

## 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 chili aioli | 23

TUNA TARTARE Yellowfin tuna, crispy potato, yogurt  
& avocado mousse | 26

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 koshu, orange, aleppo | 22

CRUDO SAMPLER Select three crudos | 59

## SALAD | SOUP

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

GREEN Romaine hearts, fresh scallions, feta, dill aioli | 18

BEET SALAD Skordalia, mixed greens, orange, balsamic vinaigrette,  
pomegranate, almonds | 23

AVGOLEMONO Traditional chicken soup with lemon and rice | 12

## SIDES | 11

LEMON POTATOES | GREEK FRIES | FETA FRIES  
BRUSSEL SPROUTS | BROCCOLINI | HORTA  
SPANAKORIZO | SAUTÉED SPINACH

## 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 | 32

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 | 19

HALLOUMI Grilled Cypriot cheese, candied lemon, sesame | 18

SAGANAKI Crispy kefalograviera, fig compote, honey | 19

SHRIMP SANTORINI Baked shrimp with tomato,  
feta, ouzo, fresh herbs | 27

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

CALAMARI Grilled with capers & ladolemono or Crispy served  
with Cretan tomato sauce | 25

SHRIMP SKEWERS Wild Gulf head-on shrimp, simply grilled,  
roasted garlic & chili yogurt | 29

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

SOUTZOUKAKIA Mediterranean spiced ground beef & lamb  
meatballs, baked in tomato sauce, topped with mizithra cheese | 21

## 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

AMERICAN RED SNAPPER | 46

(Gulf Coast) mild taste, lean and moist, firm texture

## FROM THE LAND

FILET MIGNON KEBAB | 46

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 RIB EYE | 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 SPECIALTIES

GRILLED CAULIFLOWER STEAK | 29

(V) Pine nuts, golden raisins, spiced tomato sauce, mint

GRILLED SALMON | 39

Faroe Island Salmon, braised black lentils, baby bok choy

SEAFOOD YOVETSI | 42

Mussels, shrimp, clams, crab meat baked with orzo, metaxa,  
saffron

WILD ALASKAN HALIBUT | 45

Pan-roasted, saffron risotto, blistered cherry tomatoes,  
grilled scallions

TIGER PRAWNS | 47

(Madagascar) Simply grilled, ladolemono, served with horta

BIG EYE TUNA STEAK | 48

Coriander crusted, apple puree, fennel slaw, chilis

LOBSTER PASTA | 52

Maine lobster, fettuccine, tomato, mizithra

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.