



## DINNER MENU

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

**Virginia Woolf  
A Mind of One’s Own**

**Lefkes Emerges from Santorini and Athens.  
We Traveled to America and 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.**

## RAW BAR

	each	½ doz.
KUMAMOTO OYSTERS WASHINGTON STATE	5	28
WELLFLEET OYSTERS MASSACHUSETTS	4	22
LITTLENECK CLAMS LONG ISLAND	2.5	14
JUMBO SHRIMP COCKTAIL	6	28
HALF LOBSTER COCKTAIL	28	

### ANTHEM OF THE SEA 98

**HALF LOBSTER • FOUR SHRIMP • SIX KUMAMOTO OYSTERS  
SIX WELLFLEET OYSTERS • SIX LITTLE NECK CLAMS**

**DOUBLE for FOUR 190**

# STARTERS

## GREEK SPREADS

Choice of Three 24 | Individual 12

TARAMA •   MELITZANOSALATA •   TZATZIKI •  SKORDALIA •  TIROKAFTERI

## GRILLED OCTOPODI 28

*char grilled spanish octopus, red onion, red & yellow pepper, red wine vinaigrette*

## VEGGIE CHIPS 22

*lightly fried zucchini & eggplant chips served with tzatziki*

## TUNA TARTARE 26

*avocado mousse, lemon ponzu sauce malanga chips*

## PHYLLO CRUSTED FETA 21

*apricot-honey glaze, sesame seeds*

## SPANAKOPITA 18

*flaky phyllo pie with spinach, seasonal greens, fresh aromatic herbs & feta*

## VEAL KEFTEDAKIA 24

*veal meatballs tomato sauce & feta crumbles*

## SAGANAKI 22

*lightly golden fried kefalograviera cheese with lemon and oregano,  
flamed with metaxa brandy*

## CALAMARI 22

*choice of pan fried with homemade marinara or  grilled with spicy feta*

## PEI MUSSELS 22

*sautéed garlic, white wine, ouzo scallions & tomato*

# SOUPS

## AVGOLEMONO 14

*artisanal greek lemon and chicken soup*

## LOBSTER BISQUE 16

*rich and creamy classic with maine lobster chunks*

## SOUPA IMERAS 14

*chef's soup of the day*

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

## FOLLOW THE EXCITEMENT

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 VEGETARIAN •  GLUTEN FREE

# SALADS

## **HORIATIKI SALAD** 24

*Vine ripened tomatoes, cucumbers, peppers, onions,  
kalamata olives & feta cheese*

## **MAROULI SALAD** 18

*Shredded romaine lettuce, white cabbage tomatillos, crumbled feta,  
scallions dill & lemon-olive oil dressing*

## **GRILLED HALLOUMI SALAD** 24

*Perfectly grilled crispy greek halloumi cheese, baby arugula, marinated peppers,  
citrus fruit, crispy artichoke & balsamic vinaigrette*

## **COLORFUL BEET SALAD** 22

*Roasted red beets, organic greens, manouri cheese, walnuts  
& orange balsamic vinaigrette*

## **WATERMELON SALAD** 22

*Watermelon, mint, greek feta & balsamic vinaigrette*

# SIGNATURE DISHES

## **LAMB SHANK** 36

*Slowly 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

*Shitake & cremini mushrooms, white truffle oil, crispy feta bites*

## **CHICKEN PSITO** 34

*Grilled organic bell & evans half chicken,  
lemon, dijon mustard, evoo, rosemary & thyme*

## **MISO COD** 38

*Oven roasted wild cod filet glazed with miso & soy*

## **SHORT RIB** 38

*Slowly braised in red wine, tomato & fresh herbs, served with potato purée*

## **LOBSTER RAVIOLI** 36

*Homemade ravioli stuffed with fresh maine lobster in a rich & creamy bisque sauce*

## **SPICY PAPPARDELLE** 26

*Freshly made pappardelle in a light creamy vodka sauce with pecorino reggiano cheese*

## **SKORDALIA BAKALIAROS** 36

*Lightly golden fried atlantic cod served with a traditional garlic, potato & almond dip  
along with marinated beets*

# FISH MARKET

🌿 **LAVRAKI, SEA BASS** 38

*Mediterranean sea bass, mild & flaky*

🌿 **TSIPOURA, DORADO** 38

*Mediterranean sea bream, medium & firm*

🌿 **DIVER SCALLOPS** 36

*Pan seared, over parsnip purée*

🌿 **FAGRI, SNAPPER for TWO** MP

*Wild caught, meaty & sweet*

**DOVER SOLE** 66

*Buttery, sweet & mild*

🌿 **NEW ZEALAND LANGOUSTINES** MP

*Wild caught, u-3, sweet & delicate*

🌿 **MAYA PRAWNS** MP

*Head-on, u-4, gulf prawns, rich & meaty*

🌿 **SOLOMOS** 36

*Char-grilled faroe island salmon, fennel purée*

## FROM THE GRILL

ALL SERVED WITH LEMON POTATOES & LEFKES TANGY STEAK SAUCE  
STEAKS ARE PRIME+ QUALITY



### PRIME PLUS BLACK ANGUS STEAK

**PRIME-DRY AGED NY STRIP** 86

*20oz, prime plus, 45 days dry aged*

**18 oz. PRIME BONELESS RIBEYE STEAK** 78

*Full of flavor and tenderness*

**AUSTRALIAN LAMB CHOPS** 46

*Grilled fresh herbs marinated*

**16 oz. BERKSHIRE PORK RIB CHOP** 36

*Peach bourbon reduction, glazed apple*

## SAUCES

**TRUFFLE SHALLOT BUTTER** *dollop on top of steak or chop*

**AU POIVRE** *creamy cognac peppercorn sauce*

**MUSHROOM BORDELAISE** *mavrodaphne reduction*

**ENHANCE WITH BONE MARROW BUTTER** *torched onto steak or chop* 10

## SIDES

**YOUR CHOICE:** 14

ADD FETA TO ANY SIDE 4

**ROASTED LEMON POTATOES • HAND CUT FRIES • TRUFFLE FRIES**

🌿🌿 **SAUTÉED GOLDEN GREEK PEPPERS** *with Greek olive oil, fresh garlic cloves*

🌿🌿 **SAUTÉED BROCCOLI RABE** *with Greek olive oil & fresh garlic cloves*

🌿🌿 **CHARRED CAULIFLOWER** *with fresh lemon*

🌿🌿 **SAUTÉED SHITAKE & CREMINI MUSHROOMS** *with signature sauce*

🌿 **BRUSSELS SPROUTS** *with sweet chili sauce & almonds*

🌿🌿 **CHARCOAL GRILL ASPARAGUS** *with Greek olive oil*

🌿 **VEGETARIAN** • 🌿 **GLUTEN FREE**