

# SHAREABLES

## STUFFED CALAMARI

rice, seasoned herbs, mixed seafood + marinara

16

## SMELTS FISH

breaded, fried + tahini

10

## MUSSELS 1 LB

vegetables, herbs + marinara

16

## TRIO DIPS

hummus, muhamara, baba ghanoush + olive oil

12

## STUFFED MACKEREL

mackerel, shrimp, tomatoes, shallots, peppers + garlic butter

25

## CALAMARI 1/2 LB

grilled or fried breaded rings + lemon dill

12

## RINGA DIP

heiring fish, mayo + lemon garlic

12

## SHRIMP 1/2 LB

grilled or fried

14

## LOBSTER N' SPINACH DIP

lobster, spinach, cream cheese + four cheese

16

## BASA BITES

panko battered basa + spicy mayo

12



HAVE THE  
*Mussels*  
TO RESIST?



# FROM *sea* TO SOUP

## SOUPS + SALADS

*Must Try!*

### SAMAKA SEAFOOD SOUP

mixed seafood, herbs+real cream

9

#### CAESAR SALAD

romaine, garlic pita croutons,  
roomi cheese+creamy caesar

7

#### BALADI SALAD

tomatoes, cucumbers, shallots, dill,  
coriander+lemon oil

7

#### GREEK SALAD

lettuce, tomatoes, cucumbers,  
shallots, feta+vinaigrette

7

#### ROCCA SALAD

arugula, tomatoes, avocado,  
shallots, walnuts+poppy seed

8

*Add grilled*

SALMON 8

SHRIMP 8

CALAMARI 6

LOBSTER TAIL 14

## *Fluka* FLAT BREADS

#### PESTO SHRIMP

shrimp, roasted red peppers  
+basil pesto

18

#### VEGGIE

green peppers, kalamata, tomatoes,  
shallots+lemon dill

14

#### FRUITI DI MARE

shrimp, scallops, mussels, calamari,  
peppers, shallots+lemon garlic

20

#### BRUSCHETTA

tomatoes, basil, feta+balsamic

14



# FRESH CATCH

(MARKET PRICE PER POUND)

served with rice, salad + tahini

## SEA BREAM

Avg. weight 1 - 2 lb

Recommended: *singari*

24 per lb

## RED SNAPPER

Avg. weight 1.5 - 2.5 lb

Recommended: *fried*

24 per lb

## SEA BASS

Avg. weight 1 - 2 lb

Recommended: *grilled*

24 per lb

## SALMON STEAK

8 oz per serving

Recommended: *grilled*

22 per serving

## MACKEREL

Min. weight 1lb

Recommended: *baked*

18 per lb

## CALAMARI

Min. 1lb

Recommended: *fried*

18 per lb

## RED MULLET

Avg. weight 0.3 - 0.5 lb

Recommended: *fried*

22 per lb

## KING FISH STEAK

8 oz per serving

Recommended: *grilled*

18 per serving

## GREY MULLET

Avg. weight 1 - 2 lb

Recommended: *raddah*

20 per lb

## GROUPE

Avg. weight 1.5 - 3 lb

Recommended: *baked, fried*

26 per lb

## TILAPIA

Avg. weight 1.5 - 3 lb

Recommended: *grilled, fried*

16 per lb

## TIGER SHRIMP

Avg. 20 - 24 pcs / lb

Recommended: *grilled, fried*

24 per lb

OUR FISH ARE SOURCED FROM ENVIRONMENTALLY RESPONSIBLE FISHERIES

## COOKING STYLES

### SINGARI

Mediterranean style, butterflied, seasoned with Samaka's signature blend, grilled + garnished with assorted sautéed vegetables.

### RADDAH

Authentic Egyptian style, whole, seasoned with Samaka's signature blend, coated with a layer of wheat bran + grilled.

### LEMON & HERB

Marinated whole fish with herbs, lemon juice, garlic and olive oil + grilled or baked.

### SAYADIAH

Whole fish, seasoned with an authentic blend, fried, layered with assorted vegetables, drenched in Samaka's house marinara sauce + baked.

### FRIED

Whole fish, seasoned with Samaka's blend of herbs, spices and cornmeal + fried.





# ENTRÉES

## MULOUKIA & SHRIMP 18

muloukiah soup, shrimp+crispy garlic

## L&S LINGUINE 24

lobster meat, shrimp, herbs+alfredo

## SEARED SCALLOP 18

basil+garlic butter

## CHICKEN N' SHRIMP 20

country fried chicken, shrimp, fries,  
caesar+spicy mayo

## SEAFOOD TAJINE 26

mix seafood, vegetables, herbs  
+marinara

## SHRIMP BÉCHAMEL 22

penne pasta, shrimp, cheese+béchamel

## CHEESY SHRIMP 26

tiger shrimp, herbs+cheese

## SURF N' TURF 32

6 oz sirloin steak, shrimp+garlic butter



SHRIMP

Delicious



# FISH + CHIPS

*battered fish fillets, fresh cut fries + coleslaw*

HADDOCK

18

COD

16

POLLOCKS

14

BASA

12

# HANDHELDS

*served with fresh cut fries + coleslaw*

TUNA MELT

14

PHARAOH SHRIMP

16

brioche, seasoned tuna,  
cheese+spicy mayo

baguette, crispy shrimp, herbs  
+tahini

SPICY FISH FILLET

14

LOBSTER ROLL

18

brioche, cod, cheese, coleslaw  
+tartar

baguette, lobster, cheese, garlic  
butter+spicy mayo



PERFECT  
Pairings



## SIDES

SPANAKOPITA (6pc)	5	OLIVES	6
SAMOSAS (6pc)	5	GARLIC POTATOES	4
FRIES	4	SEASONED EGGPLANT	6
HUMMUS	6	BABA GHANOUSH	6

## SPECIALITY ORDERS

*orders must be made in advance 24 hours prior  
please ask server for market price upon placing your order*

KING CRAB  
BABY LOBSTER  
OYSTERS

BLUE CRAB  
JUMBO LOBSTER  
OCTOPUS

## BEVERAGES

TEA	3	BARBICAN	3
REGULAR COFFEE	3	TROPICAL SPLASH	3
ARABIC COFFEE	4	SODA	2
VIMTO	2	WATER	2

## DESSERTS

BASBOUSA	5	LAVA CAKE	7
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#SAMAKASEAFOOD



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