



## LUNCH MENU

### APPETIZERS

#### Soup of the Day 8

#### Tuna Tartare 14

Sushi grade tuna, sesame, avocado, finger lime

#### Crab Cakes 13

Blue crab, yogurt horseradish (GF)

#### Grilled Tiger Shrimp 14

Marinated 48 hours, charcoal grilled (GF)

#### Grilled Octopus 19

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

#### Tarama 12

Caviar mousse, grilled pita bread made with organic Zea flour

#### Calamari 13

- Lightly fried with tartar sauce  
- Charcoal grilled with extra virgin olive oil and lemon (GF)

#### Grilled Halloumi Cheese 12

Balsamic vinegar

#### Mussels 14

Cooked flambé style in an Ouzo reduction

### RAW BAR 29 per person

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

cocktail sauce | mignonette sauce | horseradish

### SALADS

Add chicken, salmon, octopus, shrimp or calamari 8

#### Greek Salad 16

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

#### Mixed Green Salad 13

Chef's selection of seasonal greens, manouri cheese, sherry vinaigrette

#### Beet and Smoked Goat Cheese Salad 13

Wild arugula, cured beets, shaved onions, sherry vinaigrette

Tax & gratuity are not included

Executive Chef/Owner Nicholas Poulmentis



## OMELETS & EGGS

Any Style Eggs 13

Farmer's Omelet 14

Tomato, onion, green peppers, feta cheese

Strapatsada 14

Greek-style scrambled eggs with tomato and feta

## BURGERS & SANDWICHES

Hot Maine Lobster Roll 16

Tossed with lemon & butter on  
toasted New England white bread,  
hand cut french fries

Ikaria Burger 19

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

Blue Crab Burger 17

Tomato, arugula, tartar sauce on a  
brioche bun, hand cut french fries

Tuna Baguette 13

Tuna salad, celery, onion on a  
homemade baguette made with  
organic Zea flour, served  
with mixed greens

## MAIN COURSE

Whole Branzino 23

Charcoal grilled

Whole Dorado 22

Charcoal grilled

Shrimp Saganaki 18

Tiger shrimp, red sauce,  
Ouzo reduction, feta cheese

Grilled Australian Lamb Chops 30

Hand cut french fries

Lobster Mac & Cheese 19

Square pasta, lobster tail, assorted  
cheese in a cast iron skillet

Seared Salmon 18

Fennel, yogurt beet sauce

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