



Appetizers

- CLAMS ON THE HALF SHELL (6) / 15
OYSTERS ON THE HALF SHELL (6) / 18
PLATEAU 12 Oysters, 12 Mussels, 6 Clams, 3 Shrimp, 1.25lb Maine Lobster & 4oz Lump Crab / 110
SHRIMP COCKTAIL (3) / 19
LUMP CRAB COCKTAIL (4oz) / 19
KEFETEDES Greek-style, Pan fried meatball / 17
AVGOLEMONO Classic Organic Egg-Lemon Soup with Chicken & Orzo / 11
PIKILIA Traditional Spreads: Tarama, Scordalia, Ktipiti and Tzatziki / 18 (Or Individually 8)
KYMA CHIPS Paper-thin Zucchini & Eggplant Chips with Tzatziki Sauce / 22
FAKÉS Traditional Greek Lentil Soup / 10
GIGANTES Savory Braised Imported Giant Greek Lima Beans, Traditional Tomato sauce / 13
CAULIFLOWER Halved Roasted Cauliflower Served over Yogurt/Mint Sauce and Toasted Pistachios / 12
PATZARIA Roasted Beets Served with Skordalia Sauce, Extra Virgin Olive Oil / 17
SPANAKOPITA Traditional Spinach and Feta Pie / 19
HALLOUMI Grilled Cypriot Cheese / 19
SAGANAKI Traditional Pan Fried Graviera Cheese / 17
SESAME FETA Pan seared sesame encrusted feta topped with candied figs, cherry tomato on a raspberry-honey glaze / 20
OCTOPUS Sushi Grade Mediterranean Grilled Octopus, Onions, Capers / 26
CALAMARI Fried or Grilled Tender Squid / 17
STUFFED CALAMARI Rhodes Island Classic recipe - Stuffed Grilled Calamari with four Greek Cheeses / 22
CRAB CAKE Maryland Lump "Blue" Crabmeat / 24
SHRIMP Grilled Jumbo U10 Shrimp with Extra Virgin Olive Oil, Herbs / 27
MUSSELS Steamed Mussels Cooked with Santorinian Wine & Ouzo Broth / 20

Salads

- TOMATO (FOR 2) Classic Greek Salad (Cut to Order) Tomatoes, Cucumbers, Peppers, Onions, Olives, Feta, EVOO / 23
GREEN Romaine Hearts, Fresh Scallions, Dill and Feta, House Dressing / 16
ARUGULA Baby Arugula topped with crumbled feta, balsamic vinaigrette and EVOO / 18
BRUSSELS SPROUT Shaved Brussels Sprouts, Celery, Carrots, Radishes, Walnuts, Cranberries, Graviera Cheese, Honey Vinaigrette Dressing / 18
WATERMELON Refreshing Mykonos Salad of Watermelon, Arugula, Walnuts, Feta in a Light Jalapeno Dressing / 20

Fresh Whole Fish

Whole fish are de-boned unless otherwise specified and served with a complimentary choice of, lemon potatoes, horta, leek rice pilaf or french fries

- LAVRAKI (Imported - Whole)"Bronzini" Lean White Fish, Mild Moist Tender Flakes / 36
TSIPOURA (Imported - Whole) Royal Dorado. Mediterranean Fish with a Rich Flavor and Firm Flakes / 36
BLACK SEA BASS (Atlantic Ocean - Whole) Mid-Atlantic Wild Bass, Mild Flavor and Flaky Texture / 39
RED SNAPPER American Snapper, Moist and Lean Fish with Distinctive Sweet Flavor / 39

Other Specialties

- SALMON Scottish Salmon, Leek Rice Pilaf / 35
PLAKI Pan Roasted Filet of Sole, Onions, Tomato in a Light Santorinian Wine and Tomato Sauce / 35
SWORDFISH Marinated cubes of Swordfish skewered with tomato, onion and bell pepper / 41
CHICKEN Free Range, Half Roasted Chicken, Lemon Potatoes / 31
KOTOPOULO Boneless chicken breast kabob, leek rice pilaf / 28
MOUSSAKA Layers of Sautéed Ground Meat, Eggplant, Potatoes, Topped with Béchamel Sauce / 33
SIRLOIN 16oz Charcoal Grilled Sirloin Steak, Greek Style Fresh Cut Fries / 42
LAMB CHOPS 3 - 4oz Charcoal Grilled Baby Lamb Chops, Greek Style Fresh Cut Fries / 46
YOUVETSI Baby Lamb Shank Oven-Baked with Orzo, Fresh Tomato Sauce and Feta Cheese / 37
PORK CHOP - 10oz. Chop, tender and juicy served with Greek Style fresh cut fries / 28
SEAFOOD LINGUINI the Entire Sea on Your Plate.../38
SHRIMP SAGANAKI Shrimp, Fresh Tomatoes, Herbs and Feta / 38
SHRIMP LINGUINI Sautéed gulf shrimp, EVOO, Santorini wine, garlic, onions and cherry tomatoes / 38
GARIDES (Imported) Grilled Giant Tiger Shrimp, Extra virgin Olive Oil and Lemon Sauce / 42
LOBSTER Charcoal Grilled Maine Lobster in the Shell, Ladolemono Sauce / MP
LANGOUSTINES Succulent and sweet, grilled to perfection / MP
ASTAKO-MAKARONADA 1.5lb Maine Lobster with linguini in a rich garlic tomato sauce / MP

Sides

- ASPARAGUS / 10 FRESH CUT FRIES / 8 HARICOTS VERTS / 9 SEASONAL VEGETABLES / 16
BROCCOLI RABE AND FETA / 12 SAUTEED SPINACH / 9 GRILLED HOLLAND SWEET PEPPERS / 11