



Raw Bar

OYSTERS (HALF/FULL) *east & west coast	24/46
JUMBO LUMP CRAB COCKTAIL	34
SHRIMP COCKTAIL	25
LOBSTER COCKTAIL	52
GRAND SEAFOOD TOWER	150

Salad

CLASSIC GREEK SALAD traditional Greek tomato salad	27
PRASINI SALAD romaine, scallion, feta, caper-dill aioli	26
BEET SALAD roasted red & golden beets, skordalia, pomegranate seeds, almonds, balsamic vinaigrette	26
BABY GEM SALAD myzithra cheese, kefalograviera cheese croutons, Greek goddess dressing	26
MEDITERRANEAN SALAD arugula, lentils, quinoa, roasted peppers, red onion, cherry tomato, avocado	26
FIG SALAD manouri cheese, roasted butternut squash, candied walnuts, pomegranate, balsamic vinaigrette	26

**ADD PROTEIN**

chicken +13	salmon +16
shrimp +15	steak +18
grilled calamari +13	
avocado +7	octopus +15

Soup

AVGOLEMONO traditional chicken & rice soup with egg and lemon	15
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Mezze

PIKILIA (SPREADS 3/6) (with pita or crudité) Hummus: chickpeas, tahini, cumin Tzatziki: yogurt, cucumber, dill Fava: yellow split pea, saffron Tirokafteri: spicy feta Skordalia: traditional garlic spread Melitzanosalata: smoked eggplant Taramosalata: carp roe, potato, caviar	24/39
GRILLED OCTOPUS fava, roasted peppers, onions, capers	35
CALAMARI crispy with tomato sauce or grilled with ladolemono & capers	32
CRAB CAKE jumbo lump crabmeat, spicy aioli, cabbage slaw	35
SHRIMP SAGANAKI sauteed shrimp with tomato, ouzo, feta, chili flake, and fresh herbs	32
PAROS CHIPS traditional slices of crispy zucchini & eggplant, tzatziki	28
KOLOKITHOKEFTEDES crispy zucchini fritters, lemon yogurt	21
DAKOS "greek bruschetta" crushed tomato, cucumber, feta, olives	24
SPANAKOPITA spinach, feta, leeks, herbs, wrapped in filo	21
HALLOUMI candied orange, sesame seeds, Paros honey	21
SAGANAKI pan-fried kefalograviera cheese, Paros honey and lemon juice	27
TUNA TARTARE yellowfin tuna, ponzu, avocado mousse, crispy potato, lemon yogurt, caviar	32
BLISTERED SHISHITO PEPPERS za'atar spice, sea salt	16

Entrees

GRILLED SHRIMP served with rice pilaf and grilled zucchini	40
SEAFOOD ORZOTTO clams, mussels, shrimp, crab meat, baked with metaxa and orzo	48
ALASKAN HALIBUT saffron risotto, roasted artichokes, tomato	48
NEW YORK STRIP 10 oz. grilled steak served with hand cut fries, prasini salad	42
HERITAGE BONE-IN PORK CHOP served with lemon potatoes	49
SWORDFISH KEBAB fava, grilled broccolini, bell pepper, onion	48
LAVRAKI FILET lean and mild bronzino. grilled and served with horta	46
CRAB CAKE SANDWICH jumbo lump crabmeat, aioli, cabbage slaw, pickled chili, hand cut fries	38
LEMON POTATOES	13
SPANAKORIZO	13
HORTA	13
SAUTEED SPINACH	14
GRILLED BROCCOLINI	14
BRUSSELS SPROUTS	14
FASOLAKIA	14
GIGANTES	13
RICE PILAF	13
HAND-CUT FRIES add feta cheese + \$2	13

Sides

LAMB CHOPS two chops marinated & grilled, hand cut fries	45
CHICKEN SOUVLAKI grilled chicken, with fries, pita, tzatziki, green salad add feta cheese +\$3	31
GRILLED FAROE ISLAND SALMON Greek traditional green beans, zucchini, tomato	46
FILET MIGNON KEBAB marinated and grilled, harissa pita, crispy fingerlings, chimichurri	59
PAROS BURGER prime Lafrieda beef, grilled onions, aioli, lettuce, tomato, cheddar cheese add bacon +\$5	30
GRILLED BIFTEKI beef kebab, with fries, pita, tzatziki, green salad add feta cheese +\$3	32
VEGETABLE PASTA chitarra pasta, spinach, broccolini, tomato, garlic, chili flake	34
MOUSSAKA Traditional Greek classic. Layered with ground beef, eggplant, potato, topped with bechamel	27



\*These items are cooked to order and or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please alert your server if you have any food allergies or dietary restrictions.