



ON ICE

SEAFOOD TOWER 140

1 Dozen Oysters, 1 ¼ lb Lobster, Lump Crab Meat, Shrimp

OYSTERS

1/2 Dozen 18 1 Dozen 32

CRUDO

TUNA & SALMON TARTARE 29

Yellowfin Tuna, Atlantic Salmon, Avocado, Crispy Potato

HAMACHI CRUDO 25

Yuzu, Lemon Zest, Olive Oil

ROYAL DORADE CEVICHE 22

Cilantro, Onion, Lime, Chili

CRUDO TRIO 59

Tuna and Salmon Tartare, Hamachi, Royal Dorade Ceviche

SOUP

AVGOLEMONO 12

Traditional Chicken Soup with Lemon and Rice

SALAD

GREEK SALAD 27

Tomatoes, Onions, Cucumbers, Olives, Feta

ROMAINE 19

Fresh Scallions, Feta, Dill Aioli

BEET SALAD 23

Skordalia, Mixed Greens, Orange, Almonds, Pomegranate, Balsamic Vinaigrette

WATERMELON 23

Feta, Walnuts, Jalapeno Dressing

APPETIZERS

PIKILIA 3 for 19 ~ 6 for 35

Tzatziki, Spicy Feta, Skordalia, Hummus, Fava, Taramasalata, Served with Pita

DOLMADES 12

Hand Rolled Grape Leaves Stuffed with Rice and Dill, Served with Tzatziki

GRILLED OCTOPUS 29

Roasted Peppers, Onions, Capers, Fava

CRAB CAKES 34

Jumbo Lump Crab, Brussel Slaw, Chili Aioli

KOLOKITHOKEFTEDES 19

Zucchini Fritters Served with Lemon Yogurt

SPANAKOPITA 19

Traditional Spinach and Feta Pie

SESAME FETA 19

Feta Cheese Crusted in Sesame, Finished with Greek Sour Cherries

HALLOUMI 18

Grilled Cypriot Cheese, Candied Lemon, Sesame

SAGANAKI 19

Crispy Kefalograviera, Fig Compote, Honey

SHRIMP SANTORINI 27

Baked Shrimp with Tomato, Feta, Ouzo, Fresh Herbs

SHRIMP SKEWERS 29

Wild Gulf Head-On Shrimp, Simply Grilled, Roasted Garlic & Chili Yogurt

KYMA CHIPS 26

Crispy Slices of Zucchini and Eggplant, Tzatziki

CALAMARI 25

Grilled with Capers & Ladolemono or Fried with Tomato Sauce

SOUTZOUKAKIA 21

Mediterranean Spiced Ground Beef & Lamb Meatballs, Baked in Tomato Sauce, Topped with Mizithra Cheese

WHOLE FISH

BLACK SEA BASS 44
Grilled Wild Bass (Mid-Atlantic)

FAGRI 48
Grilled Pink Snapper (Greece)

LAVRAKI 39
Grilled Branzino (Greece)

SIDES 12

LEMON POTATOES | SPANAKORIZO
FETA FRIES | GREEK FRIES
BRUSSEL SPROUTS | BROCCOLINI

ENTRÉE

CAULIFLOWER STEAK 29

Pine Nuts, Golden Raisins, Spiced Tomato Sauce, Mint

WILD ALASKAN HALIBUT 46

Pan-Seared Saffron Risotto, Blistered Cherry Tomatoes, Scallions

GRILLED SALMON 39

Atlantic Salmon, Braised Black Lentils, Baby Bok Choy

GRILLED TIGER PRAWNS 48

Ladolemono, Served with Horta

LOBSTER PASTA 55

Maine Lobster, Fettuccine, Tomato, Mizithra

SEAFOOD YOUVETSI 44

Mussels, Shrimp, Clams, Crab Meat, Orzo, Metaxa, Saffron

FREE RANGE CHICKEN 35

Roasted Free Range Chicken, Lemon Potatoes

BONE-IN RIB EYE 59

35-Day, Dry Aged, Roasted Garlic, au Poivre, with Greek Fries

LAMB CHOPS 54

Simply Grilled, Fresh Herbs, Roasted Lemon with Greek Fries

FILET MIGNON KEBAB 48

Grilled Filet Mignon, Fingerling Potatoes, Harissa Pita, Chimichurri



(Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.)