



Paros

Raw Bar

OYSTERS (HALF/FULL) east & west coast	24/46
JUMBO LUMP CRAB COCKTAIL	36
SHRIMP COCKTAIL	26
LOBSTER COCKTAIL	52
GRAND SEAFOOD TOWER	150

Lightly Prepared

TUNA TARTARE yellowfin tuna, ponzu, avocado mousse, crispy potato, lemon yogurt and caviar	32
TUNA CRUDO yuzu, dill, green olive, red onion, and togarashi	25
PINK SNAPPER CEVICHE bell pepper, citrus, avocado, aleppo	28
BRONZINO CRUDO yuzu koshu, cucumber, orange	24



Salads

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, in a Greek goddess dressing	26
FIG SALAD candied walnuts, butternut squash, manouri cheese, pomegranate seeds, balsamic vinaigrette	27

Soup

AVGOLEMONO traditional chicken & rice soup with egg and lemon	15
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Seafood Entrees

LOBSTER PASTA whole Maine lobster, tomato, basil, mizithra cheese, chitarra pasta	59
MADAGASCAR TIGER PRAWNS grilled giant head-on prawns served with skordalia	49
SEAFOOD ORZOTTO clams, mussels, shrimp, crab meat, baked with metaxa and orzo	48
GRILLED FAROE ISLAND SALMON Greek traditional green beans, zucchini, tomato	46
SWORDFISH KEBAB fava, grilled broccolini, bell pepper, onion	48

Sides

LEMON POTATOES	13
SPANAKORIZO	13
HORTA	13
RICE PILAF	13
SAUTEED SPINACH	14
GRILLED BROCCOLINI	14
BRUSSELS SPROUTS	14
FASOLAKIA	14
GIGANTES	14
HAND-CUT FRIES Add feta +2	13
MARINATED OLIVES	13

*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.

Mezze

PIKILIA DIPS (WITH PITA OR CRUDITÉ)	3/6 24/39
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	
SPICY SHRIMP SKEWERS harissa glaze, white bean salad, lemon	33
GRILLED OCTOPUS fava, roasted peppers, onions, capers	35
CALAMARI crispy with tomato sauce or grilled with ladolemono & capers	32
CRAB CAKE jumbo lump crab meat, spicy aioli, cabbage slaw	37
SHRIMP SAGANAKI sauteed shrimp with tomato, ouzo, feta, chili flake, and fresh herbs	33
PAROS CHIPS traditional slices of crispy zucchini & eggplant served with tzatziki	28
LAMB KLEFTICO slow-roasted lamb shoulder, shallots, kefalograviera cheese, wrapped in filo	27
KOLOKITHOKEFTEDES crispy zucchini fritters, served with lemon yogurt	21
DAKOS "Greek bruschetta" crushed tomato, cucumber, feta and olives	24
SPANAKOPITA spinach, feta, leeks, herbs, wrapped in phyllo	21
HALLOUMI candied orange, sesame seeds, Paros honey	21
SAGANAKI pan-fried kefalograviera cheese, topped with Paros honey and lemon juice	27
LOUKANIKO Greek traditional sausage, skordalia	22



Grilled Whole Fish

LAVRAKI (GREECE) bronzino, lean, mild, sweet & flaky	46
BLACK SEABASS (MID-ATLANTIC) wild, clean flavor, and flaky texture	48
FAGRI (GREECE) pink snapper from the Aegean, with full flavor and firm texture	52

Meat Entrees

LAMB CHOPS marinated and grilled served with hand-cut fries	58
FILET MIGNON KEBAB marinated and grilled, harissa pita, crispy fingerlings, served with chimichurri	60
NY STRIP Prime Angus, served with frites and au poivre sauce	68
HERITAGE BONE-IN PORK CHOP served with lemon potatoes	49
FREE RANGE HALF CHICKEN oven roasted and grilled, served with traditional lemon potatoes	39
LAMB SHANK YOUTVETSI slowly braised lamb shank in tomato sauce, served with orzo, mizithra cheese	52



Vegetable

GRILLED CAULIFLOWER vadouvan spice, golden raisin, pine nuts, pickled fresno	34
VEGETABLE PASTA chitarra pasta, spinach, broccolini, tomato, garlic, chili flake	34