

Raw Bar

Oysters 3 each
East & West Coast

Clams 2 each
Little Neck

**Jumbo Lump Crab Meat &
Avocado Cocktail** 26

Shrimp Cocktail 7 each

Seafood Plateau

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

Port Imperial 60 (for 2)

NY Waterways 95 (for 4)

Mèze

Small Bites

Heirloom Beets 15
Toasted Almonds

Spanakopita 15
Spinach and Cheese Pies

Keftedes 12
Kobe Beef Meatballs

Soup 12
Daily Selection

Dips

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

Pikilia 22
Selection of All Our Spreads

Salads

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

Organic Arugula 14
Beets – Berries – Sun-dried Figs
Manouri Cheese

Lobster Salad 24
Sliced Fennel – EVOO Emulsion

Watermelon & Feta 15
Fresh Mint – Balsamic Reduction

First Course

Kalamari Tragano 18
Grilled or Flash Fried Calamari - Herb Aioli

Crab Cake 19
Maryland's Jumbo Lump Crab - Rémoulade

Tuna Tartare 18
Avocado - Garlic Mousse - Capers

Octopus 23
Sashimi Grade - Char grilled

Saganaki 14
Cave Aged Graviera - Sun Dried Figs - Flambé

Shrimp Santorini 22
Tomato - Peppers - Feta Cheese

Molos Chips 18
Crispy Zucchini - Eggplant - Mint Yogurt Sauce

Filet Mignon Souvlaki 22
Grilled on a Skewer- Tzatziki Sauce

Mussels 16
Steamed – White Wine – Garlic - Herbs

**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 Texture 76 (for two)

Fagri Moist Prized Fish, Fishermen's Choice 79 (for two)

Red Snapper Lean Texture With A Delicate Flavor 69 (for two)

King Prawn Madagascar Colossal Shrimp 18 each

Main Course

Faroe Islands Salmon 32
Charred Grilled - Garlic Spinach – Chickpeas

Diver Scallops 37
Squid Ink Risotto – Sesame- Seaweed Salad

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 10 oz. 39
Beef Tenderloin - Madeira Peppercorn Reduction

Prime Strip Steak 44
16 oz. - Roasted Lemon Potatoes

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

Farmer's Market Veggies 14
Grilled Haloumi Cheese

Executive Chef
Gregory Zapantis

Fall 2019