



Appetizers

SAGANAKI

Pan Seared Greek Kefalotiri Cheese
Flambéed with Lemon/Ouzo/Brandy | 12

RAW BAR

Shrimp Cocktail | 18
Blue Point Oysters | 12
Little Neck Clams | 10

ALMOND CRUSTED PAN SEARED SCALLOPS

Drizzled with Our Homemade Sour Orange Sauce | 16

SHRIMP ARABIATTA

Sautéed with Olive Oil, Garlic, White Wine Red Peeper Seeds
Topped with Fresh Tomato Concasse and Chives | 14

CLAMS CASINO

Baked with Herb Butter, Bell Peppers, Shallots and Bacon | 9

CALAMARI FRITTI

Flash Fried Calamari and Fresh Tomato Sauce
with Your Choice of Hot or Sweet | 12

BURRATA

Burrata Cheese, Grilled Eggplant, Roasted Red Peppers
Reduction Balsamic Vinaigrette | 12

TUNA MARTINI

Sushi Grade Ahi Tuna, Avocado, Tomatoes, Jalapeno Peppers
Honey Ginger Glaze | 18

Soups

GAZPACHO | 8

AVGOLEMENO | 5

LOBSTER BISQUE | 6

Salads

ARUGULA SALAD

Crumbled Goat Cheese, Dried Cranberries, Walnuts, Sun Dried Tomatoes
Maple Balsamic Vinaigrette | 10

SPRING STRAWBERRY CAESAR SALAD

Crispy Lettuce, Fresh Sliced Strawberries, Parmesan Shavings
Our Homemade Caesar Dressing | 7

WATERCRESS SALAD

Watercress, Orange Slices, Shallots, Radicchio, Manouri Goat Cheese
Extra Virgin Olive Oil & Lime Dressing | 10

PANTZARIA

Roasted Beets Marinated in E.V. Olive Oil over Arugula, Manouri Goat Cheese
Oregano Extra Virgin Olive Oil & Red Wine Vinaigrette | 8

GREEK SALAD

Romaine Lettuce, Tomatoes, Cucumbers, Bell Peppers, Kalamata Olives, Onions
Feta, Oregano Extra Virgin Olive Oil & Mint Vinaigrette | 7

