MEZE

TARAMA Carp-Roe Caviar Mousse	6
TZATZIKI Greek Yogurt – Cucumbers Garlic Dip	6
PIKILIA Selection of All Our Spreads	14
FISH TACOS Fresh Catch of the Day – Flour Tortilla Fresh Tomato Chili-Infused Aioli	15
OCTOPUS Sashimi Grade Grilled – Eggplant Puree	19
LOBSTER RAVIOLI House Made – Light Tomato Crème Sauce	17
KALAMARI Grilled or Flash Fried Calamari – Herb Aioli	14
TRADITIONAL GREEK Vine Ripe Tomatoes – Feta Cucumbers – Red Onions – Peppers – Olives	14
MAROULI Romaine Hearts – Scallions Dill – Mild Feta Dressing	12
CRAB BURGER Crab Cake – Brioche Bun – Hand Cut Fries	16



BOTTOMLESS BRUNCH

Bloody Mary - Champagne Mimosa - Bellini

Limit 2 hours

ORGANIC EGGS

TRUFFLE MUSHROOM OMELET Organic Eggs – Mushrooms – Home Fries – Truffle Oil	16
EGGS BENEDICT Poached Eggs – Bacon or Smoked salmon Hollandaise Sauce – Home Fries	14
BROKEN NEST A Mound of Shoestring Fries – Three Sunny Side-Up Organic Eggs – Artisan Sausage	14
GRECIAN FRITTATA Three Organic Eggs – Tomatoes – Peppers Kalamata Olives – Spinach - Feta Cheese	16
CROQUE MADAME Black Forest Ham – Gruyere – Pan Fried Organic Eggs	15
LOBSTER BENEDICT Poached Eggs – Mint Hollandaise	22
STEAK & EGGS NY Strip Loin - Pan Fried Organic Eggs - Home Fries	19
FOUR CHEESE OMELET Graviera – Feta – Swiss – Cheddar – Home Fries	16

We Support Local, Natural, Sustainable & Organic **Practices Whenever Possible**

FARIY

FRENCH TOAST Tsoureki Bread – Honey – Fruit	13
SKILLET PANCAKES Choice of: Plain – Chocolate Chip – Maple Syrup	14
NUTELLA WAFFLE Fresh Fruit – Maple Syrup	16
SMOKED SALMON Bagel – Cream Cheese – Tomato Capers – Olives – Scallions	16
LOBSTER FEAST	

First Course

Greek Salad Calamari - Flash Fried Pan Seared Scallops

Main Course

Simply Grilled **Steamed with Lemon Herb Butter** Stuffed and Baked with Crabmeat

Dessert

Almond Baklava Galaktoboureko **Selection of Sorbets and Gelato**

Fish market selection upon request



