



## DINNER

### APPETIZERS

Soup of the Day 12

Grilled Halloumi Cheese 13

Balsamic vinegar

Tuna Tartare 18

Sushi grade tuna, sesame, avocado, finger lime

Calamari 14

- Lightly fried, tartar sauce

- Charcoal grilled, extra virgin olive oil, lemon (GF)

Grilled Tiger Shrimp 14

Marinated 48 hours, charcoal grilled (GF)

Grilled Octopus 19

Charcoal grilled, fava purée, fire roasted peppers, shaved red onion (GF)

Tarama 12

Caviar mousse, grilled pita bread made with organic Zea flour

Black Ink Tarama 15

Truffle essence, trout caviar

### SALADS

Lobster Salad 19

Avocado, frisée, fine herbs, red leaf sorrel

Spinach & Baby Spinach Salad 14

Blue cheese, avocado, apple cider poppy seed vinaigrette

Greek Salad 18

Organic beefsteak tomato, cucumber, red onion, green pepper,  
Kalamata olives, barrel aged feta, extra virgin olive oil

Tax & gratuity are not included

Executive Chef/Owner Nicholas Poulmentis



## DINNER

PLEASE VISIT THE CHEF'S FISH DISPLAY  
TO VIEW OUR DAILY SELECTION

### FROM THE SEA

Fish of the Day MP

Grilled Salmon 27

Truffled cauliflower purée, sautéed  
baby spinach

Ouzo Seafood Youvetsi 29

Orzo pasta with clams, shrimp, lobster,  
scallops & red sauce, Ouzo reduction

Pan Seared Yellowfin Tuna Steak 29

Haricot vert, yogurt horseradish

Blue Crab Linguini 22

Homemade linguine made with  
organic Zea flour, blue crab meat  
flambé, light white wine sauce

**RAW BAR** 29 per person

3 oysters, ½ lb lobster, 2 shrimp, 3 clams, ¼ lb blue crab meat

cocktail sauce | mignonette sauce | horseradish

### FROM THE LAND

Grilled Australian Lamb Chops 38

Asparagus. Add \$10 *Surf & Turf*,  
*Tiger shrimp or choice of shellfish*

Short Rib 27

Mashed potatoes, dijon aioli

Prime Rib Eye 48

Chargrilled, served with choice of side

Ikaria Burger 19

Cabot cheddar, tomato, arugula,  
spicy mayo, hand cut french fries

Half Organic Chicken 22

Fingerling potatoes, demi-glace,  
Mavrodafni wine reduction

### SIDES 7

Seasonal Mushrooms | Grilled Asparagus | Fingerling Potatoes  
Brussel Sprouts | Hand Cut French Fries

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