

OSTRAKA

RAW BAR

Seafood Tower for 1	29	Little Neck Clam	½ doz/7 1 doz/14
4 East Coast, 4 West Coast, 2 Tiger Shrimp			
Seafood Tower for 2	44	Seasonal Selection of Oysters	½ doz/15 1 doz/30
6 East Coast, 6 West Coast, 4 Tiger Shrimp			
Shrimp Cocktail	24		

TA PROTA

APPETIZERS

Soup of the Day	8	Garides Loukoumades (GF)	17
Psito Loukaniko (GF)	12	Cherry Shrimp Tempura, Spicy Aioli	
Charcoal Grilled Sausage, Ladolemono		Pikilia	18/ Individual 7
Htapodi (GF)	22	Spreads: Black Truffle Tarama, Melitzanosalata, Tyrokafteri, and Tzatziki	
Charcoal Grilled Octopus, over Black Eye Pea Relish, Fire Roasted Red Peppers.		Seftalia	14
Garides Saganaki Cast Iron 16		Grilled Cypriot Style Meatballs, Bed of Tzatziki, Tomatoes and Cucumbers	
Tiger Shrimp, Red Quinoa, Fresh Tomato Emulsion, Barrel Aged Feta		Midia Ahnista (GF)	16
Diced Fresh Tuna (GF)	21	Mussels Steamed in Ouzo Reduction with Fresh Tomatoes	
Sashimi Quality Tuna, Avocado, Finger Lime, Eggplant Puree		Kedonia Ahnista (GF)	15
Spanakopita	9	Steamed Little Neck Clams with Wine and Garlic	
Baby Spinach, Barrel Aged Feta, Evoo		Lahanika Sharas (GF)	13
Htapodokeftedes (GF)	14	Simply Grilled Vegetables with Evoo and Herbs	
Octopus Balls, Yogurt Parsley Sauce		Calamari	15
Saganaki	11	Chargrilled or Crispy with Tartar Sauce	
Lightly Fried Kefalograviera Cheese		Tiganita Tou Kipou	12
Grilled Halloumi (GF)	14	Lightly Fried Zucchini, Yellow Squash, Eggplant Ouzo Tzatziki	
With Balsamic Vinaigrette		Htenia (GF)	19
Fakes Keftedes (V)	11	Seared Sea Scallops, Butter Clam Sauce, Capers, Dried Cranberries, Asparagus	
Lentils, Butterhead Lettuce, Bulgur		Keftedes	12
Hanging Smoked Bacon	14	Traditional Greek Style Meatballs, Homemade Tomato Sauce	
With Maple Syrup			

SALATES

SALADS

Horiatiki (GF)	15	Smoked Salmon Carpaccio	17
Tomatoes, Green Peppers, Cucumber, Kalamata Olives, Red Onions, Barrel Aged Feta		With Baby Argula, Chopped Onion, Goat Cheese, Mustard Seeds, Lemon Vinaigrette Dressing	
Prasini (GF)	12	Pantzaria (GF)	13
Romaine Hearts, Scallions, Dill, Crumbled Feta		Arugula Beet Salad, Walnuts, Crumbled Goat Cheese, Lemon Vinaigrette	
Spanaki	14		
Baby Spinach, Avocado, Gorgonzola, Strawberries, Fried Egg, Apple Cider Vinaigrette			

MAKARONADES

PASTA

Pasta Greca	16	Tou Psara	26
Kalamata Olives, Oregano, Feta, Fresh Tomato, Green Pepper, Linguini Pasta		Scallops, Mussels, Tiger Shrimp, Fresh Tomato Ouzo	
Makaronia Strogilla (GF,V) 16		Astakomakaronada	MP
Chef's Secret Pasta, Mushroom Collection		Lobster Pasta, Fresh Tomato Sauce, Linguini Pasta (For two or more)	
Goggizes Greek Pasta	37		
Goat Cheese Gnocchi, Bacon, Tiger Shrimps			

PSARIA

WHOLE FISH SIMPLY GRILLED

Comes with a side of lemon potatoes, horta or beets

Lavraki/Bronzino 26 Lean White Fish, Mild Moist Tender Flakes	Black Sea Bass MP Mid-Atlantic Wild Bass, Mild Flavor and Flaky Texture
Tsipoura/Royal Dorado 29 Mediterranean Fish with a Mild Flavor and Firm Flakes	American Red Snapper MP Moist and Lean Fish with Distinctive Sweet Flavor
Sardeles/Sardines 23 Mediterranean Fish, Delicate Texture, Rich Flavor	Fagri/Sea Bream MP Medium-Firm Texture

APO THALASSA

FROM THE SEA

Solomos 24 Organic Salmon over Yogurt, Beets
Kleftiko Perka 22 Perch Cooked in Parchment Paper, Seasonal Vegetables
Octopus Burger 18 Blend Octopus, Lettuce, Tomato, Red Onion, Sambal Aioli, Fresh Cut Fries
Chargrilled Tuna Steak (GF) 29 Sushi Grade Tuna over Sautéed Vegetables
King Prawns (GF) 32 Grilled, Giant Head on Prawns, Extra Virgin Olive Oil and Lemon, Choice of Side
Astakos (GF) MP Charcoal Grilled Maine Lobster in the Shell, Extra Virgin Olive Oil and Lemon, Choice of Side
Xifias (GF) 28 Charcoal Grilled Center Cut Wild Swordfish, Asparagus

APO STERIA

FROM THE LAND

Half Organic Chicken 23 Brick Oven Roasted Organic Chicken a la Minute, Chef's Selection Mushrooms
Lamb Chops 36 Ozzie Lamb Chops, Fresh Cut Fries Add 7oz. Brazilian Lobster Tail +18
Rib Eye Steak 39 Charcoal Grilled Boneless Rib Eye Steak, Choice of Side Add 7oz. Brazilian Lobster Tail +18
Hirini Sto Tigani 19 Pork Chops, Fresh Cut Fries
Ellinika Biftekia 19 Homemade Traditional Greek Style Burger, Side of Fresh Cut Fries
Pikilia Kreaton 49 Meat Platter with Lamb Chops, Sausage, Chicken Kebabs, Seftalia, Pork Chop Side of Fresh Cut Fries
Moussaka 21 Layers of Sautéed Ground Meat, Eggplant, Potato, Topped with Bechamel Sauce

STO PLAI

SIDE ORDERS

Sizzled Brussels Sprouts (GF,V) 7	Fresh Cut Fries (GF,V) 7
Roasted Potatoes 7	Horta (GF,V) 7
Chef's Collection Of Mushrooms (GF,V) 7	Chilled Beets (GF) 7
Giant Beans (GF) 7	Sautéed Spinach (GF) 7
Spinach Rice 7	Asparagus 7



GIFT CARD AVAILABLE
FOR PRIVATE INQUIRES PLEASE CALL 718.726.2447

Please inform your server of any dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.