

Raw Bar

Oysters

half dozen 18

East Coast

Blue Point

Beausoleil

West coast

Fanny Bay

Emerald Cove

Clams

Half dozen 12

Littleneck

from the coast of Maine

Jumbo Crab Meat

with Avocado &

Caviar 26

Shrimp Cocktail

Poached in Champagne 7
each

Seafood Plateau

Lobster, Crab Meat, Shrimp

Crawfish, Crab Claws

Clams and Oysters

Port Imperial

(for 2) 60

NY Waterways

(for 4) 95

Spreads

Tzatziki 10

Eggplant 10

Spicy Feta 10

Carp Caviar 10

Garlic Mousse 9

Pikilia

*Selection
of all our spreads* 27

Salads

Rustic Greek

Lancaster PA Tomatoes - Barrel Aged Feta
Cucumbers - Red Onions - Peppers - Olives 19

Organic Baby Arugula

Roasted Beets - Berries - Sun-dried Figs
Shredded Manouri Cheese 16

Athenian Marouli

Crispy Romaine Hearts - Radicchio
Dill - Scallions - Feta Crumbs 15

First Course

Avgolemono

Organic Lemon Chicken Soup 12

Kalamari Tragano

Grilled or Flash Fried Calamari - Herb Aioli 18

Crab Cake

Maryland's Famous Blue Jumbo Lump Crab
Rémoulade Sauce 22

Octopus

Mediterranean - Sashimi Grade - Char grilled 26

Shrimp Santorini

Sauté in a Wine, Tomato, Epirus Feta
and Herbs Broth 24

Molos Chips

Crispy Zucchini and Eggplant
Mint Yogurt Sauce 19

Filet Mignon Souvlaki

Prime Beef - Grilled on a Skewer
Tzatziki Sauce 26

Fish Market

Lavraki

Mild, Mediterranean Sea Bass 34

Dover Sole

Sweet, Firm and Buttery Flavor 44

Lobster

Cold Water, Nova Scotia Hard Shell (1½ lb.) 34

Fagri

Moist and Flaky, Fishermen's Choice (for two) 84

Red Snapper

Delicate, Sweet and Nutty Flavor (for two) 75

Colossal King Prawn

Madagascar's Giant Shrimp 22 each

Main Course

Faroe Islands Salmon

Charred Grilled - Garlic Spinach – Chickpeas 32

Diver Sea Scallops

Squid Ink Risotto - Seaweed Salad 37

Ahi Tuna

Sesame-crusted - Quinoa - Walnuts 36

Seafood & Orzo

Lobster Tail - Shrimp - Scallops – Mussels 38

Lobster Pasta

Fresh Fettuccini - Brandy – Tomato and Herbs 44

Paidakia

Fire Roasted Lamb Chops - Sweet Potato Mash 39

Filet Mignon

10 oz. Beef Tenderloin - Madeira Peppercorn Reduction 45

Prime Aged Rib Eye

28 oz. - Roasted Potatoes 69

Sides

Roast Lemon Potatoes

Wild Thyme 9

Hand Cut Fries

Oregano 9

Lobster Risotto

Fresh Herbs 24

Horta

Organic Swiss Chard 10

Farmer's Market Grilled Vegetables

with Haloumi Cheese 18

Spring 2021

Executive Chef

Gregory Zapantis

Please adhere to all state-mandated guidelines regarding social distancing and wearing masks when walking around the restaurant.

Kindly be mindful of the 90-minute time limit on your table.

For your safety, this menu is sanitized after each use.