

Raw Bar

Oysters 3 each
Blue Point
Moonstone
Clams 2 each
Little Neck

Chilled

Shrimp (4 pc) 16
Lobster (1 ¼ lb) 26
Crab Legs (1/2 lb.) 24

Seafood Plateau

Lobster - Crab Meat
Shrimp - Oysters - Clams

Port Imperial 40 (for 2)

NY Waterways 79 (for 4)

Dips

Tzatziki 8
Carp Caviar 8
Eggplant 8
Spicy Feta 8
Garlicky Mousse 8

Pikilia 18
Selection of All Our Spreads

Meze

Small Bites to Enjoy with Ouzo

Stuffed Shrimp 16
Maryland's Crabmeat (2 pc)

Smoked Salmon 12
Santorinian Capers

Pestrofa 10
Smoked Trout -Beets
Garlic Mousse

Keftedes 12
Kobe Beef Meatballs

Soup 9
Daily Selection

Salad

Traditional Greek 18

Farmer's Market, Sun Ripened Tomatoes - Feta
Cucumbers - Red Onions -Peppers - Kalamata Olives

Organic Baby Kale 14

Beets - Walnuts - Berries - Citrus Dressing

Lobster Salad 24

Fennel - Herbs - Brandy Emulsion

Marouli 12

Organic Romaine Hearts - Scallions - Dill - Aged Feta

First Course

Kalamari Tragano 16

Grilled or Flash Fried Calamari - Herb Aioli

Crab Cake 19

Maryland's Famous Blue Crab - Ramoulade

Tuna Tartare 18

Garlic Mousse - Capers - Chives

Octopus 24

Sashimi Grade Char Grilled

Saganaki 14

Graviera Cheese - Sun Dried Figs - Flambé

Shrimp Santorini 18

Tomato - Peppers - Feta Cheese

Lobster Ravioli 19

House Made - Lite Tomato Cream Sauce

Molos Chips 16

Crispy Zucchini - Eggplant - Mint Yogurt Sauce

Filet Mignon Souvlaki 15

Grill on a Stick - Tzatziki Sauce

Gluten Free and Vegetarian Options Upon Request

Fish Market

Lavraki Moist Mild and Tender White Flesh 32

Dover Sole Mild Buttery and Sweet 39

Lobster Nova Scotia Hard Shell 34 (1½ lb.)

Black Sea Bass Sweet Flavor Flaky Textured 62 (for two)

Fagri Moist Prized Fish Fishermen's Choice 68 (for two)

Red Snapper Lean Texture With A Delicate Flavor 58 (for two)

King Prawn Madagascar Colossal Shrimp 14 each

At Molos We bring you the best bounty of the sea and land

We work with local farmers and we cook only with natural ingredients

Main Course

Wild Alaskan Salmon 29

Charred Grilled – Organic Beets – Garlicky Spinach

Shrimp & Sweet Pea Risotto 37

Fresh Sage – Basil – Lime Zest

Tuna Steak 34

Sesame Crusted – Quinoa - Walnuts

Seafood & Orzo 38

Lobster – Shrimp – Scallops – Mussels

Lobster Pasta 39

Fettuccini - Brandy - Fresh Herbs

Lamb Shank 29

Slow Braised - Tomato/Herb Broth – Feta Mashed Potato

Kotopoulo 24

Amish Semi Boneless Roast Chicken - Lemon Potatoes

Pidakia 39

7th Heaven Farms Lamb Chops – Sweet Potato Mash

Filet Mignon 12 oz. 39

All Natural Beef Tenderloin - Madeira Peppercorn Reduction

Dry Aged N. Y. Strip 42

Prime Cut 16 oz. - Roasted Lemon Potatoes

Sides

Lemon Potatoes 8

Baked – Wild Oregano

Greek Fries 7

Hand Cut

Sea Salt – Oregano

Lobster Risotto 19

Fresh Herbs

Horta 9

Steamed Dandelions

Artichokes 10

A la Polita

Spinach 8

Garlic - Chick Peas

Farmer's Market Veggies 10

Grilled – Aged Balsamic

Chef

Gregory

Zapantis