

# LEFKES DINNER MENU

Please enjoy some of the great ingredients grown, raised and caught by some of the finest suppliers that share our commitment to serving great food.  
We further our dedication to this mission by featuring on our menu only antibiotic - free and natural ingredients.

## STARTERS

**OYSTERS** - East & West Coast  
½ dz...15 - 1 dz...28

**SHRIMP COCKTAIL**  
classic cocktail sauce 19

**CLAMS**  
little necks, Atlantic 14

**TUNA TARTARE**  
avocado, ginger 22

**TRADITIONAL GREEK SALAD**  
ripened tomatoes, onions, olives,  
cucumbers, green peppers, evoo, feta 17

**ARUGULA - SPINACH SALAD**  
avocado, sliced orange, vinaigrette 12

## SUSHI ROLLS

Salmon avocado 8

Shrimp tempura 9

Spicy tuna or salmon 9

Freshwater eel avocado 8

Yellowtail jalapeño 8

Spider roll, tempura soft sell crab and avocado 12

## SPECIALTY SUSHI ROLLS PLATTERS

**Torched tuna roll**  
spicy tuna inside topped with avocado and charred tuna 18

**Special spicy tuna or salmon roll**  
avocado & cucumber inside, topped with spicy mayo 16

**Lobster roll**  
cucumber and avocado inside topped with fresh Maine  
lobster, sweet miso sauce 24

**King crab and tempura shrimp roll**  
shrimp & avocado inside topped with spicy king crab  
and caviar 23

**Torched yellowtail roll**  
shrimp tempura, portobello mushroom, jalapeño,  
sweet soy 19

## CLASSIC MEZZE

sharing amongst friends

**SOUPA IMERAS**, freshly  
prepared daily 9

**MOUSSAKA CROQUETES**,  
feta mousse 15

**SESAME BAKED FETA**,  
sour cherry preserve 13

**PANZARIA**, roasted beet salad,  
walnuts, goat cheese 14

**“HORTOPITA” COUNTRY PIE**, spinach,  
quinoa, leeks, fennel, feta and herbs 14

**PORTABELLO**, kasseri gratin, infused with  
basil, garlic, pine nuts 14

**VEGGIE CRISPS**, crispy zucchini and eggplant  
chips, tzatziki 16

**SPICY LEFKES**, shrimps in an aromatic spicy  
tomato feta sauce, herbs 16

**SCALLOPS “HTENIA”**, day boat scallops, Jerusalem  
artichoke puree, ouzo saffron 19

**SOUTZOUKAKIA SMYRNEIKA**, extremely aromatic  
meatballs in a rich tomato sauce 16

**“PIKILIA” SPREADS**, tarama, tzatziki,  
melitzanosalata 14

**STUFFED CALAMARI**, pligouri, herbs &  
orange ouzo scented 16

**GARIDES PSITES**, marinated Jumbo shrimp simply  
grilled to perfection 18

**OCTAPODI**, charcoal grilled octopus, fava puree 24

## QUALITY SEAFOOD MARKET BY THE POUND

**SINAGRIDA - GULF**  
American red snapper, moist lean and tender 32 lb

**CHRISTOPSARO “JOHN DORY” NEW ZEALAND**  
firm, sweet & delicate 34 lb

**PINK SNAPPER - NEW ZEALAND**  
firm, sweet & delicate flavor 34 lb

**DOVER SOLE - HOLLAND**  
unique taste with a firm texture 44 lb

**ASTAKOS “MAINE LOBSTER”**  
grilled or steamed 29 lb

**BARBOUNIA**  
elegant, mild and sweet flavor, prepared sauté 35 lb

Whole fish grilled to perfection. We recommend approximately one  
pound per person. Fish vary by weight and availability depending on  
market conditions and sustainability.

**TSIPOURA “ROYALE DORADE” - GREECE**  
rich & succulent flavor, firmed texture 28 lb

**TURBO “KALKANI” - SPAIN**  
firm texture, sole family 34 lb

**LAVRAKI “Loup De Mer” - GREECE**  
mild and flaky sea bass 29 lb

**POMPANO - SOUTH ATLANTIC OCEAN**  
rich and very delicate flavor 34 lb

**FAGRI - MEDITERRANEAN**  
red sea bream mild and delicate 42 lb

**ARCTIC CHAR - ICELAND**  
trout - salmon family, prepared grilled 34 lb

OUR CHEFS DE-BONE YOUR FISH UNLESS OTHERWISE INSTRUCTED

## OTHER MAIN COURSES

**PSARI IMERAS**  
catch of the day filet 32

**MUSHROOM RISOTTO**  
seasonal mushroom & truffle oil, feta fritter 25

**SQUID INK RISOTTO**  
day boat scallops, shrimps, tarama crema 32

**SEAFOOD PASTA YIOUVETSI**  
oven baked orzo, seafood ragout 34

**SOLOMOS**  
char-grilled Faroe island salmon, roasted vegetables 29

**HALIBUT**  
roasted and served with cauliflower puree, beluga lentil salad 38

**PAIDAKIA**  
grilled lamb chops, mint coulis, lemon roasted potatoes 39

**KOTOPOULO PSITO**  
roasted organic half chicken, corn mousse, seasonal vegetables 26

**“FILETO” FILET MIGNON**  
center cut Black Angus filet, parsnip puree, grilled asparagus, honey thyme glaze 44

**“BRIZOLA” PRIME NEW YORK STRIP STEAK**  
grilled to your preference with mushroom duxelle, fingerling potato, mavrodafni reduction 48

## FARM TO TABLE SIDES

**SPANAKORIZO** - braised spinach-rice 8

**PATATES LEMONATES** - Lemon roasted potatoes 7

**SAUTÉ BRUSSEL SPROUTS**, balsamic,  
sour cherry pecan brittle 10

**“HORTA” HOUSE MIXED GREENS**, simply steamed local moun-  
tain field greens 8

**BROCOLI RABE**, garlic, feta 10

**GREEK FRIES** - oregano, feta 7

Our Commitment To You, Fresh, Sustainable, Organic, Local, Seasonal and Sustainable Whenever Possible.

“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.”

For special events, please speak with MOD or email us at [info@Lefkesnj.com](mailto:info@Lefkesnj.com)