

SIGNATURE DISHES

LAMB SHANK 36

BRAISED IN RED WINE WITH VEGETABLES MIREPOIX & FRAGRANT HERBS SERVED OVER ORZO

ASTAKOMAKARONADA 48

CUTTLEFISH INK FETTUCCINE WITH POACHED MAINE LOBSTER, IN A LIGHT METAXA COGNAC BISQUE

SEAFOOD LINGUINE 38

SHRIMP, CALAMARI, MUSSELS & CLAMS IN A LIGHT BISQUE SAUCE

MUSHROOM RISOTTO 36

SEASONAL MUSHROOMS, WHITE TRUFFLE OIL CRISPY FETA BITES

GREEK LINGUINE 28

KALAMATA OLIVES, ARTICHOKE FRAGRANT TOMATO SAUCE WITH GARLIC & EVOO

COD FISH PLAKI 38

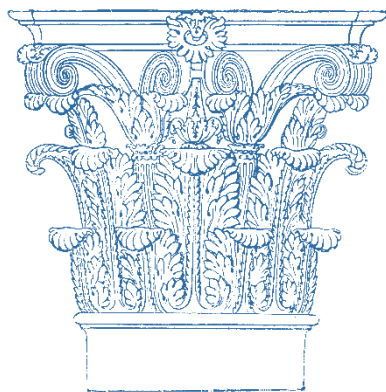
OVEN-BAKED ATLANTIC COD SERVED OVER POTATOES STEWED IN TOMATO SAUCE

SOLOMOS 36

CHAR-GRILLED FAROE ISLAND SALMON FENNEL PURÉE & SPANAKORISO

CHICKEN PSITO 34

GRILLED ORGANIC BELL & EVANS HALF CHICKEN, LEMON, EVOO, ROSEMARY & THYME



Our Menu is Sourced Only With The Best Purveyors

IN ORDER TO ENSURE THE HIGHEST QUALITY AND FRESHNESS OUR PRODUCE COMES DIRECTLY FROM LOCAL FARMS STEAK IS ALL PRIME-DRY-AGED & FISH IS BROUGHT IN DAILY

CHEF ENOE RAMI

Host Your Next Family or Corporate Event at Lefkes

WE OFFER AN ARRAY OF BEAUTIFUL INDOOR AND OUTDOOR SPACES TO SUIT GROUPS OF ANY SIZE. TOP NOTCH SERVICE AND DELECTABLE CUISINE WILL ENSURE A TRULY MEMORABLE EVENT

Happy Hour Monday-Friday 3 to 7PM

FEATURING HAND-PICKED WINES AND OUR MIXOLOGISTS LATEST CREATIONS

Wednesday Ladies Night

FEATURING HALF PRICED MARTINIS EVERY WEEK

Lefkes "After Dark"

LIVE DJ EVERY THURSDAY-SATURDAY FROM 8:30PM

... Get Out of the Ordinary

MITCHELL ARIAS
GENERAL MANAGER



FOLLOW THE EXCITEMENT

LEFKESNJ.COM • LEFKESDELRAY.COM



MENU

**"One cannot think well, love well, sleep well
if one has not Dined Well"**

VIRGINIA WOLF
A MIND OF ONE'S OWN

Lefkes Emerges from Santorini and Athens We Traveled to America & Back

WE'LL BE TAKING YOU ON A JOURNEY
TO MEDITERRANEAN FLAVORS
WHILE BEING TRUE TO ARTISANAL GREEK RECIPES
OUR CUISINE ALSO TAKES ON A MODERN TWIST
MAKING OUR DISHES EXCITING AND NOSTALGIC

GEORGIA DUMAS
PROPRIETOR

SALADS

HORIATIKI SALAD 24

VINE RIPENED TOMATOES, CUCUMBERS, PEPPERS, ONIONS, KALAMATA OLIVES & FETA CHEESE

COLORFUL BEET SALAD 22

ROASTED RED BEETS, ORGANIC MIXED GREENS MANOURI CHEESE, TOASTED WALNUTS & ORANGE

MAROULI SALAD 19

SHREDDED ROMAINE LETTUCE, WHITE CABBAGE TOMATILLOS, CRUMBLLED FETA, SCALLIONS DILL & LEMON-OLIVE OIL DRESSING

MEDITERRANEAN SEAFOOD SALAD 28

SCALLOPS, SHRIMP, CALAMARI, CARROTS, CELERY HERBS IN FRESH LEMON JUICE & EVOO

SUMMER SALAD 22

ARUGULA, PICKLED ONIONS, GARLIC CROUTONS POMEGRANATE SEEDS, POACHED PEACHES, ORANGE SLICES & SHAVED GRAVIERA CHEESE

SANTORINI SALAD 19

HEIRLOOM WATERMELON, ORANGE FETA, MINT & EVOO, BALSAMIC GLAZE

TUNA SALAD 36

SESAME CRUSTED TUNA, ARUGULA CHERRY TOMATOES CARROTS & CUCUMBER JULIENNE RADISH, GINGER DRESSING & CRISPY WONTONS

GREEK SPREADS

PIKILIA

CHOICE OF THREE 24

INDIVIDUAL 12

TARAMA • MELITZANOSALATA • TZATZIKI
SKORDALIA • TIROKAFTERI

APPETIZERS

VEGGIE CHIPS 22

LIGHTLY FRIED ZUCCHINI & EGGPLANT CHIPS SERVED WITH TZATZIKI

PHYLLO CRUSTED FETA 21

APRICOT-HONEY GLAZE, SESAME SEEDS

AVGOLEMONO 16

ARTISANAL GREEK LEMON AND CHICKEN SOUP

SPANAKOPITA 18

FLAKY PHYLLO PIE WITH SPINACH, SEASONAL GREENS, FRESH AROMATIC HERBS & FETA

EGGPLANT IMAM 22

OVEN-BAKED ITALIAN EGGPLANT WITH FETA CHEESE, CARAMELIZED ONIONS, TOMATOSAUCES & BASIL OIL

LAMB KEFTEDAKIA 24

LAMB & BEEF MEATBALLS TOMATO SAUCE & FETA CRUMBLES

SAGANAKI BITES 19

CRISPY BITES OF CREAMY CRETAN GRAVIERA CHEESE, SERVED WITH AGED SWEET & SOUR CHERRY PRESERVE

CALAMARI 22

CHOICE OF PAN FRIED WITH HOMEMADE MARINARA OR GRILLED WITH SPICY FETA

TUNA TARTARE 26

AVOCADO MOUSSE, LEMON PONZU SAUCE MALANGA CHIPS

GRILLED OCTOPODI 28

CHAR GRILLED SPANISH OCTOPUS, RED ONION RED & YELLOW PEPPER, RED WINE VINAIGRETTE

PEI MUSSELS 22

SAUTÉED GARLIC, WHITE WINE, OUZO SCALLIONS & TOMATO

KAVOURI KEFTE 28

JUMBO LUMP CRAB CAKE, SUNDRIED TOMATO PURÉE CARROTS AND CUCUMBER JULIENNE, BABY ARUGULA SWEET DROP PEPPERS & PASSION FRUIT AIOLI

RAW BAR

ONE ½ DZ

KUMAMOTO OYSTERS WASHINGTON STATE	5	28
WELLFLEET OYSTERS MASSACHUSETTS	4	22
LITTLENECK CLAMS LONG ISLAND	2.5	14
JUMBO SHRIMP COCKTAIL	6	
HALF LOBSTER COCKTAIL		28

ANTHEM OF THE SEA 98

HALF LOBSTER-4 SHRIMP-6 KUMAMOTO OYSTERS 6 WELLFLEET OYSTERS-6 LITTLE NECK CLAMS DOUBLE FOR FOUR	190
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FISH MARKET

BRANZINO	38
MEDITERRANEAN SEA BASS, MILD & FLAKY	
TSIPOURA.DORADO	38
MEDITERRANEAN SEA BREAM, MEDIUM & FIRM	
DIVER SCALLOPS	35
PAN SEARED, OVER PARSNIP PURÉE	
FAGRI, MEDITERRANEAN SNAPPER FOR TWO	MP
WILD CAUGHT, MEATY & SWEET	
DOVER SOLE	MP
BUTTERY, SWEET & MILD	
NEW ZEALAND LANGOUSTINES	MP
WILD CAUGHT, U-3, SWEET & DELICATE	
MAYA PRAWNS	MP
HEAD-ON, U-4, GULF PRAWNS, RICH & MEATY	

STEAKS & CHOPS

ALL STEAK SERVED WITH LEFKES TANGY STEAK SAUCE

20oz PRIME-DRY AGED NY STRIP 45 DAYS DRY AGED	78
20oz PRIME BONELESS RIBEYE STEAK FULL OF FLAVOR AND TENDERNESS	75
AUSTRALIAN LAMB CHOPS GRILLED FRESH HERBS MARINATED	38
16oz BERKSHIRE PORK RIB CHOP PEACH BOURBON REDUCTION, GLAZED APPLE	32

ENHANCEMENTS

BONEMARROW-BUTTER	16
TORCHED ONTO STEAK OR CHOP	
TRUFFLE-SHALLOT-BUTTER	14
DOLLOP ON TOP OF STEAK OR CHOP	
AU POUVRE	14
CREAMY COGNAC-PEPPERCORN SAUCE	
MUSHROOM BORDELAISE	16
WILD MUSHROOMS MAVRODAPHNE REDUCTION	

SIDES 14

ADD FETA TO ANY SIDE 2

ROASTED LEMON POTATOES	
HAND CUT FRIES • TRUFFLE FRIES	
GRILLED ASPARAGUS • BRUSSELS SPROUTS	
BROCCOLI RABE STEAMED OR SAUTÉED	
“SPANAKORIZO”, SPINACH RICE	

PLEASE LET US KNOW OF ANY ALLERGIES YOU MAY HAVE
REMEMBER THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS