

# LEFKES SEASONAL

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

### OYSTERS

**BLUE POINT**, Connecticut...2.50  
sweet aftertaste that sparkles with salinity

**KUMAMOTO**, WA...4.25  
smooth texture and sweet fruity flavor

**MALPEQUE**, PEI Canada...2.75  
high brininess, and a clean, sweet finish

**HAMA HAMA**, WA...3.95  
medium-brine oyster with a sweet, buttery

**BELON**, Maine...3.75  
potent coppery taste with a tannic accent

**KUSHI**, British Columbia...3.95  
full meated, sweet fruity finish

**CLAMS**, ½ Dz...14 - 1 Dz...26

**TUNA TARTARE**  
sushi grade, avocado ponzu sauce 22

**SALMON TARTARE**  
avocado ponzu sauce 18

**SHRIMP COCKTAIL**  
classic cocktail sauce 22

## SALADS

*made from the freshest ingredients available*

**LEFKES SALAD**, lettuce, mesclun, pistachio,  
mustard citrus vinaigrette 14

**GREEK SALAD**, ripened tomatoes, onions, olives,  
cucumbers, peppers, feta 18

**ENDIVE & ARTICHOKE SALAD**, red & white endive, toasted hazelnuts,  
sheep's milk cheese, sweet & sour dressing 16

**SUMMER SALAD**, watermelon, cucumber, feta cheese,  
Vidalia onions, fresh basil, balsamic 15

## SIGNATURE DISHES

**FISH OF THE DAY**  
Chef's daily seafood selection 33

**GRILLED SALMON**  
North Atlantic salmon, roasted vegetables 32

**SEARED TUNA STEAK**  
tarama crema, tomato vinaigrette 36

**ROASTED HALIBUT**  
wild Alaskan halibut, cauliflower puree, beluga lentil 38

**MUSHROOM RISOTTO**  
seasonal mushrooms, feta fritter & truffle oil 26

## MEATS

**HERB ROASTED CHICKEN**  
roasted organic chicken, seasonal vegetables, thyme au jus 28

**LAMB CHOPS**  
grilled, mint pesto, lemon roasted potatoes 44

**PORK CHOP**  
Hatfield's porterhouse, broccoli rabe & gigantes beans 32

**PRIME NY STRIP STEAK**  
16 oz grilled to your preference 48 (with your choice of side)

## FARM TO TABLE SIDES

**SPANAKORIZO**, spinach-rice 8

**SAUTÉ BRUSSEL SPROUTS**, balsamic & sour cherry 10

**BROCOLI RABE**, garlic, feta 10

**CAULIFLOWER PUREE & MUSHROOM** 12

**PATATES FOURNOU**, lemon roasted potatoes 7

**HORTA**, sautéed seasonal mountain greens 8

**GREEK FRIES**, oregano, feta 7

**GIGANTES**, giant Greek beans, tomato & herbs 10

## APPETIZERS

*sharing amongst friends*

**SOUPA IMERAS**, seasonal soup of the day 9

**MOUSSAKA KROKETES**, feta mousse 15

**SPANAKOPITA**, spinach, quinoa, leeks, feta and herbs 14

**VEGGIE CHIPS**, zucchini-eggplant, tzatziki 16

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

**ROASTED BEETS**, walnut skordalia 14

**"PIKILIA" SPREADS**, tarama, tzatziki, melitzanosalata  
served with pita wedges 14

**FRITTI PLATTER**, calamari, shrimp, zucchini, spicy aioli 16

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

**SPICY LEFKES**, shrimp in an aromatic spicy tomato feta sauce 17

**FETA FOURNOU**, baked with tomato, peppers, onions 14

**CRISPY CAULIFLOWER**, spicy truffle aioli 19

**KEFTEDES**, Greek meat balls, cherry tomato, fresh mint 16

## QUALITY SEAFOOD MARKET

Daily whole fish selection sold by the pound. We recommend approximately one pound per person. Fish vary by weight and availability depending on market conditions and sustainability.

PLEASE VISIT OUR SEAFOOD DISPLAY TO CHOOSE!

(Served with daily house vegetable)

**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

**RED SNAPPER - GULF COAST**  
moist lean and tender 32/lb

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

**BARBOUNIA - MEDITERRANEAN**  
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

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

**LANGOUSTINES - NEW ZEALAND**  
sweet elegant flavor, simply grilled 59/lb

**KING PRAWNS - SPAIN**  
head on large prawns U2 grilled 49/lb

**KING CRAB LEGS - ALASKA**  
grilled or steamed 55/lb

**-MAINE LOBSTER -**

please choose your preparation 32/lb

Grilled lemon olive oil herbs / Steamed drawn butter / pasta linguine / risotto /  
or sauté angry lobster

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

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

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

## WINES BY THE GLASS

### SPARKLING

|                                          |    |
|------------------------------------------|----|
| Blink, Muscat of Alexandria, Greece      | 14 |
| Private Cuvee, Zardetto, Prosecco, Italy | 12 |
| GH Mumm 175 ML (split bottle)            | 18 |

### WHITE

|                                                      |    |
|------------------------------------------------------|----|
| Pinot Grigio, Pasqua, Italy '17                      | 11 |
| Moschofilero, Boutari, Greece '17                    | 12 |
| Roditis-Malagouzia, Melios White, Ktima Brinziki '17 | 13 |
| Assyrtiko, GWC "Flowers" Greece '17                  | 14 |
| Sauvignon Blanc, Otto's New Zealand '17              | 12 |
| Chardonnay, Leese Fitch, CA '17                      | 12 |
| Bourgogne Blanc, JJ Vincent, France '17              | 16 |
| Gruner Veltinier, Helmut Gangl, Austria '15          | 13 |
| Retsina, Malamatina 500ml Bottle NV (2 1/5 glasses   | 19 |

### ROSE

|                                           |    |
|-------------------------------------------|----|
| Figuiere Le Saint Andre, France '18       | 12 |
| Massaya, Libanon '18                      | 11 |
| Whispering Angel, de Provence, France '18 | 16 |

### RED

|                                                             |    |
|-------------------------------------------------------------|----|
| Cabernet Sauvignon, Heron, CA '17                           | 13 |
| Cabernet Sauvignon, Josh Cellars, Joseph Carr, Napa, CA '17 | 16 |
| Pinot Noir, Grapesmith & Crusher, Willamette, OR '16        | 12 |
| Agiorgitiko, Red & Black, Mitravelas, Nemea GR '18          | 12 |
| Merlot, Leaping Horse Vineyards, CA '16                     | 14 |
| Nebbiolo, Fratelli Langhe, Italy '15                        | 14 |
| Malbec, Ruta 22, Argentina '18                              | 13 |
| Chianti, San Lorenzo, Fattorie Melini, Italy '17            | 12 |

## - SIGNATURE COCKTAILS -

### SPICY BLOOD ORANGE MARGARITA

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| Jalapeno infused tequila, fresh blood orange puree, splash of lime juice | 13 |
|--------------------------------------------------------------------------|----|

### MASTIHA FRESH

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| Mastiha, Bombay Sapphire gin, cucumber, fresh lemon juice and our homemade honey syrup | 12 |
|----------------------------------------------------------------------------------------|----|

### FIG & POM

|                                                               |    |
|---------------------------------------------------------------|----|
| Figenza Fig Vodka, Antica Formula Vermouth, pomegranate juice | 13 |
|---------------------------------------------------------------|----|

### LEFKES MOJITO

|                                                     |    |
|-----------------------------------------------------|----|
| Bacardi rum, fresh mint and lime, pomegranate juice | 12 |
|-----------------------------------------------------|----|

### MEDITERRANEAN MARTINI

|                                 |    |
|---------------------------------|----|
| Double Cross Vodka, basil, lime | 12 |
|---------------------------------|----|

### OZUO LEMONADE SPRITZER

|                                              |    |
|----------------------------------------------|----|
| Boutari ouzo, mint leaves, lemon juice, soda | 13 |
|----------------------------------------------|----|

## SOMMELIER'S CLOSEOUTS

(The following wines are limited quantities)

### WHITE

|                                           |     |
|-------------------------------------------|-----|
| Chardonnay, Grable Vineyards, Sonoma '14  | 85  |
| Chardonnay, Aubert, Carneros, '14         | 145 |
| Chardonnay, Failia, Sonoma Valley '13     | 145 |
| Chardonnay, Banshee, Sonoma Coast, CA '16 | 48  |

### RED

|                                                                |     |
|----------------------------------------------------------------|-----|
| Blend, Ktima Kir Yianni, Yianakohori, Greece '13               | 60  |
| Laura Nera, Mavrothafni, Greece '16                            | 42  |
| Cornas Les Grandes Terraces Paul Jaboulet Aine, FR '12         | 155 |
| Crozes Hermitage Allain Graillot, France '14                   | 60  |
| Cotes Du Rhone Domaines Des Espiers Philip Cartoux, France '14 | 45  |
| Chateauneuf du Pape, Chateau du Vaudieu, France '09            | 135 |
| Marsannay Clos du Roy Regis Bouvier, France '16                | 90  |
| Chateauneuf du Pape, Jean Deyder, France '15                   | 105 |
| Diaz Bayo, Crianza, Spain '15                                  | 50  |
| Ktima Vouyatsi, Tsapournakos, Greece '15                       | 60  |
| Barbaresco, Moccagatta, Grazia Selection, Italy, '08           | 140 |
| Perpetuus, Nico Lazaridi, Greece '07                           | 105 |
| Toscana, Salatio, Gabbiano, Italy                              | 48  |
| King of dreams, Nico Lazaridi, Greece '08                      | 80  |
| Alta Vista Classic, Malbec, Arfgentina '14                     | 45  |
| The Black Sheep, Nico Lazaridi, Greece '16                     | 55  |
| Ovilos, Ktima Vivlia Chora, Greece '12                         | 110 |
| Earthquake, Cabernet Sauvignon, Lodi, CA '16                   | 45  |
| Smoke Tree, Pinot Noir, Sonoma County '16                      | 58  |
| Nebbiolo D' Alba, Bruno Giacosa, Italy '13                     | 90  |
| Tensley, Syrah, Colson Canyon, Santa Barbara '14               | 140 |
| Terricci, Langiola, Antiche Terre De Ricci, Italy '00          | 95  |
| Rapsani, Grande Reserve, tsantali, Greece '11                  | 105 |
| The Red Hook Winery, Merlot, NY '14                            | 80  |
| Malbec, Bodega La Flor, Pulenta Wines, Argentina '17           | 49  |
| Kanenas, Tsantalis, Syrah-Mavroudi Blend, Greece '15           | 60  |