

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 12

Eggplant 12

Spicy Feta 12

Carp Caviar 14

Garlic Mousse 10

Pikilia

Selection
of all our spreads 29

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 18

Athenian Marouli

Crispy Romaine Hearts - Radicchio
Dill - Scallions - Feta Crumbs 17

First Course

Lobster Bisque

Maine Lobster Soup 15

Kalamari Tragano

Grilled or Flash Fried Calamari - Herb Aioli 18

Crab Cake

Maryland's Famous Blue Jumbo Lump Crab
Sauce 24

Rémoulade

Octopus

Mediterranean - Sashimi Grade - Char grilled 28

Shrimp Santorini

Sauté in a Wine, Tomato, Epirus Feta

Herbs Broth 25

and

Molos Chips

Crispy Zucchini and Eggplant
Mint Yogurt Sauce 22

Filet Mignon Souvlaki

Prime Beef - Grilled on a Skewer

Sauce 26

Tzatziki

Fish Market

Lavraki

Mild, Mediterranean Sea Bass 38

Dover Sole

Sweet, Firm and Buttery Flavor 46

Lobster

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

Fagri

Moist and Flaky, Fishermen's Choice (for two) 88

Red Snapper

Delicate, Sweet and Nutty Flavor (for two) 84

Colossal King Prawn

Madagascar's Giant Shrimp 22 each

Main Course

Faroe Islands Salmon

Charred Grilled - Garlic Spinach – Chickpeas 34

Diver Sea Scallops

Squid Ink Risotto - Seaweed Salad 39

Ahi Tuna

Sesame-crusting - Quinoa - Walnuts 39

Seafood & Orzo

Lobster Tail - Shrimp - Scallops – Mussels 38

Lobster Pasta

Fresh Fettuccini - Brandy – Tomato and Herbs 46

Paidakia

Fire Roasted Lamb Chops - Sweet
Potato Mash 44

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

Summer 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