

SUSTAINABLE DINNER MENU

Please enjoy our ingredients grown, raised and caught by the finest suppliers, in our industry, that share our commitment to serving great food.
We further our dedication to this mission by featuring only antibiotic-free and natural ingredients on our menu

Bread & Olive Oil Available Upon Request

SOUP

CHEF'S DAILY CHOICE 16

THE SPREADS 29 / OR 12 EACH

TZATZIKI, MELITZANOSALATA, CARP ROE MOUSSE,
SKOPRDALIA, TYROKAFTERI
SERVED WITH GRILLED PITA BREAD

SMALL PLATES

MOLOS VEGGIE CHIPS 22

Crispy zucchini & eggplant tower, tzatziki dip

CHAR-GRILLED OCTOPUS 29

Mediterranean, chargrilled, crisp fennel, EVOO

CALAMARI 21

Grilled with lemon emulsion or flash fried with herb aioli & marinara

TUNA TARTARE 28

Avocado puree, yuzu ponzu sauce, wasabi tobiko, pita chips

FILLET MIGNON KEBOB 28

Prime Beef - skewered & grilled, tzatziki sauce

CRABCAKE 26

Colossal crab, remoulade

SAGANAKI 24

Baked Kefalongraviera cheese, brandy, lemon and cherry tomato compote

THE RAW BAR

JUMBO SHRIMP COCKTAIL 7 EA

(CHAMPAGNE POACHED)

JUMBO CRAB MEAT 32

CAVIAR AND AVOCADO

1/2 DZ EAST COAST OYSTERS 18

1/2 DZ KUMAMOTO OYSTERS 28

1/2 DZ CLAMS 12

PORT IMPERIAL SEAFOOD TOWER
(FOR 2) 75

LOBSTER, CRABMEAT, SHRIMP, CRAWFISH
CRAB CLAWS, OYSTERS & CLAMS

SALADS

ROMAINE & DILL 20

Crisp romaine hearts, dill, scallions,
barrel aged feta cheese, EVOO

TRADITIONAL GREEK 22

Vine ripened tomatoes, cucumbers, red onions,
olives, peppers, barrel aged feta cheese, oregano,
aged balsamic, EVOO

WATERMELON SALAD 25

Feta mousse, arugula pistou, citronette topped with
sunflower seeds & fresh mint

PASTA

TRUFFLE ORZO & VEGETABLE 29

Seasonal vegetables, cherry tomato confit, crushed Kalamata olives, herbs, mizithra, truffle oil

LOBSTER PASTA 49

Whole lobster braised in a tomato sauce with Greek spices & herbs

SEAFOOD AND ORZO 45

Lobster tail, fresh tomato sauce, shrimp, scallops, mussels, clams

FRESH WHOLE FISH

FRESH CAUGHT, WHOLE FISH, GRILLED ON CHARCOAL. OUR CHEFS DE-BONE YOUR FISH UNLESS OTHERWISE INSTRUCTED. PLEASE VISIT OUR WHOLE FRESH FISH DISPLAY FOR SEASONAL AVAILABILITY

LAVRAKI 38

Mediterranean sea - seabass, lean white fish, mild & moist tender flakes

FAGRI *SERVES 2 PEOPLE* 98

Mediterranean sea - Mediterranean white snapper, medium-firm texture

DOVER SOLE 55

North sea - Firm, sweet and buttery

RED SNAPPER *SERVE 2 PEOPLE* 98

New Zealand - Red snapper, moist & lean fish with distinctive sweet flavor

COLOSSAL KING PRAWN 22 EA

Madagascar wild giant shrimp

WHOLE LOBSTER 35 PER POUND

Cold water, Nova Scotia hard shell

ENTREES

FAROE ISLANDS SALMON 38

Summer corn with scallion, mint & cucumber, fennel puree

SCALLOPS 45

Pan-seared. squid ink risotto, seaweed salad

GRILLED TUNA 42

Seaweed Tempura. citrus yogurt, harissa aioli

PAIDAKIA 47

Fire roasted lamb chops, olive oil & lemon emulsion, sweet potato mash

PRIME FILET MIGNON 48

8oz, Grilled, Madeira peppercorn reduction, herbs, lemon potatoes

PRIME RIBEYE STEAK 69

24oz bone-in, served with lemon potatoes

FARM TO TABLE SIDES

HAND CUT FRIES 10

BRUSSELS SPROUTS 15

ROASTED LEMON POTATOES 10

GRILLED VEGETABLES, HALOUMI 18

SAUTÉED ORGANIC WILD GREENS, EVOO 10

LOBSTER RISOTTO 24

In our cooking we only use quality evoo sourced from our own olive groves in Kefalonia, Greece. Our cuisine philosophy is to use the highest quality, natural, organic and sustainable products whenever possible.

Executive Chef Michalis Bakakos