



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, kefalograviera croutons, Greek goddess dressing	26
MEDITERRANEAN SALAD arugula, lentils, quinoa, roasted peppers, red onion, cherry tomato, avocado	26
WATERMELON SALAD summer melons, Kalamata olives, feta, mint, sumac, pomegranate vinaigrette	26



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

Brunch Options

SHAKSHOUKA spiced tomato sauce, peppers, caramelized onions, gigantes, poached eggs, country bread add loukaniko +\$10	27
BELGIAN WAFFLE blueberry compote, fresh whipped cream, maple syrup, powdered sugar	24
CHICKEN & WAFFLES Belgian waffle, crispy fried chicken, hot honey	29
TSOUREKI FRENCH TOAST baklava, banana, whipped cream, maple syrup	25
YOGURT strawberry, blueberry, vissino cherry, mixed nuts	19
AVOCADO TOAST grilled country bread, cherry tomato, poached eggs add smoked salmon +\$12	27
SMOKED SALMON PLATE koulouri, tomato, onion, caper, cucumber, dill, cream cheese	28
PAROS OMELETTE tomato, spinach, onion, bell pepper, feta cheese, served crispy fingerlings	24

Sides

LEMON POTATOES	13
SPANAKORIZO	13
HORTA	13
GRILLED BROCCOLINI	14
FASOLAKIA	14
GIGANTES	13
HAND-CUT FRIES add feta cheese + \$2	13
BACON	14
LOUKANIKO	14
RICE PILAF	13

Entrees

LAVRAKI FILET lean and mild bronzino. grilled and served with horta	46
LAMB CHOPS two chops marinated & grilled, hand cut fries	45
CHICKEN SOUVLAKI grilled chicken, with fries, pita, tzatziki, green salad	31
GRILLED FAROE ISLAND SALMON Greek traditional green beans, zucchini, tomato	46
PAROS BURGER prime Lafrieda beef, grilled onions, aioli, lettuce, tomato, cheddar cheese add bacon +\$5	30
SWORDFISH KEBAB fava, grilled broccolini, bell pepper, onion	48
GRILLED BIFTEKI beef kebab, with fries, pita, tzatziki green salad	32
VEGETABLE PASTA chitarra pasta, spinach, broccolini, tomato, garlic, chili flake	34
STEAK & EGGS NY strip, chimichurri, fried eggs, crispy fingerlings, shishito peppers	43
EGGS BENEDICT smoked salmon, horta, hollandaise, served with crispy fingerlings	28

Paros

*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.