



Paros

Raw Bar

OYSTERS (HALF/FULL) East & west coast	24/46
JUMBO LUMP CRAB COCKTAIL	29
SHRIMP COCKTAIL	24
LOBSTER COCKTAIL	48
GRAND SEAFOOD TOWER	140

Lightly Prepared

TUNA TARTARE yellowfin tuna, ponzu, avocado mousse, crispy potato, lemon yogurt and caviar	29
TUNA CRUDO yuzu, dill, green olive, red onion, and togarashi	25
HAMACHI CRUDO grapefruit, aleppo, serrano, radish, avocado mousse	26
BRONZINO CRUDO yuzu koshu, cucumber, orange	24



Salads

CLASSIC GREEK SALAD traditional Greek tomato salad	27
PRASINI SALAD romaine, scallion, feta, caper-dill aioli	25
BEET SALAD roasted red & golden beets, skordalia, pomegranate seeds, almonds balsamic vinaigrette.	25
BABY GEM SALAD myzithra, kefalograviera croutons, in a Greek goddess dressing	26

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, chitarra pasta	58
MADAGASCAR TIGER PRAWNS grilled giant head-on prawns served with skordalia	49
SEAFOOD ORZOTTO clams, mussels, shrimp, crab meat, baked with metaxa and orzo	47
ALASKAN HALIBUT saffron risotto, roasted artichokes, tomato	48
GRILLED FAROE ISLAND SALMON horta and ladolemono	45
SWORDFISH KEBAB fava, grilled broccolini, bell pepper, onion	46

Sides

LEMON POTATOES	12
SPANAKORIZO	12
HORTA	12
SAUTEED SPINACH	13
GRILLED BROCCOLINI	13
BRUSSELS SPROUTS	13
GIGANTES	12
HAND-CUT FRIES Add feta +2	12
MARINATED OLIVES	12

*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 22/36
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	
SHRIMP SOUVLAKI shishito pepper, ladolemono	29
GRILLED OCTOPUS fava, roasted peppers, onions, capers	30
CALAMARI crispy with tomato sauce or grilled with ladolemono & capers	28
CRAB CAKE jumbo lump crab meat, spicy aioli, cabbage slaw	35
SHRIMP SAGANAKI sauteed shrimp with tomato, ouzo, feta, chili flake, and fresh herbs	29
PAROS CHIPS traditional slices of crispy zucchini & eggplant served with tzatziki	27
LAMB KLEFTICO slow-roasted lamb shoulder, shallots, kefalograviera, wrapped in filo	27
KOLOKITHOKEFTEDES crispy zucchini fritters, served with lemon yogurt	20
DAKOS "Greek bruschetta" crushed tomato, cucumber, feta and olives	24
SPANAKOPITA spinach, feta, leeks, herbs, wrapped in phyllo	20
HALLOUMI candied orange, sesame seeds, Paros honey	20
SAGANAKI pan-fried kefalograviera cheese, topped with Paros honey and lemon juice	26
LOUKANIKO Greek traditional sausage, skordalia	19



Grilled Whole Fish

LAVRAKI (GREECE) bronzino, lean, mild, sweet & flaky	43
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	56
FILET MIGNON KEBAB marinated and grilled, harissa pita, crispy fingerlings served with chimichurri	58
NY STRIP USDA Prime, served with frites and au poivre sauce	60
HERITAGE BONE-IN PORK CHOP served with lemon potatoes	48
FREE RANGE HALF CHICKEN oven roasted and grilled, served with traditional lemon potatoes	39
LAMB SHANK YIOUVETSI slowly braised lamb shank in tomato sauce, served with orzo, mizithra	50



Vegetable

STUFFED ZUCCHINI rice with tomato and onion, golden raisins, and feta cheese	32
VEGETABLE PASTA chitarra pasta, spinach, broccolini, tomato, garlic, chili flake	27