

## Shellfish

SHRIMP COCKTAIL(3) /19  
CLAMS ON THE HALF SHELL (6) /15

LUMP CRAB COCKTAIL (4oz) /26  
OYSTERS ON THE HALF SHELL (6) /18 (Dz) /36

## Plateau

GRAND: 6 OYSTERS, 6 MUSSELS, 4 CLAMS, 2 SHRIMP, Half 1.25lb. MAINE LOBSTER, 2oz LUMP CRAB /85  
ROYALE: 12 OYSTERS, 12 MUSSELS, 6 CLAMS, 4 SHRIMP, 1.25lb. MAINE LOBSTER & 4oz LUMP CRAB /145

## Crudo

YELLOWFIN TUNA Lime Zest, EVOO, Black Tobiko Caviar /22  
FAGRI Pink Himalayan Salt, Lemon-Oil Emulsion, Micro Wasabi Greens /24  
WHOLE FISH Select Any Of Our Whole Fish to be expertly Sliced and plated /MP

## Appetizers

AVGOLEMONO Classic Organic Egg-Lemon Soup with Chicken & Orzo /12

\*PIKILIA Traditional Spreads: Tarama, Skordalia, Melintzanosalata, Ktipiti & Tzatziki /26 (Or Individually 10)

GIGANTES Savory Braised Imported Giant Greek Lima Beans, Fresh Tomatoes & Herbs /14

KYMA CHIPS Paper-Thin Zucchini & Eggplant Chips with Tzatziki Sauce /27

\*SPANAKOPITA Spinach, Leeks & Feta Pie /20

\*PATZARIA Roasted Beets Served with Skordalia Sauce, EVOO /17

KEFTEDES Greek-Style, Pan Seared Wagyu Meatballs /22

FILET SOUVLAKI Tender Filet Mignon Skewers, Sautéed Brussels Sprouts, Tzatziki /22

SAGANAKI Pan Fried Graviera Cretan Cheese /19

HALLOUMI Grilled Cypriot Cheese /20

\*SESAME FETA Pan Seared Sesame Encrusted Feta Topped with Candied Figs, Cherry Tomato on a Raspberry-Honey Glaze /21

TUNA TARTARE Smoked Sea Salt, Lemon-Oil Emulsion, Avocado /24

CALAMARI Fried or Grilled Tender Squid /22

OCTOPUS Sushi Grade Mediterranean Grilled Octopus, Roasted Peppers, Onions, Capers /28

CRAB CAKE Maryland Lump "Blue" Crabmeat, Kastorian Gigantes Beans /29

SHRIMP Grilled Jumbo U10 Shrimp with EVOO, Herbs /29

MUSSELS Steamed Mussels cooked with Santorinian Wine & Ouzo Broth /25

## Salads

TOMATO (for 2) Classic Greek with farm ripe tomatoes, cucumbers, peppers, onions, Feta, EVOO /26

GREEN Romaine Hearts, Fresh Scallions, Dill & Feta, House Dressing /19

ARUGULA Baby Arugula topped with Crumbled Feta, Balsamic Vinaigrette and EVOO /19

WATERMELON SALAD Refreshing Mykonos Salad, Watermelon, Arugula, Walnuts, Feta, Mild Jalapeño Dressing/19

MIXED FIELD GREENS Goat Cheese, Raspberry Vinaigrette/18

# Whole Fresh Fish

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

LAVRAKI (Greece) "Bronzini" Lean White Fish, Mild Moist Tender Flakes /38

TSIPOURA (Greece) Royal Dorado. Mediterranean Fish with a Rich Flavor and Firm Flakes /37

RED SNAPPER (Florida) Moist and Lean Fish with Distinctive Sweet Flavor /43

BLACK SEA BASS (The Carolinas) Mid-Atlantic Wild Bass, Mild Flavor and Flaky Texture /43

FAGRI (Mediterranean) Firm, Sweet Mediterranean Pink Snapper/ 46

DOVER SOLE (Spain) Enticingly Sweet Flavor, Very Firm, Small Flakes/ 57

\*Please visit our Fish Display for larger and exotic fish - MP

\*Larger fish (2lbs+) are available to be baked in Sea Salt (please allow 45 minutes for Preparation +\$15)

## Other Specialties

SALMON Scottish Salmon, Leek Rice Pilaf /37

PLAKI Pan Roasted Filet of Sole, Onions, Tomato & Potatoes in a Light Santorinian Wine Sauce /38

SWORDFISH Marinated Cubes of Swordfish Skewered with Tomato, Onion & Bell Pepper /43

YELLOWFIN TUNA Grilled Rare, Organic Broccoli, Ginger-Soy Glazed /44

CHICKEN Half Roasted Organic, Pasture Raised Heritage Chicken, Lemon Potatoes /35

KOTOPOULO Boneless Organic Chicken Breast Kebab, Leek Rice Pilaf /32

MOUSSAKA Layers of Wagyu Beef Ragu, Eggplant, Potatoes, Bechamel /36

SIRLOIN 16oz Dry Aged Prime Charcoal Grilled Sirloin, Greek Style Fresh Cut Fries /54

LAMB CHOPS 3 - 4oz Charcoal Grilled Baby Lamb Chops, Greek Style Fresh Cut Fries /53

YOUVETSI Baby Lamb Shank Oven-Baked with Orzo, Fresh Tomato Sauce, Gaviera Cheese /42

PORK CHOP ~ Double Cut Berkshire Chop, Greek Style Fresh Cut Fries/37

SEAFOOD LINGUINI the Entire Sea on Your Plate.../40

SHRIMP SAGANAKI Shrimp, Fresh Tomatoes, Herbs & Feta /40

GARIDES (Imported) Grilled Giant Tiger Shrimp, EVOO & Lemon Sauce /44

LOBSTER Charcoal Grilled Maine Lobster in the Shell, EVOO & Lemon /MP

LANGOUSTINES Succulent & Sweet, Grilled to Perfection / MP

ASTAKO-MAKARONADA 1.5lb Maine Lobster with Linguini in a Rich Garlic Tomato Sauce / MP

## Sides

ASPARAGUS /10 BRUSSELS SPROUTS /10 LEMON POTATO /10 FRESH CUT FRIES /10

HORTA /10 SAUTÉED SPINACH /10 CAULIFLOWER /12 HARICOT VERTS /12

BROCCOLI RABE AND FETA /12 GRILLED VEGETABLE PLATTER /19 STEAMED BROCCOLI / 10

GIVE THE  GIFT CARD

FOR PRIVATE PARTY INQUIRIES PLEASE VISIT KYMAEVENTS.COM

\*CONSUMING RAW OR UNCOOKED MEATS, FISH OR FRESH EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS