

LEFKES

ESTIATORIO

DINNER MENU

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

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

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

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.**

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

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

STUFFED EGGPLANT 22

oven baked Italian eggplant with Greek feta, braised sweet onions, homemade tomato sauce

TUNA TARTARE 26

avocado mousse, lemon ponzu sauce, malanga chips

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

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

COLORFUL BEET SALAD 22

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

BURRATA & CARAMELIZED FIGS 22

Silky burrata paired with caramelized figs, baby arugula, pomegranate seeds and toasted almonds, drizzled with balsamic glaze and extra virgin olive oil

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

LEFKESNJ.COM • LEFKESGROUP.COM

 VEGETARIAN •  GLUTEN FREE

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 76
18 oz., prime plus, 45 days dry aged

18 oz. PRIME BONELESS RIBEYE STEAK 78
Full of flavor and tenderness

FILET MIGNON 66

Prime black angus tender loin, topped with seared foie gras set over crispy brioche with madeira glaze

AUSTRALIAN LAMB CHOPS 52

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

FISH MARKET

ALL SERVED WITH LEMON POTATOES

BRANZINO 42

Mediterranean sea bass, mild & flaky

TSIPOURA, DORADO 42

Mediterranean sea bream, medium & firm

FAGRI, SNAPPER for TWO MP

Wild caught, meaty & sweet

DIVER SCALLOPS (4 pcs) 48

Pan seared, salmon roe, over parsnip purée

DOVER SOLE 74

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

Served with golden greek peppers

WHOLE LOBSTER MP

prepared steamed, grilled or broiled

SIGNATURE DISHES

LAMB SHANK 38

Slowly braised in red wine with vegetables mirepoix & fragrant herbs served over orzo

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

SPICY RIGATONI 26

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

MISO COD 42

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

SIDES

YOUR CHOICE: 14

ADD FETA TO ANY SIDE 4

ROASTED LEMON POTATOES • HAND CUT FRIES • TRUFFLE FRIES • SHISHITO PEPPERS

CHARRED CAULIFLOWER with fresh lemon • GOLDEN GREEK PEPPERS

SAUTÉED BROCCOLI RABE with Greek olive oil & fresh garlic cloves

SAUTÉED SHITAKE & CREMINI MUSHROOMS with signature sauce

BRUSSELS SPROUTS with sweet chili sauce & almonds

CHARCOAL GRILL ASPARAGUS with Greek olive oil

VEGETARIAN • GLUTEN FREE

SIGNATURE ROLLS

INSIDE-OUT, WITH RICE AND NORI

THE LEFKES 34

Fresh lobster out of the shell, avocado, cucumber, truffle mayo, tobiko, furikake

DELRAY ROLL 32

Scallop, shrimp, crab, shrimp tempura, asparagus, avocado, cucumber, masago, scallion, spicy mayo, kabayaki, soy paper

PERSEUS 28

Fresh tuna, avocado, arare, shiso, kabayaki, truffle mayo, sriracha

SANTORINI 28

Crab salad, shrimp tempura, cucumber, avocado, wasabi tobiko, spicy mayo, kabayaki

THE FIRECRACKER 28

Spicy crab, tempura flakes, masago, spicy tuna, onion flakes, kabayaki

SUNSET CRUNCH 28

Seared tuna, spicy tuna, avocado, cucumber, sweet potato crunch, kabayaki

ANGRY TUNA 28

Fresh tuna, spicy tuna, avocado, garlic & tempura flakes, kabayaki

ANGRY SALMON 26

Seared salmon, avocado, cucumber, spicy salmon, onion & tempura flakes, kabayaki

SALMON FRESCO 28

Fresh salmon, shrimp tempura, avocado, cucumber, lemon, spicy mayo, kabayaki, tobiko, tempura flakes

DYNAMITE 28

Seared yellowtail, spicy tuna, avocado, cucumber, onion & tempura flakes, chef's soy sauce

MYKONOS 26

Fluke, spicy tuna, cucumber, avocado, yuzu-kosho, chef's soy sauce, shiso

SPARTAN 28

Eel, Shrimp tempura, cucumber, avocado, forikake, kabayaki sauce

HADES TRYDENT 28

Yellowtail, avocado, jalapeño, scallion, black tobiko, spicy mayo

SWEET POTATO CRUNCH 24

Sweet potato tempura crunch, asparagus, cucumber, avocado, kabayaki

LEFKES SHRIMP TEMPURA 24

Shrimp tempura, cucumber, avocado, masago, furikake, kabayaki

REGULAR ROLLS

CALIFORNIA	18
SPICY TUNA	18
SPICY SALMON	18
YELLOWTAIL with Scallion	16
EEL with avocado, cucumber	18
TUNA with avocado, cucumber	18
SALMON with avocado, cucumber	18
SHRIMP with avocado, cucumber	16
SCALLOP with avocado	26

SUSHI or SASHIMI A LA CARTE

CRABMEAT	6	FLUKE
TUNA	6	SHRIMP
SALMON	6	SALMON ROE
YELLOWTAIL	6	FLYING FISH ROE
SEARED SALMON	6	
EEL	8	SCALLOP

SMALL DISHES

EDAMAME 6

Sweet & spicy garlic edamame with himalayan sea salt

CRISPY RICE 26

Choice of: Spicy Tuna • Crab Salad • Spicy Salmon
Avocado, arare, furikake, spicy mayo, kabayaki, masago, tempura flakes

AVOCADO BOMBA 24

Half Avocado filled with choice of:
Spicy Tuna • Crab Salad • Spicy Salmon
spicy mayo, kabayaki, tempura flakes, furikake

KANI SALAD 20

Crab, masago, cucumber, scallion, spicy mayo, tempura flakes, furikake

YELLOWTAIL CRUDO 26

Thinly sliced yellowtail, jalapeño, scallion, yuzu ponzu sauce

SIGNATURE BOATS

POSEIDON'S BOAT 160

10 Pieces of Sushi • 12 Pieces of Sashimi
Spicy Tuna Roll • Salmon Avocado Roll

NEPTUNE'S BOAT 199

8 Pieces of Sushi • 8 Pieces of Sashimi
4 Rolls of Your Choice

SIDE SAUCES \$3

TRUFFLE MAYO • SPICY MAYO
KABAYAKI SAUCE • PONZU SAUCE
CHEF'S SPICED SOY SAUCE