



**JOHN'S**  
**FISH & CHIPS™**

TORONTO'S FINEST SEAFOOD  
EST. 1980

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



LICENSED UNDER LLBO

# APPETIZERS

**ONION RINGS** 9

**GREEK OLIVES** Served with pita. 9

**FETA CHEESE** Served with a dash of olive oil and oregano. 10

**TZATZIKI** Homemade Dip of yogurt, garlic, grated cucumber, olive oil and oregano. Served with pita. 10

**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. 15

**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. 34

## SOUP OF THE DAY 9

upon availability

### SALADS

Coleslaw	(S) 7¼	(L) 12¼
Chef Salad (House, Bluecheese, French, Italian, Ranch)	(S) 12¼	(L) 16¼
Greek Salad	(S) 14¼	(L) 18¼

### SANDWICHES

Lobster Roll	29
Fish Sandwich	18
Souvlaki on a Pita	18
Grilled Cheese	8

### SIDE ORDERS

French Fries	7¼
Feta Fries	9½
Greek Poutine	10¾
Seasoned Rice	7¼
Pita Bread	1½
Garlic Pita	1¾
Bread & Butter	1½
Gravy	(S) 2¼ (L) 3¼
Mayo / Sweet & Spicy Chili Sauce	1¼
Tzatziki / Tartar Sauce	1¼

### KID'S MEALS

(under age 10)

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

### SINGLE SERVINGS

Shrimps	19	Calamari	19	Haddock	17
Branzino	24	Halibut	21	Chicken Tenders	17

# 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 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

<b>*HADDOCK</b>	21	<b>*HALIBUT</b>	24
with Coleslaw	24	with Coleslaw	27
Chef salad	28	Chef salad	31
Greek salad	29	Greek salad	32
<b>*SHRIMP</b>	23	<b>CALAMARI</b>	23
with Coleslaw	26	with Coleslaw	26
Chef salad	30	Chef salad	30
Greek salad	31	Greek salad	31
<b>CHICKEN TENDERS</b>	21	<b>BRANZINO</b>	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

Our Famous Baklava	9	Lemon Meringue Pie	8
Walnut Cake	9	Funnel Cake Fries	9
Rice Pudding	9	Chocolate Truffle Cake	10
Cheesecake	9	Affogato	9
Key Lime Pie	9	Sundae	8
Coconut Cream Pie	8	Specialty Desserts	8-14

## BEVERAGES

### Non-Alcoholic

Coffee or Tea	2½	Milk/Chocolate milk	2½
Herbal Tea/Decaf Coffee	2¾	Orange/Cranberry/V8	2½
Hot Chocolate	3½	Iced Tea	2½
Espresso/Greek Coffee	3½	Perrier	2½
Cappuccino/Frappé	4½	Bottled water	2¼
Lattes	5½	Pops	2¼

(Coke, Diet Coke, Gingerale, Orange, Sprite, Root Beer)

## WINE LIST

	Glass(6oz.)	½Litre	Bottle(750ml)
<b>TWO OCEANS, SOUTH AFRICAN</b> Sauv. Blanc/Cab. Merlot (White/Red)	11	26	36
<b>VOGA, ITALY</b> Pinot Grigio	12	29	42
<b>JOSH, CALIFORNIA</b> Chardonnay	13	31	45
<b>CÔTE DES ROSES, FRANCE</b> Rosé	13	31	45
<b>CAVE SPRING, NIAGARA V.Q.A</b> Pinot Noir	14	33	46

**BOUTARI, GREECE**  
Moschofilero/ Agiorgitiko  
43 /750ml

**BLU GIOVELLO, ITALY**  
Prosecco  
43 /750ml

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

**J. LOHR SEVEN OAKS, CALIFORNIA**  
Cabernet Sauvignon  
49 /750ml

## BEER

(330ml)

Canadian, LandShark 8  
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

\* 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!