
Raw Bar

Oysters 3 each

Clams 2 each

Shrimp Cocktail 16

Dips

Tzatziki 8

Carp Caviar 8

Eggplant 8

Spicy Feta 8

Garlic Mousse 8

Pikilia 22

Selection of All Our Spreads

*Gluten Free
and
Vegetarian Options
Upon Request*

Winter 2019

Salad

Traditional Greek 14

Hand Pick Tomatoes - Feta
Cucumbers - Red Onions -Peppers - Olives

Organic Arugula 12

Radicchio – Berries – Roasted Beets

Lobster Salad 24

Fennel – Herbs- Brandy Emulsion

Andy Boy Baby Kale 12

Almonds – Pomegranates – Manouri Cheese – Lemon Vinaigrette

Add On 6

Grilled Chicken – Shrimp – Salmon – Octopus - Calamari

First Course

Kalamari Tragano 18

Grilled or Flash Fried Calamari – Herb Aioli

Crab Cake 19

Maryland's Famous Blue Crab – Rémoulade

Octopus 24

Sashimi Grade – Char grilled- Capers

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 16

Grill on a Stick - Tzatziki Sauce

Lunch Pre-Fixe

\$20

FIRST COURSE

Choose One

Avgolemono Soup
Traditional Greek Salad
Flash-Fried Calamari

MAIN COURSE

Choose One

Grilled Lavraki
Steamed Broccoli

Fish & Chips
Beer-battered Cod

Fettuccini a la Greca
Seasonal Vegetables, Lite Marinara, Crumbled Feta

Roasted Organic Chicken Breast
White Wine Sauce, Feta Mashed Potato, Green Beans

ADD DESSERT +\$5.00

Choose One

Baklava Sampler
Fresh Seasonal Fruit

Main Course

Wild Alaskan Salmon 32
Charred Grilled – Garlic Spinach – Chick Peas

Diver Scallops 37
Squid Ink Risotto – Sesame Seaweed

Lobster Pasta 39
Fettuccini - Brandy - Fresh Herbs

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

Light Fare

Crab Burger 18
Brioche Bun – Fries

Greek Burger 16
Herb Beef Patty- Feta - Fries

Chicken BLT 14
Bacon –Lettuce-Tomatoes
on Pita

Fish Tacos 14
Florida Snapper
Flour Tortillas – Aioli

Lobster Ravioli 19
Lite Tomato Herbs
Cream Sauce

Sides

Lemon Potatoes 8
Roasted - Wild Thyme

Greek Fries 7
Hand Cut
Sea Salt - Oregano

Horta 9
Rainbow Swiss Chard

Spanakorizo 10
Organic Spinach Rice Pilaf

*FRESH WHOLE FISH
AVAILABLE UPON
REQUEST*

Executive Chef
Gregory Zapantis