

Raw Bar

Oysters 3 each
Blue Point
Fanny Bay

Clams 2 each
Little Neck

Shrimp Cocktail (4) 18

Seafood Plateau

Lobster - Crab Meat
Shrimp - Oysters - Clams

Port Imperial 48 (for 2)

NY Waterways 89 (for 4)

Dips

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

Pikilia 22
Selection of All Our Spreads

Meze

Small Bites to Enjoy with Ouzo

Stuffed Shrimp 16
Maryland's Crabmeat (2 pc)

Sesame Feta 13
Rose Petal Preserve

Keftedes 12
Kobe Beef Meatballs

Soup 9
Daily Selection

Salads

Traditional Greek 18
New Jersey Tomatoes - Feta - Cucumbers
Red Onions - Peppers - Olives

Organic Arugula 14
Beets - Berries - Citrus Dressing

Lobster Salad 24
Fennel - Herbs - Brandy Emulsion

First Course

Kalamari Tragano 18
Grilled or Flash Fried Calamari - Herb Aioli

Crab Cake 19
Maryland's Famous Blue Crab - Rémoulade

Tuna Tartare 18
Garlic Mousse - Capers - Chives

Octopus 24
Sashimi Grade - Char grilled

Saganaki 14
Cave Aged Cheddar - Sun Dried Figs - Flambé

Shrimp Santorini 19
Tomato - Peppers - Feta Cheese

Molos Chips 17
Crispy Zucchini - Eggplant - Mint Yogurt Sauce

Filet Mignon Souvlaki 19
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 44

Lobster Nova Scotia Hard Shell 34 (1½ lb.)

Black Sea Bass Sweet Flavor, Flaky Textured 72 (for two)

Fagri Moist Prized Fish, Fishermen's Choice 78 (for two)

Red Snapper Lean Texture With A Delicate Flavor 68 (for two)

King Prawn Madagascar Colossal Shrimp 14 each

Main Course

Wild Alaskan Salmon 32

Charred Grilled – Garlic Spinach – Chick Peas

Diver Scallops 37

Squid Ink Risotto – Sesame Seaweed

Tuna Steak 36

Sesame Crusted – Quinoa - Walnuts

Seafood & Orzo 38

Lobster – Shrimp – Scallops – Mussels

Lobster Pasta 39

Fettuccini - Brandy - Fresh Herbs

Lamb Shank 29

Slow Braised - Herb Broth – “Hilopites” Noodles

Paidakia 39

Lamb Chops – Sweet Potato Mash

Filet Mignon 12 oz. 39

Beef Tenderloin - Madeira Peppercorn Reduction

Prime Strip Steak 44

16 oz. - Roasted Lemon Potatoes

Sides

Lemon Potatoes 8

Baked – Wild Thyme

Greek Fries 7

Hand Cut

Sea Salt – Oregano

Lobster Risotto 19

Fresh Herbs

Horta 9

Rainbow Swiss Chard

Spanakorizo 10

Organic Spinach Rice Pilaf

Farmer's Market Veggies 12

Grill Haloumi Cheese

Executive Chef

Gregory Zapantis

Fall 2018