



LEFKES
ESTIATORIO

Sunday Lobster Feast

Three-Course Menu \$65

Appetizers

Lobster Bisque

Homemade lobster bisque, finished with cognac, lobster meat, and fresh chives

Lobster Cocktail

Chilled half lobster served with lemon and classic cocktail sauce

Baked Clams

Baked middleneck clams with Parmesan, garlic, parsley, breadcrumbs, light white wine sauce

Greek Salad

Vine-ripened tomatoes, cucumbers, peppers, red onions, Kalamata olives and feta

Entrees

All entrees are prepared using a 1.5-lb lobster

Lobster Pappardelle

Pappardelle with butter-poached lobster, finished with Metaxa brandy and lobster bisque

Cantonese Lobster

Shell-on lobster with ginger, scallions, soy and aromatic Asian spices

Baked Lobster

*Oven-baked lobster filled with fresh herbs and lump crab meat served with tarragon and Dijon aioli
15 supplement*

Lefkes Double Lobster Sushi Roll

Butter-poached lobster with avocado, cucumber, truffle aioli, tobiko, and furikake

Lobster Moussaka

Baked layers of eggplant and lobster with a delicate béchamel

Dessert

Please see our
dessert menu

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