

## LEFKES SPRING DINNER MENU

Please enjoy some of the best 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.

### RAW BAR

#### SHRIMP COCKTAIL

Classic cocktail sauce 22

#### OYSTERS - East & West Coast

½ Dz...15 - Dz...28

#### CLAMS

½ Dz...14 - Dz...26

#### SALMON TARTARE

With green apple-cucumber sauce 16

#### TUNA TARTARE

Avocado, ginger, yuzu sauce 25

#### CARPACCIO /

#### CEVICHE OF THE DAY 16

### SEARED

#### SALMON TATAKI

Avocado 14

#### TUNA TATAKI

Asparagus 18

### MEZZE

sharing amongst friends

#### SOUPA IMERAS

Seasonal soup of the day 9

#### MOUSSAKA KROKETES

Feta mousse 15

#### SPINACH PIE

Spinach, quinoa, leeks, feta and herbs 14

#### LEFKES CRISPS

Crispy zucchini and eggplant chips, tzatziki 16

#### SCALLOPS "HTENIA"

Day boat scallops, Jerusalem artichoke puree, ouzo saffron 19

#### "PIKILIA" SPREADS

Tarama, tzatziki, melitzanosalata 14

#### FRIED CALAMARI

With marinara sauce 16

#### OCTAPODI

Charcoal grilled octopus, fava puree 24

### SALADS

#### GREEK SALAD

Ripened tomatoes, onions, olives, cucumbers, peppers, feta 17

#### ARUGULA - SPINACH SALAD

Avocado, sliced orange, vinaigrette 12

#### "PANZARIA" BEETS

Roasted beet salad, walnuts, goat cheese 14

## QUALITY SEAFOOD MARKET

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

#### RED SNAPPER - GULF COAST

American red snapper, moist lean and tender 32/lb

#### BARBOUNIA

Elegant, mild and sweet flavor, best served fried 36/lb

#### PINK SNAPPER - NEW ZEALAND

Firm, sweet & delicate flavor 34/lb

#### DOVER SOLE - HOLLAND

Unique taste with a firm texture 48/lb

#### ASTAKOS "MAINE LOBSTER"

Grilled or steamed 32/lb

#### KING PRAWNS - MEXICO

Head on large prawns U2 grilled 49/lb

#### TSIPOURA "ROYALE DORADE" - GREECE

Rich & succulent flavor, firmed texture 29/lb

#### KALKANI "TURBOT" - SPAIN

Firm texture, sole family 34/lb

#### LAVRAKI "SEA BASS" - GREECE

Mild and flaky sea bass 32/lb

#### POMPANO - SOUTH ATLANTIC OCEAN

Rich and very delicate flavor 34/lb

#### FAGRI - MEDITERRANEAN

Red sea bream mild and delicate 42/lb

#### LANGOUSTINES - NEW ZEALAND

Head on, simply grilled 59/lb

OUR CHEFS DE-BONE YOUR FISH UNLESS OTHERWISE INSTRUCTED

### SIGNATURE SEAFOOD DISHES

#### SOLOMOS

Grilled Faroe Island salmon, roasted vegetables 32

#### HALIBUT

Roasted halibut with cauliflower puree,  
beluga lentil salad 38

#### TONOS

Seared tuna steak, romanesco puree,  
green tomato vinaigrette 38

### PRIME MEATS

#### KOTOPOULO PSITO

Roasted organic chicken, seasonal vegetables, thyme au jus 28

#### PAIDAKIA

Grilled lamb chops, mint pesto, lemon  
roasted potatoes 44

#### "BRIZOLA" 16 OZ PRIME NY STRIP STEAK

Grilled to your preference with your choice of side 48

### FARM TO TABLE SIDES

#### SPANAKORIZO

Spinach-rice 8

#### SAUTÉ BRUSSEL SPROUTS

Balsamic & sour cherry, almond brittle 10

#### BROCOLI RABE

Garlic, feta 10

#### PATATES FOURNOU

Lemon roasted potatoes 7

#### HORTA

Sautéed escarole, olive oil lemon 8

#### GREEK FRIES

Oregano, feta 7

Our Commitment To You, Fresh, Sustainable, Organic, Local and Seasonal Food 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 the manager or email us at [info@Lefkesnj.com](mailto:info@Lefkesnj.com)