

SEAFOOD TOWER | 140

1 dozen oysters | 1.25lb Lobster | Lump Crab Meat
Shrimp (8)

RAW BAR/CRUDO

OYSTERS East or West coast 1/2 dozen | 18 1 dozen | 32

SHRIMP COCKTAIL | 21

LUMP CRAB MEAT Served with dijon aioli | 23

TUNA TARTARE Yellowfin tuna, crispy potato, yogurt | 24
& avocado mousse

TUNA CRUDO Escabeche, green olive, puffed quinoa | 24

SALMON CRUDO Dill, cucumber, pickled fresno, white soy | 23

HAMACHI CRUDO Grapefruit, avocado, jalapeno | 24

BRANZINO CRUDO Yuzu kosho, orange, aleppo | 22

CRUDO SAMPLER Select three crudos | 58

SALAD | SOUP

TOMATO Classic Greek with tomatoes, cucumbers, olives, feta | 25

GREEN Romaine hearts, fresh scallions, feta, dill aioli | 17

ROASTED BEET SALAD Mixed greens, walnuts pomegranate
seeds, balsamic vinaigrette | 23

AVGOLEMONO Traditional chicken soup with lemon and rice | 12

APPETIZERS

PIKILIA Tzatziki, spicy feta, skordalia, hummus, fava,
taramosalata | 3 for 18 ~ 6 for 32

DOLMADES Hand rolled grape leaves stuffed with rice
and dill, served with tzatziki | 12

GRILLED OCTOPUS Roasted peppers, onions,
capers, fava | 29

CRAB CAKES Jumbo lump crab, brussel slaw, chili aioli | 29

KOLOKITHOKEFTEDES
Zucchini fritters served with lemon yogurt | 19

SPANAKOPITA Spinach and feta triangles | 19

SESAME FETA Feta cheese crusted in sesame,
finished with Greek sour cherries | 18

HALLOUMI Grilled Cypriot cheese, candied lemon,
sesame | 17

SAGANAKI Crispy kefalograviera, fig compote, honey | 18

SHRIMP SANTORINI Baked shrimp with tomato,
feta, ouzo, fresh herbs | 25

KYMA CHIPS Crispy slices of zucchini and eggplant
served with tzatziki | 26

CALAMARI Grilled or Crispy served with Cretan tomato sauce | 23

SHRIMP SKEWERS Wild Gulf shrimp simply grilled,
seaweed yogurt | 29

PASTICHIO SPRING ROLLS Pasta, meat sauce,
crispy phyllo served with bechamel sauce | 19

SIDES

LEMON POTATOES / HORTA / BROCCOLINI | 10
BRUSSELS SPROUTS / FETA FRIES
GREEK FRIES / SPANAKORIZO

WHOLE FISH

LAVRAKI | 39
(Greece) Branzino, lean white fish, mild, tender flakes

ROYAL DORADE | 38
(Greece) Tsipoura, Mediterranean fish with a rich
flavor and firm flakes

BLACK SEA BASS | 42
(Mid-Atlantic) Wild bass, mild flavor and flaky texture

FROM THE LAND

FILET MIGNON KEBAB | 42
Grilled Filet Mignon, fingerling potatoes, harissa pita
chimichurri sauce

LAMB CHOPS | 52
Simply grilled, fresh herbs, roasted lemon served with
Greek-style fries

BONE-IN RIBEYE | 53
35-Day, dry aged, roasted garlic, au poivre, served with
Greek-style fries

FREE RANGE CHICKEN | 34
Roasted free range chicken, lemon potatoes

OTHER SPECIALITIES

GRILLED CAULIFLOWER STEAK | 29
(V) Pine nuts, golden raisins, spiced tomato sauce, mint

GRILLED SALMON | 38
Faroe Islands salmon, spanakorizo, crispy leeks

SEAFOOD YOVETSIS | 42
Mussels, shrimp, clams, crabmeat baked with orzo, metaxa, saffron

PAN SEARED SCALLOPS | 42
Sweet potato skordalia, wild mushroom, black garlic
vinaigrette hazelnuts

TIGER PRAWNS | 47
(Madagascar) Simply grilled, ladolemono, served with horta

LOBSTER PASTA | 52
Maine lobster, fettucine, tomato, myzithra

LANGOUSTINES | 75
(Wild New Zealand) Simply grilled, ladolemono, served with horta

Please notify your server of any food allergies you may have.

*Consuming raw or uncooked meats, fish or fresh eggs may increase your risk of food borne illness especially if you have certain medical conditions.