



About our Whole Fresh Fish...

We specialize in the simple technique of wood grilling & basting with olive oil, lemon & oregano.

our larger whole fish are especially enjoyed when shared.

When ordering, We recommend approx ¾ lb per person when sharing.

Our chefs are pleased to filet your fish for your enjoyment.

Rare Greek Imports

- Approx 36. Per Person for ¾ a pound of whole fish •

Lithrini (Yellow Snapper)	Greece • mild flavor, moist, delicate and flaky
Sargos (Striped Sea Bream)	Greece • mild flavor, moist, delicate and flaky
Fagri (Pink Porgy)	Greece • medium flavor, moist, meaty and flaky
Mourmoura (Striped Bream)	Greece • mild flavor, moist and flaky
Sinagrida (Red Snapper)	Greece • full flavor, moist, dense and flaky

Traditional Kyma imports

- Approx 30. Per Person for ¾ a Pound of whole fish •

Lavraki (Eur. Striped Bass)	Greece • mild flavor, moist, meaty and flaky
Tsipoura (Sea Bream)	Greece • medium flavor, moist, dense and flaky
Arctic Char (Salmon Variety)	Iceland • full flavor, moist, dense and flaky
Skate Fish	Maine • medium flavor, moist and flaky, pan-roasted
Gen. Dover Sole (Sole)	Holland • medium flavor, firm and dense (Mkt. Price)
Lobster (Maine Variety)	Canada • split in half, wood grilled and basted with olive oil and lemon 28..50 per pound

All Whole fish served with Greek extra virgin olive oil, lemon, Santorini capers & Tuscan kale.

Seafood Specialty

Greek Seafood Boil "Fisherman's stew"

Maine Lobster Tail, Octopus Medallions, Giant Prawns, Mediterranean Mussels, Gently Cooked and Served in Vegetable Nage Side of Yukon Gold Whipped Potato

42 per person.

Mediterranean Tasting Dinner

For The Entire Table • 49. per pers.

- starts with a tasting of four spreads
- choose and share any four meze appetizers
- choose and share a whole traditional fish selection
- ("Rare Import" selection and Dover Sole 10. Supp.)



Specialties

Halibut "Plaki"	olive oil poached, vidalia onion fondue, baby tomatoes, peeled grapes, tomato basil broth 32.
Skate Fish	pan-roasted, quinoa salad, caramelized shallot jus 28.
Arctic Char	"unilateral", summer pole beans and white navy bean stew, lemon emulsion 32.
Black Grouper	sautéed, clam and leek ragout, mussel garlic emulsion 30.
Lemon Chicken	fork mashed Nafplio potatoes, pickled garden tomatoes, honey braised Cipollini onions 26.
Lamb Shank	sour pasta pearls "trahana", tomato compote, mizithra cheese 29.

Wood Grilled Shellfish and Meats

Giant Prawns	simply grilled, Greek olive oil, Santorini capers, braised kale 30.
Maine Lobster	split in half, wood grilled, olive oil and lemon basted, braised kale various sizes 28.50 per pound.
Lamb Chops	marinated, wood-grilled, Greek fries and "tzatziki" three single cut chops 33.
Filet Mignon	basted with olive oil and lemon, Greek lemon potatoes, parsley sauce 8oz, prime cut 40.
Strip Loin	basted with olive oil and lemon, Greek lemon potatoes, parsley sauce 12oz, prime cut 42.
Beef Ribeye	basted with olive oil and lemon, Greek lemon potatoes, parsley sauce 22oz bone-in, prime cut 46.

Sides • 8

Quinoa salad	golden quinoa with toasted pine nuts, preserved lemon, parsley
Giant White Beans	kastorian bean stew with tomatoes, onions, dill, "gigandes plaki"
Chilled Beans	haricot vert salad, marinated red onions, kyma garden dill
Eggplant Stew	with caramelized sweet onions, tomato
Greek Fries	crisped in olive oil with grated kefalograviera cheese
Potato Puree	Yukon gold whipped potato

Vegan And Vegetarian Menu Available Upon Request

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs,

may increase your risk of food borne illness.
“Merlot To Go” Feel Free To Take The Remainder Of Your Bottle Of Wine Home.



Traditional Table Spreads

Great To Share with Cocktails

· yogurt, cucumber, dill

Tzatziki

· red peppers, feta

Htipiti

· caper, potato puree

Caparisalata

· eggplant, walnuts

Melitzanosalata

Assortment of all 4 Spreads served with Greek style flatbread 15. Or 5. each

Additional Grilled Pita 5.

Lobster Morsels • 16

Pappou Pano's lightly crisped lobster morsels, Greek honey mustard

Meze • 8.

Quinoa salad

golden quinoa with toasted pine nuts, preserved lemon, parsley

Chilled Beans

haricot vert salad, marinated red onions, kyma garden dill

Giant White Beans

kastorian bean stew with tomatoes, onions, dill, “gigandes plaki”

Eggplant Stew

baked with tomato and caramelized sweet onions

Meze • 11.

Romaine Salad

Vidalia onions, feta dressing, crumbled croutons, mizithra cheese

Watermelon Salad

Dodonis feta, Vidalia onion, Kyma garden herbs, watermelon sorbet

Dolmades

grapevine leaves stuffed with tomato, bulgur and mint, cumin yogurt

Spanakopita

spinach and feta cheese triangles, baked in country filo (4pcs)

Zucchini Fritters

zucchini and feta cheese fritters with saffron yogurt

Meze • 12.

Ahi Tuna Tartare

wild mushrooms “a la greque”, pickled ramp

Calamari “Pasta”

Thinly sliced and sautéed Maine calamari, Mediterranean vegetables

Lobster “Pastichio”

Maine lobster morsels with short noodle, Bechamel mousseline

Tomato Salad

with cucumbers, red onions, peppers, feta cheese “horiatiki,”

Baby Beet Salad

with warm sheep's milk cheese, buttered walnuts, beet sorbet

Meze • 14.

Roasted Oysters

champagne “avgolemono”, Russian Ossetra caviar (4pcs)

Mussels “No Shells”

steamed in white wine, feta cheese, Holland peppers “Constantinople”

Lamb "Youvetsi"	braised lamb cheeks, orzo pasta, tomato compote, coriander yogurt
Grilled Octopus	pickled red onion salad, red wine vinaigrette (4. supp.)
Cheese "Kataifi"	kasseri cheese and wild mushrooms baked in shredded filo
Spicy Lamb Pie	baked in filo with kefalograviera cheese, arugula salad, yogurt
Sweet Breads	sautéed veal sweet breads, truffled vegetables, sourdough toast



Signature Martinis & Cocktails

**Kyma is Proud to Feature 18.21
Handcrafted Bitters, Syrups, & Shrubs.**

<p>Calypso 12.00 (cocktail) 1776 Rye Whiskey, Blackberry-Peppercorn Shrub, Fresh Basil, Simple Syrup, Ginger Ale</p>	<p>Morpheus 13.00 Barr Hill Gin, St. Elder, Lavender Petals, Fresh Lemon Juice, Edible Hibiscus</p>
<p>Elysium 12.00 (cocktail) St. George Gin, Mastiha, White Jasmine and Grapefruit Shrub, Fresh Grapefruit Juice</p>	<p>Larissa 13.00 Double Cross Vodka, Solerno Blood Orange Liqueur, Ginger Tonic, Fresh Lemon, Prosecco</p>
<p>Achilles Heal 12.00 (cocktail) Four Roses Bourbon, Rosemary Sage Syrup, Lemon Juice, Chamomile Bitters</p>	<p>Thirsty Philosopher 13.00 Effen Cucumber Vodka, Bombay Gin, Cucumber, Dill, Lemon</p>
<p>Maelstrom 12.00 (cocktail) Blackwell Spiced Rum, Solbeso, Tiki Thai Syrup, Pineapple Juice, Fresh Lemon Juice</p>	<p>Athena's Secret 11.00 Pom.Vodka, Pineapple juice, Pom Juice</p>
<p>Lemon Ouzo 10.00 Ouzo, Fresh Lemon Juice</p>	<p>Dirty Greek Martini 12.00 Purity Vodka, Spiced Olive Juice, Feta Olives</p>
Beer	
<p>Mythos Pilsner Urquell Sam Adams Boston Ale</p>	<p>Fullers ESB Monday Night Fu Man Brew Sierra Nevada Hop Hunter</p>
	<p>Stella Artois Sam Adams Seasonal Monday Night Drafty Kilt</p>

Wines by the Glass

Sparkling Wine-Champagne	Glass	Sparkling Wine-Champagne	Glass
Dolce Colline, Prosecco, N/V	11.00	Villa Amalia Brut, Moschofilero N/V	13.00
Akakies Rose Sec, Xinomavro, 14	11.00	Nicolas Feuillatte Brut, Champagne N/V	15.00
Bianco Nero White, Muscat 187ml	15.00	Bianco Nero Pink, Muscat 187ml	15.00
Retsina & Rose Wines	Gl/Dec	Light Reds	Gl/Dec
Kourtaki Retsina, N/V	9/14	Paul Hobbs, Bodega La Flor, Malbec, 14	12/18
Gaia 14-18h Rose, Agiorgitiko, 14	11/16	Skouras St. George, Agiorgitiko, 12	11/16
Light & Dry White Wines		Medium Red Wines	
Il Donato, Pinot Grigio, 14	9/14	Don & Sons, Pinot Noir, 12	12/18
Dr. Loosen, Riesling, 14	11/16	Vaeni Damaskenos, Xinomavro, 08	14/21
Gofas Mythic River, Sauv. Blanc, 14	11/16	Meden Agan, Agiorgitiko, 13	13/20
Spiropoulos Mantinia, Moschofilero, 14	11/16	Kir Yianni 'Paranga', Xino-Mer-Syrah, 12	12/18
Alpha Axia, Malagouzia, 14	12/18	Alpha Hedgehog, Xinomavro, 10	14/21

Medium-Full White Wines

Full Red Wines

Sigalas Santorini, Assyrtiko 15	14/21	Lyrarakis Kotsifali, 13	11/16
Chateau Julia, Chardonnay, 14	11/16	Tselepos Kokkinomilos, Merlot, 12	16/24
Idisma Drios, Assyrtiko, 11	15/22	Spiropoulos Porfyros, Cab. Blend, 10	14/21
Lyrarakis Thrapsathiri, 14	13/20	Megas Oenos, Cab. Sauv-Agiorgitko, 12	15/22
Romeo and Juliet, Chardonnay, 14	12/18	Tselepos Avltopi, Cab. Sauv., 13	17/25
Custard, Chardonnay, 14	11/16	Queen's Peak, Cab. Sauv., 13	13/20

“Merlot to Go” by law, feel free to take the remainder of your bottle of wine home
