

RAW BAR

LITTLE NECK CLAMS 16

one dozen little neck clams
cocktail sauce & lemon

MARKET OYSTERS 18

half dozen East coast or
West coast, mignonette sauce

SALMON CRUDO 17

Loch Duart salmon (Scotland)
yuzu, fingerlime, umibudo, cilantro

TUNA TARTARE 18

#1 yellow fin tuna, orange oil
dried Kalamata olives, fennel pollen

CRUDO TASTING M.P.

chefs rotating selection of raw seafood

SOUPS/SALADS

GAZPACHO 12

chilled summer tomato & vegetable soup
traditional Greek garnitures

HORIATIKI SALAD 17

vine ripe tomatoes, cucumber, red onion
peppers, olives, Arahova feta

ROMAINE SALAD 15

dill dressing, manouri cheese
Belgium endive, scallions

WATERMELON & FETA SALAD 17

watermelon, cherry tomatoes, Arahova feta, mint
dried Kalamata olives, lime vinaigrette

LAHANOSALATA 16

shaved brussels sprouts, toasted almonds
kishmish raisins, mint, white balsamic
kefalograviera cheese

SIDES all sides 8

Roasted Beets / Sautéed Spinach

Seasonal Horta Greens / Gigantes Beans

Greek Fries / Traditional Lemon Potatoes

PIKILIA All individual spreads 8

CHICKPEA HUMMUS

smoked paprika, marinated chickpeas, micro cilantro

TARAMOSALATA

roe of the grey mullet, capers, red onion, evoo

TYROKAFTERI

spicy roasted pepper & feta spread

SKORDALIA

Greek almond, garlic

TZATZIKI

Greek strained yogurt, garlic, cucumber

TASTING OF 3 SPREADS 18

TASTING OF ALL 5 SPREADS 25

SMALL PLATES

KOLOKITHOKEFTEDES 17

traditional zucchini fritters
mint yogurt, petite greens

ELÉA CHIPS 20

lightly fried zucchini & eggplant, tzatziki
kefalogaviera cheese

FETA BOUYIOURDI 16

baked Arahova feta, tomato, onion
cubanelle & Calabria chili, toasted zeia bread

LOUKANIKO 18

"Meze Style" Greek village sausage
braised gigante beans, Arahova feta

PORK SOUVLAKI 18

marinated Berkshire pork tenderloin
tyrokafteri, roasted onions, toasted pita

OCTOPUS 21

grilled Spanish octopus, Santorini fava
pepper & onion "stifado"

CALAMARI 17

day-boat Rhode Island calamari
crushed fresh tomato

OYSTERS "TIGANITA" 19

lightly fried Cape May Salt oysters (NJ) roasted
beets & Swiss chard, almond skordalia

FROM THE SEA

WHOLE GRILLED FISH

LAVRAKI (Kefalonia, Greece) 34

delicate, white, mild flavor

TSIPOURA (Kefalonia, Greece) 34

firm, white, full flavor

DAILY MARKET FISH M.P.

Mediterranean & domestic
market varieties based on availability

SEAFOOD SPECIALTIES

SHRIMP SAGANAKI 32

wild ocean shrimp, tomato, feta, ouzo, sautéed orzo

YELLOWFIN TUNA 34

baby artichokes, cherry tomatoes
Sorrento lemon vinaigrette, capers

SCOTTISH SALMON 27

Loch Duart salmon, hortorizo, carrot purée

MUSSELS AVGOLEMONO 26

Dekoning family Dutch style mussels
Greek herbs, avgolemono sauce

FROM THE LAND

YEMISTA 25

oven roasted tomato, bell pepper & zucchini
stuffed with herbed rice

ORGANIC CHICKEN 27

Organic roasted chicken, lemon potatoes

YOUVETSI 29

Xinomavro wine braised short rib
baked orzo & kefalograviera cheese

GRILLED QUAIL 32

Vermont quail, grape must, grilled figs
roasted endive

LAMB PAIDAKIA 36

taverna style lamb chops fresh cut Greek fries

8OZ FILET MIGNON 38

grass fed Angus Beef, potato terrine
feta-cauliflower sauce, thyme