

Welcome to Lefkes Soft Opening

*During our soft opening period and before we open for lunch and brunch service we are featuring a limited dinner menu.....more to come!
Please share your business card with us for updates and events.*

APPETIZERS

SOUPA IMERAS, ask your server for today's selection 9

MAROULI, traditional romaine salad 12

PORTABELLO, kasseri gratin, basil cream 14

MOUSSAKA CROQUETES, feta mousse 15

OCTAPODI, charcoal grilled octopus, fava 22

SESAME SAGANAKI, baked feta, sour cherry 13

PANZARIA, roasted beet salad, goat cheese 14

"PIKILIA" SPREADS, tarama, tzatziki, melitzanosalata 14

STUFFED CALAMARI, pligouri, herbs & orange ouzo scented 16

PEARL WHITE SHRIMP QUINOA, seasonal vegetables, toasted nuts 16

GARIDA LEFKES, wild U3 tiger prawn simply grilled to perfection 18

GREEK SALAD, vine ripened tomatoes, onions, olives, cucumbers, peppers, evoo, feta 17

SPECIALTY SUSHI ROLLS

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 12

Lobster roll, cucumber and avocado inside topped
with fresh Maine lobster, sweet miso sauce 23

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 17

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

QUALITY SEAFOOD MARKET BY THE POUND

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

LAVRAKI "Loup De Mer" mild and flaky Mediterranean sea bass 29 lb

SINAGRIDA, American red snapper, moist, lean and tender 32 lb

TSIPOURA Royale Dorade, rich & succulent flavor, firmed texture 28 lb

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

BLACK SEA BASS, Mild delicate flavor and flaky 34 lb

DOVER SOLE, Unique taste with a firm texture 44 lb

OUR CHEFS DE-BONE YOUR FISH UNLESS OTHERWISE INSTRUCTED

SEASONAL MAIN COURSES

MUSHROOM RISOTTO, seasonal mushroom & truffle oil 24

"PSARI FILETO" DAILY CATCH, pan seared filet, zucchini carpaccio M/P

POACHED HALIBUT, cauliflower puree, beluga lentil salad 34

INK SEAFOOD RISOTTO, day boat scallops, shrimps, tarama crema 32

SOLOMOS, char-grilled Faroe Island salmon, roasted vegetables & olive oil 29

VEAL CHEEKS KRITHAROTO, braised orzo pasta 28

PAIDAKIA, lamb grilled chops, mint sauce, lemon roasted potatoes 39

KOTOPOULO GIEMISTO, organic chicken stuffed with sundried tomato, corn mousse and pistachio 24
BRIZOLA, grilled prime cut beef rib chop, mushroom duxelle, fingerling potato, mavrodafni reduction 48

BONELESS PORK SHANK PASTA, gnocchi-potato & feta 25

FARM TO TABLE SIDES

CAULIFLOWER - au gratin 9

SPANAKORIZO - Braised spinach with rice 8

PATATES FOURNOU - Lemon roasted potatoes 7

GREEK SEMOLINA HOME FRIES - hand-cut 7

SAUTÉ BRUSSEL SPROUTS - 10

FASOLAKIA - braised in fresh tomato 8

HORTA - Steamed local greens, lemon & evoo 8

Our Commitment To You, Fresh, Sustainable, Organic, Local, Seasonal and Sustainable Whenever Possible.
For special events, please contact the manager at info@Lefkesnj.com or visit us at Lefkesnj.com

We're proud to serve responsibly sourced seafood based on the recommendations from Marine Stewardship Council and Monterey Bay Aquarium Seafood Watch® Learn more at seafoodwatch.org