

# 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	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 & 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

**SOUPA IMERAS** 14  
chef's soup of the day

## *Starters*

### GREEK SPREADS

**CHOICE OF THREE** 24 | **INDIVIDUAL** 12

**TARAMA** • **VEGGIE** **MELITZANOSALATA** • **VEGGIE** **TZATZIKI** • **VEGGIE** **SKORDALIA** • **GLUTEN FREE** **TIROKAFTERI**

**GRILLED OCTOPODI** 28  
char grilled spanish octopus, red onion, red & yellow pepper, red wine vinaigrette

**VEGGIE** **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

**VEGGIE** **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 **GLUTEN FREE** grilled with spicy feta

## *Salads*

**VEGGIE** **GLUTEN FREE** **HORIATIKI SALAD** 24  
Vine ripened tomatoes, cucumbers, peppers, onions, kalamata olives & feta cheese

**VEGGIE** **GLUTEN FREE** **MAROU LI SALAD** 18  
Shredded romaine lettuce, white cabbage tomatillos, crumbled feta,  
scallions dill & lemon-olive oil dressing

**VEGGIE** **GLUTEN FREE** **COLORFUL BEET SALAD** 22  
Roasted red beets, organic greens, manouri cheese,  
walnuts & orange balsamic vinaigrette

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

**VEGGIE** VEGETARIAN • **GLUTEN FREE** GLUTEN FREE

# From the Grill

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



## PRIME PLUS BLACK ANGUS STEAK

### FILET MIGNON 66

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

### 18 oz. PRIME BONELESS RIBEYE STEAK 78

Full of flavor and tenderness

### 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

### 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 parsnip purée

### 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, served with celery root purée & sautéed bok choy

# 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

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

🌿🌿 SAUTÉED SHITAKE & CREMINI MUSHROOMS with signature sauce

🌿 BRUSSELS SPROUTS with sweet chili sauce & almonds

🌿 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, furikake, 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