DAILY

All items are prepared over a wood-burning oak grill. Add a Greek salad 3.95.

SEARED TILAPIA

fresh oregano, garlic & lemon in olive oil, with green beans 22.95

REDFISH ON THE HALF SHELL & JUMBO SHRIMP

grilled redfish on the half shell, jumbo shrimp, roasted asparagus, blistered tomatoes, olive oil, garlic & fresh herbs 37.95

GRILLED SALMON*

fresh oregano, garlic & lemon in olive oil, with broccolini 25.95

SEARED SALMON & SHRIMP*

Mediterranean chile spiced salmon with shrimp, couscous, spinach, shallots, olives, tzatziki & fresh herbs 27.95

TROUT & JUMBO LUMP CRAB

crunchy almond & pistachio crusted trout, with jumbo lump crab brown butter, baby kale & fennel salad 25.95

SEAFOOD YIOUVETSI

grilled shrimp, scallops, octopus, orzo pasta, fresh herbs & brown butter 31.95

ATLANTIC BRANZINO

wood grilled, branzino on the half shell with roasted beets, feta, hazelnuts & olive oil 37.95

CRISPY FRIED SHRIMP

jumbo shrimp, Mythos beer-battered & deep fried 18.95

SIMPLY GRILLED

Simply grilled seafood over a wood-burning oak grill with sea salt, black pepper & latholemono. Served with hummus, pita & choice of one side.

TEXAS REDFISH ON THE HALF SHELL 32.95

RAINBOW TROUT 21.95

TILAPIA 22.95

BRANZINO ON THE HALF SHELL  36.95

ATLANTIC SALMON* 25.95

JUMBO SEA SCALLOPS
(4) 29.95 (3) 25.95

SPECIALTIES

Served with choice of side dish. Add a Greek salad for 3.95.

GRILLED LAMB OREGANATTO

double lamb chops, seasoned & grilled to perfection, with lemon-roasted potatoes 33.95

SPARTAN MIXED GRILL

lamb chops, choice of beef, chicken or shrimp souvlaki & kefta kabobs 32.95

GYRO BEEF & LAMB

with chicken souvlaki & lemon-roasted potatoes 21.95

QUARTER CHICKEN

with beef tenderloin souvlaki & lemon-roasted potatoes 21.95

HALF ROTISSERIE CHICKEN

with lemon-roasted potatoes 19.95

BRAISED LAMB SHANK "OSSO BUCCO" STYLE

lamb shank, braised in a rich red wine tomato broth until tender, with feta cheese, roasted eggplant with shallots, lemon-roasted potatoes & grilled bread 25.95

MOUSSAKA

traditional Greek casserole with layers of potatoes, eggplant, seasoned ground beef, cheese & béchamel sauce 15.95

PASTITSIO

traditional Greek casserole with layers of pasta, seasoned ground beef, cheese & béchamel sauce 15.95

FALAFEL PLATE

chickpea fritters, tabbouleh, hummus, horiatiki salad & toasted pita 15.95

YIA YIA MARY'S TABLE

Served with Greek salad & choice of side dish.

PYATO ATHENA

(Athens Dinner)

lamb chops, choice of chicken or beef souvlaki, choice of moussaka or pastitsio Serves 2 45.95

FAMILY-STYLE PLATTERS

gyro beef & lamb, beef & chicken souvlakis, pastitsio, moussaka & lamb chops Serves 3-4 89.95 Serves 5-6 135.95

SIDES

MEDITERRANEAN ORZO | TABBOULEH
BASMATI HERB RICE | LEMON-ROASTED POTATOES
GIGANTE WHITE BEANS | FRENCH FRIES
3.95

ROASTED EGGPLANT & SHALLOTS | ROASTED BEETS
HORTA GREENS | GREEK-STYLE GREEN BEANS
BROCCOLINI | ASPARAGUS substitute 1.95
5.95

PITA BREAD
1.45

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

† Please alert your Server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

A suggested gratuity of 15% to 20% is customary. The amount of gratuity is always discretionary.

HANDCRAFTED COCKTAILS

YIA YIA'S MARGARITA

Tequila Ocho Blanco tequila, Cointreau, fresh lime juice, agave nectar & a hibiscus vanilla salt rim 9.95

New SPICY BLUEBERRY MULE

Tito's Handmade Vodka, Firewater Tincture, fresh lime juice, house-made blueberry syrup, mint & Gosling's Ginger Beer 8.95

YIA YIA'S GNT

Tanqueray 10 gin, fresh lime juice & tonic, served in a cucumber-lined glass 9.95

STRAWBERRY APEROL SPRITZ

Strawberry-infused Aperol & Prosecco 9.95

HOMER'S NIGHTCAP

Fig-infused Chairman's Reserve Spiced rum, Amontillado sherry & Amaro Nonino 9.95

New TIKI PUNCH #1

Uruapan Charanda, Mathilde Peche, BG Reynolds Orgeat, with fresh orange, lime & pineapple juices 8.95

FOUNTAIN OF YOUTH

Wheatley vodka, cucumber, mint & lemon 9.95

OLD FASHIONED

Buffalo Trace bourbon, Angostura & orange bitters 12.95

New NONINO'S PIMM'S CUP

Pimm's No. 1, fresh lemon juice, Amaro Nonino & club soda 9.95

FROSÉ ALL DAY

Babatzimopoulos Estate "Erodios" Rosé, strawberry, white peach, lemon juice, simple syrup, frozen to perfection 8.95

FROM THE JUICE BAR

FIND A NEW SQUEEZE | NON-ALCOHOLIC

STRAWBERRY GINGER LEMONADE

Strawberry, ginger, lemon, honey, Topo Chico 3.95

BEET STILL MY HEART

Pineapple, lemon, orange, beet, honey 4.95

CUCUMBER LIMEADE

Cucumber, lime, Topo Chico 2.95

CURE-ALL

Mango, turmeric, lime, honey, Topo Chico 3.95

PINEAPPLE CINNAMON AGUA FRESCA

Pineapple, cinnamon, lime, agave nectar 3.95

APPLE OF MY EYE

Apple, ginger, lemon, carrot 4.95

ZERO PROOF

Non-Alcoholic

STRAWBERRY LIME SPARKLER

Strawberries with fresh squeezed lime juice & ginger ale 3.75
Refills 95¢

FRUIT FLAVORED TEA

Strawberry or mango 3.75

LUNCH FEATURES

Daily | 11 AM – 3 PM

Seniors, 62 or over may enjoy lunch menu prices 7 days a week. All day long.

Add a Greek Salad 2.95



Denotes New Items.

SOUP & SALADS

CHICKEN ORZO SOUP & GREEK SALAD

family recipe chicken orzo soup & Greek salad 14.95

SALMON SALAD*

fresh spinach, baby greens with tomatoes, kalamata olives, capers, feta cheese, tzatziki & Greek dressing with seared salmon 19.95

GRILLED SHRIMP SALAD

with kale, arugula, orange, fennel, kalamata olives, asparagus, feta cheese & toasted almonds, with EVOO & lemon 17.95

FRESH SEAFOOD

SEARED SALMON*

with tomato & feta, served with lemon-roasted potatoes, hummus & pita 19.95

GRILLED SEAFOOD SOUVLAKI

skewer of fish, shrimp & scallops, with herb rice, hummus & pita 20.95

MYTHOS FRIED SHRIMP

with hand-cut fries, tzatziki & roasted eggplant dip 15.95

GRILLED SALMON & SHRIMP*

with roasted eggplant & Mediterranean orzo, EVOO, lemon & fresh herbs 23.95

YIA YIA SPECIALTIES

WOOD GRILLED LAMB CHOPS

with herb rice, horiatiki salad, tzatziki & pita 22.95

BRAISED LAMB SHANK "OSSO BUCCO" STYLE

lamb shank, braised in a rich red wine tomato broth until tender, with feta cheese, roasted eggplant with shallots, lemon-roasted potatoes & grilled bread 21.95

OVEN ROASTED CHICKEN

quarter chicken with herb rice, horiatiki salad, roasted eggplant with shallots & pita 15.95

GRILLED CHICKEN SOUVLAKI

with herb rice, horta, tzatziki & pita 17.95

MOUSSAKA

traditional Greek casserole with layers of potatoes, eggplant, seasoned ground beef, cheese & béchamel sauce, with Greek salad 14.95

PASTITSIO

traditional Greek casserole with layers of pasta, seasoned ground beef, cheese & béchamel sauce, with Greek salad 14.95

FALAFEL PLATE

chickpea fritters, tabbouleh, hummus, horiatiki salad & toasted pita 13.95

MEDITERRANEAN *From Scratch*

At Yia Yia Mary's we serve quality, Mediterranean-style cuisine that emphasizes the freshest and most natural flavors. Made-from-scratch daily, our signature dishes include the most savory and healthy ingredients our chefs can find. From our fresh seafood to our crisp greens, Yia Yia Mary's' authentic selections represent the true Mediterranean heart of cuisine.

