

Seafood Tavern

Traditional Greek Spreads Served with Wood Grilled Pita, Great to Share with Cocktails

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| olive | kalamata olive puree | 5. |
| pepper | roasted red pepper and feta cheese puree | 5. |
| chickpea | greek island hummus of chickpea, olive oil, coriander and lemon | 5. |
| eggplant | grilled eggplant puree with yogurt and walnuts | 5. |
| assortment of all four spreads | 14. | additional pita 5. |

Meze Small Appetizers for sharing

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| oysters | today's oysters on the half shell, saffron mignonette, cocktail sauce (6) | 18. |
| tuna | tuna tartare over wild mushrooms "a la grecque", shredded filo tuile | 16. |
| calamari | sautéed ribbons of calamari with zucchini, olives and capers, saffron yogurt | 11. |
| scallop | sautéed scallops over yellow split pea puree "santorini fava", marinated red onions, capers | 12. |
| grape leaves | "dolmathes" grape leaves stuffed with bulgur, tomato and mint, cumin yogurt | 8. |
| octopus | signature grilled octopus, oak-wood gilled, marinated red onions, greek olives and capers | 22. |
| cheese | "saganaki" sautéed kasseri cheese finished with lemon, ouzo and chef pano's olive oil | 12. |
| spinach pie | "spanakopita" fresh melted spinach and leeks with feta cheese crisped in flaky filo triangles | 10. |
| zucchini | tempura fried zucchini fritters with feta cheese and mint, saffron yogurt (4) | 9. |
| lobster | pappou pano's maine lobster morsels lightly crisped, greek honey mustard | 22. |
| pork ribs | slow cooked pork ribs, grilled and crusted with coriander and oregano served with coriander yogurt | 13. |
| lamb pie | "bbf" 12-hour braised leg of lamb, kefalotiri cheese, baked in country filo, arugula-olive salad, yogurt | 14. |

Salads

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| the greek | salad of tomato, cucumber, holland pepper, red onion, feta cheese and chef pano's extra virgin olive oil | 14. |
| beets | baby beet salad, warm sheep's milk cheese "manouri", buttery walnuts, beet sorbet | 14. |

Sides Also Great to Share with Meze

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| eggplant | layers of caramelized eggplant, tomato, onions and garlic, slow cooked and topped with fresh herbs | 9. |
| giant beans | kastorian giant white bean stew, tomato, onions, dill | 7. |
| lemon potatoes | fingerling potatoes, lemon vinaigrette, fleur de sel, chives | 7. |
| brussel sprouts | lightly caramelized, carrot, leeks, olive oil, lemon, chives | 8. |
| greek fries | crisped in olive oil, crushed red pepper, grated kefalotiri cheese | 8. |
| tuscan kale | cooked until very tender, extra virgin olive oil, lemon | 7. |

We are a cashless restaurant & accept the following:



Seafood Tavern

about our whole fresh fish...

When sharing whole fish, we recommend 1/2lb. to 1 lb. per person priced at 39/lb.
We invite you to select your whole fish from our iced display. Once cooked, our staff will filet your fish for your enjoyment. All fish are served with Chef Pano's Cretan extra virgin olive oil, Santorini capers and Tuscan Kale.

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| tsipoura (porgy family) | greece. | full flavor, semi firm, flaky |
| lavraki (bass family) | greece. | mild flavor, tender, delicate |
| snapper (porgy family) | new zealand. | medium flavor, semi firm, flaky |
| arctic char (salmon family) | iceland. | medium flavor, tender, delicate |
| dozer sole (flat fish family) | holland. | pan roasted - medium flavor, firm, dense (mkt price) |

side of arctic char "unilateral", 16 ounce filet (for two) per person 24.

wood grilled from the bottom up, presenting the temperature of the fish on top of the filet. we recommend a temperature of medium.

sea salt crusted european sea bass "lavraki" (for two) per person 44.

whole lavraki baked in salt. served with tuscan kale, extra virgin olive oil, lemon

Seafood Specialties

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| prawns | "saganaki" sautéed prawns finished in the oven with tomato, ouzo and feta | 32. |
| lobster | grilled nova scotia lobster, fettuccini pasta, lightly spiced, tomato-lobster emulsion | 36. |
| salmon | sautéed faroe island salmon, organic pearl barley risotto, arugula coulis | 29. |
| snapper | sautéed snapper, greek style ratatouille of zucchini, eggplant, yellow squash, roasted roma tomatoes, garlic and melted potatoes | 35. |
| halibut | olive oil poached halibut, melted leeks, fingerling potatoes, clams out of the shell, garlic mussel emulsion | 36. |

Meat Specialties

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| lamb chops (3) | our signature 3-day marinated lamb chops grilled over an oak wood fire, greek fries, tzatziki | 38. |
| lamb pasta | leg of lamb, slow braised, summer fava beans, sheep's milk cheese, pappardelle pasta | 28. |
| lamb shank | slow braised lamb shank, imported greek orzo pasta, tomato compote, lamb jus, mizithra cheese, chives | 32. |
| filet mignon 8oz. | grilled with olive oil, lemon and oregano, lemon potatoes, parsley sauce | 44. |
| beef ribeye for two | prime, bone-in, 22oz. grilled with olive oil, lemon and oregano, lemon potatoes, parsley sauce | per person 28. |

Vegan Vegetarian Menu Available Upon Request

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness