

APPETIZERS

CYPRESS CHIPS 11

CRISPY ZUCCHINI AND EGGPLANT CHIPS • SKORDALIA

PULPO GALLEGO 18

THINLY SLICED BRAISED OCTOPUS, MARINATED BELL PEPPERS, HEIRLOOM POTATOES, SLICED OLIVES, BASIL, ARUGULA, PAPRIKA FLAKES • E. V. OLIVE OIL

OZO MUSSELS 15

FRESH P.E.I. MUSSELS, FRESH TOMATOES, BASIL, SHALLOTS, CRUMBLLED FETA • OZO

BOUREKAKIA 10

ROASTED EGGPLANT, FLORINA PEPPERS AND MANOURI CHEESE WRAPPED IN PHYLLO DOUGH

KEFTEDES 11

SEASONED GROUND BEEF AND LAMB MEATBALLS, FETA, ONIONS, PARSLEY, GREEK HERBS • FRESH TOMATO SAUCE

CALAMARI FRITTI 12

FLASH FRIED CALAMARI • FRESH TOMATO SAUCE

SHRIMP TABBOULEH 18

GRILLED SHRIMP, COUSCOUS, FRESH TOMATOES, PARSLEY • FRESH MINT LIME JUICE

BUFFALO WINGS 10

CELERY • CHUNKY BLEU CHEESE SAUCE

CHICKEN TENDERS 11

• HONEY MUSTARD SAUCE

HALOUMI • LOUKANIKO 13

GRILLED CYPRIOT CHEESE • GREEK SAUSAGE

TRADITIONAL SOUVLAKI STICKS 9

GRILLED PORK SOUVLAKI • MEDITERRANEAN PITA

SMOKING SLIDERS 12

APPLEWOOD BACON, SMOKED CHEDDAR CHEESE, SAUTÉED ONIONS • COOL RANCH DRESSING

SESAME CHICKEN STRIPS 11

SESAME BATTERED CRISPY CHICKEN TENDERS • HONEY DIJON MUSTARD SAUCE

MEDITERRANEAN MEZEDES

SKORDALIA 6

GARLIC ALMOND MOUSSE, POTATOES, LEMON JUICE • E. V. OLIVE OIL

TAMOSALATA 6

LEMONY COD ROE MOUSSE (GREEK STYLE CAVIAR)

TZATSIKI 6

GREEK YOGURT, CUCUMBER, GARLIC, MINT AND DILL

MELITZANOSALATA 6

PURÉED FIRE ROASTED EGGPLANT, GARLIC, LEMON JUICE, GREEK HERBS • E. V. OLIVE OIL

HUMMUS 6

CHICK PEAS, TAHINI, LEMON JUICE, CUMIN • E. V. OLIVE OIL

ALL ABOVE SERVED WITH TOASTED PITA CHIPS

PIKILIA 12

COMBINE 3 OF YOUR FAVORITE MEDITERRANEAN MEZEDES FROM ABOVE

SALADS

GREEK SALAD 12

ROMAINE LETTUCE, TOMATOES, CUCUMBERS, BELL PEPPERS, KALAMATA OLIVES, ONIONS, FETA • E. V. OLIVE OIL AND MINT VINAIGRETTE

GRILLED CHICKEN 14 GYRO MEAT 14 SALMON 16 SHRIMP 18

CHICKEN CAESAR SALAD 12

CRISPY ROMAINE LETTUCE, TOSSED IN OUR HOMEMADE CAESAR DRESSING, TOPPED WITH GRILLED CHICKEN, CROUTONS • PARMIGIANO-REGGIANO SHAVINGS

SALMON SALAD 14

GRILLED SALMON OVER ARUGULA, ROASTED BEETS, ALMONDS, GOAT CHEESE • BALSAMIC VINAIGRETTE

SOUPS

AVGOLEMENO 5

TRADITIONAL GREEK CHICKEN EGG LEMON SOUP

CHEF'S SOUP DU JOUR 5

SCARLET 12

ICEBERG WEDGES, BABY SPINACH, GRANNY SMITH APPLES, WALNUTS, DRIED CRANBERRIES, MANCHEGO CHEESE SHAVINGS • ROQUEFORT DRESSING
GRILLED CHICKEN 14 SALMON 16 SHRIMP 18

DAKOS **

WHOLE WHEAT RUSK, TOPPED DICED TOMATOES, OREGANO, SHREDDED FETA • E. V. OLIVE OIL AND LEMON

ASPARAGUS SALAD 12

ROASTED RED PEPPERS, GOAT CHEESE, PECANS, ARUGULA • RED WINE VINAIGRETTE

RAW BAR

BLUE POINT OYSTERS 13

ON THE HALF SHELL, SIX PIECES

LITTLE NECK CLAMS 10

ON THE HALF SHELL, SIX PIECES

BURGERS • SANDWICHES

"THE GREEK" **

GRILLED TOMATO • FETA CHEESE

"THE INFERNO" **

SAUTEED ONIONS AND MUSHROOMS, JALAPEÑOS • HOT SAUCE

"THE CLASSIC" **

TOMATO • LETTUCE • RED ONIONS • CHOICE OF CHEESE

"BLEU MOON" **

AVOCADO, BACON, TOMATO, RED ONION • CRUMBLED BLEU CHEESE

TURKEY BURGER **

VEGGIE BURGER **

ROASTED RED PEPPERS, RED ONIONS • MOZZARELLA CHEESE

CHICKEN PESTO 10

GRILLED BREAST OF CHICKEN, ROASTED PEPPERS,
MELTED FONTINA CHEESE • BRIOCHE ROLL
• PESTO SAUCE • GREEK FRIES

SOUVLAKI 10

MARINATED PORK OR CHICKEN ON MEDITERRANEAN PITA
• GREEK SALAD • TZATZIKI SAUCE

CHICKEN CLUB 12

GRILLED CHICKEN, AVOCADO, BACON, LETTUCE, TOMATO,
RANCH DRESSING • BRIOCHE ROLL • GREEK FRIES

GYRO 10

THIN SLICED GYRO MEAT WRAPPED IN MEDITERRANEAN
PITA, LETTUCE, TOMATO • TZATZIKI SAUCE • GREEK FRIES

MEDITERRANEAN WRAP 12

GRILLED CHICKEN BREAST STRIPS, SHAVED ROMAINE LETTUCE, DICED
TOMATOES, CUCUMBERS • TZATZIKI SAUCE • GREEK FRIES

VEGETARIAN WRAP 10

TRI-COLORED PEPPERS, GRILLED ZUCCHINI,
SHIITAKE MUSHROOMS, MANCHEGO CHEESE,
MANOURI CHEESE • MELITZANOSALATA
• GREEK FRIES

STEAK SANDWICH 16

CHAR-GRILLED, MOZZARELLA CHEESE, SAUTEED ONIONS
• BRIOCHE ROLL • GREEK FRIES

SIGNATURE 1/2 LB. BURGERS • ALL SERVED ON A BRIOCHE ROLL • GREEK FRIES • ALL BURGERS ARE 100% FRESH GROUND ANGUS BEEF

TRADITIONAL GREEK 16

PASTICHO

GREEK PASTA, SEASONED GROUND BEEF, HERBS, KEFALOTIRI,
BÉCHAMEL SAUCE • GREEK SALAD • TOASTED PITA

MOUSAKA

LAYERS OF ZUCCHINI, EGGPLANT, POTATOES,
SEASONED GROUND BEEF, HERBS, BÉCHAMEL SAUCE
• GREEK SALAD • TOASTED PITA

SALMON

GRILLED SALMON • BASMATI RICE

CRAB CAKE

JUMBO LUMP CRAB CAKE, MESCLUN GREENS
• BALSAMIC VINAIGRETTE

SPANAKOPITA

FRESH BABY SPINACH, FETA, LEAKS, DILL,
OVEN BAKED CRISPY PHYLLO DOUGH
• GREEK SALAD • TOASTED PITA

GYRO PLATTER

SLICED GYRO MEAT SERVED WITH GREEK FRIES,
TZATZIKI • GREEK SALAD • TOASTED PITA

ENTRÉES 19

GRILLED SHRIMP

GRILLED SHRIMP OVER ANGEL HAIR PASTA,
JULIENNE VEGETABLES • E. V. OLIVE OIL AND LEMON DRIZZLE

APPLEWOOD HANGER STEAK

CHAR-GRILLED, PEPPERCORN REDUCTION • GREEK FRIES

SIDE OFFERINGS 4

GREEK FRIES

CRISPY HOME STYLE FRENCH FRIES
• KEFALOTRI, OREGANO, SALT AND PEPPER

SPANAKORIZO

RICE FOLDED WITH FRESH BABY SPINACH, TOMATOES,
DILL, SCALLIONS • E. V. OLIVE OIL

BASMATI RICE

PREPARED WITH ANGEL HAIR PASTA • PIGNOLI NUTS

BRIAM

PREPARED IN A CASSEROLE, POTATOES, CARROTS,
ZUCCHINIS, EGGPLANTS, TRI-COLORED PEPPERS,
GREEK HERBS • FRESH TOMATO SAUCE

PLEASE NOTIFY US OF ANY FOOD ALLERGIES.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.