

## Raw Bar

**Oysters** 3 each  
East & West Coast

**Clams** 2 each  
Little Neck

**Crab Meat & Avocado  
Cocktail** 26

**Shrimp Cocktail** 7 each

## Seafood Plateau

Lobster, Crab Meat, Shrimp  
Crawfish, Oysters, Clams  
Crab Claws

**Port Imperial** 48 (for 2)

**NY Waterways** 89 (for 4)

## Meze

*Small Bites*

**Soup** 10  
Daily Selection

**Heirloom Beets** 12  
Toasted Almonds

**Keftedes** 12  
Kobe Beef Meatballs

## Dips

**Tzatziki** 7  
**Eggplant** 7  
**Spicy Feta** 7  
**Carp Caviar** 7  
**Garlic Mousse** 7

**Pikilia** 19  
Selection of All Our Spreads

## Salads

**Traditional Greek** 16  
New Jersey Tomatoes - Feta - Cucumbers  
Red Onions - Peppers - Olives

**Organic Arugula** 12  
Beets – Berries – Sun-dried Figs  
Manouri Cheese – Shaved Walnuts

**Watermelon & Feta** 12  
Fresh Mint – Balsamic Reduction

**Add On** 6

**Grilled Chicken – Shrimp – Salmon – Grilled Calamari**

## First Course

**Kalamari Tragano** 16  
Grilled or Flash Fried Calamari - Herb Aioli

**Crab Cake** 17  
Maryland's Famous Blue Crab - Rémoulade

**Tuna Tartare** 16  
Garlic Mousse - Capers - Chives

**Octopus** 24  
Sashimi Grade – Char-grilled

**Saganaki** 12  
Cave Aged Cheddar - Sun Dried Figs - Flambé

**Shrimp Santorini** 18  
Tomato - Peppers - Feta Cheese

**Molos Chips** 16  
Crispy Zucchini - Eggplant - Mint Yogurt Sauce

**Filet Mignon Souvlaki** 19  
Grilled on a Stick - Tzatziki Sauce

**Gluten Free and Vegetarian Options  
Upon Request**

## Fish Market

**Dover Sole** Mild, Buttery and Sweet 44

**Lobster** Nova Scotia Hard Shell 34 (1½ lb.)

**Black Sea Bass** Sweet Flavor, Flaky Texture 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 18 each

## Main Course

**Wild Alaskan Salmon** 28  
Oven Roasted - Garlic Spinach – Chickpeas

**Diver Scallops** 34  
Squid Ink Risotto – Sesame- Seaweed Salad

**Tuna Steak** 36  
Sesame-crusteD - Quinoa - Walnuts

**Seafood & Orzo** 35  
Lobster - Shrimp - Scallops - Mussels

**Lobster Pasta** 39  
Fettuccini - Brandy - Fresh Herbs

**Paidakia** 37  
Lamb Chops - Sweet Potato Mash

**Filet Mignon 12 oz.** 37  
Beef Tenderloin - Madeira Peppercorn Reduction

**Prime Strip Steak** 39  
16 oz. - Roasted Lemon Potatoes

## Light Fare

**Crab Burger** 19  
Brioche Bun - Fries

**Greek Burger** 16  
Herb Beef Patty - Feta Fries

**Fish Tacos** 14  
Florida Snapper - Flour Tortillas Aioli

**Lobster Ravioli** 19  
Lite Tomato Herb Sauce

## Lunch Pre-Fixe

\$20

### FIRST COURSE

Homemade Soup  
Greek Tomato Salad  
Flash-Fried Calamari

### MAIN COURSE

**Grilled Lavraki**  
Sauteed Broccoli

**Fish & Chips**  
Beer-battered Cod

**Fillet Fish of The Day**  
Chef's Special

**Fettuccini a la Greca**  
Farmers Market Vegetables,  
Crumbled Feta

**Organic Chicken Breast**  
Feta Mashed Potato  
Mushroom Wine Sauce

### ADD DESSERT +\$5

Baklava Sampler  
Chocolate Torte

## Sides

**Lemon Potatoes** 9  
Baked - Wild Thyme

**Greek Fries** 9  
Hand Cut  
Feta - Oregano

**Lobster Risotto** 19  
Fresh Herbs

**Horta** 10  
Rainbow Swiss Chard

**Spanakorizo** 10  
Organic Spinach Rice Pilaf

*Summer 2019*