



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 YOUNG VETS 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

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

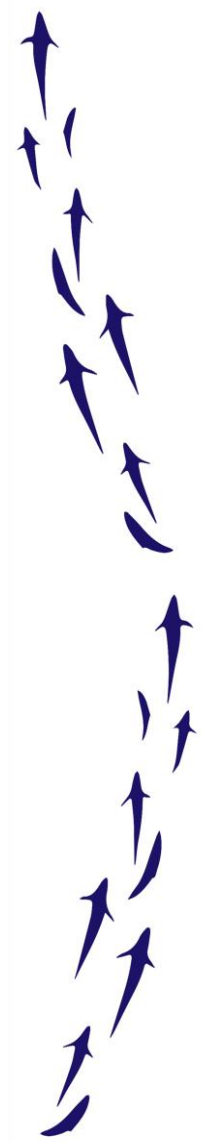
SALAD

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



(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.)