

WINE

SPARKLING

Avissi Prosecco *Veneto, Italy*	19	74
Champagne, G.H. Mumm Cordon Rouge Brut *France*	30	118
Champagne, G.H. Mumm Rosé *France*		128
Champagne, Perrier Jouët Blanc de Blancs *France*		180
Moët & Chandon Brut Imperial *France*		220
Veuve Clicquot Brut "Yellow Label" *France*		225
Champagne, Perrier Jouët Belle Époque *France*		295
Dom Perignon Brut *France*		750

WHITE

Assyrtiko, Atma *Macedonia, Greece*	22	86
Sauvignon Blanc, Craggy Range *New Zealand*	30	118
Pinot Grigio, Terlato *Italy*	20	78
Chardonnay, Boen *Santa Barbara*	32	124
Sancerre, Domaine Fouassier *France*	36	142

ROSÉ

Château Sainte Marguerite *Côtes de Provence, France*	20	78
Chateau Miraval, Cotes de Provence *France*		108

RED

Xinomavro, Thymiopoulos Vineyards *Naoussa, Greece*	22	86
Cabernet Sauvignon, Austin Hope *Paso Robles*	33	130
Red Blend, The Prisoner *Napa Valley*	35	138

BEER & SELTZER 12

GREEK

Mythos Lager | Fix Hellas Pale Lager

DOMESTIC

Blue Moon | Bud Light | Budweiser | Michelob Ultra
High Noon Seltzer

IMPORTED & CRAFT

Biscayne Bay Brewing Co Tropical IPA
Biscayne Bay Brewing Co Marlins Lager
Corona | Corona Light | Funky Buddha Hop Gun IPA
Heineken | Heineken 0.0 | La Rubia Blonde Ale
Modelo Especial | Stella Artois

BEVERAGES

ENERGY DRINKS 8

Red Bull | Red Bull Sugarfree | Red Bull Watermelon

MASTIQUA GREEK SODAS

Greek Lemonade | Sour Cherry | Cool Cucumber 8

SOFT DRINKS

Coca-Cola | Diet Coke | Sprite | Ginger Ale 6

COFFEE & TEA

Regular | Decaffeinated Coffee	8
Greek Café	12
Latte | Cappuccino	9
Espresso	6
St. Regis Brand Tea Leaves	8

BOTTLED WATER

Zagori Still and Sparkling Mineral Water 9

ATLANTIKÓS

TO START

Marinated Olives *with our compliments*

MEZZE & PITA

Agioritiki Smoked Melizanosalata GF | DF | V **20**
Smoked Eggplant, Garlic, Herbs,
Extra Virgin Olive Oil, Pita

Tzatziki GF | VEG **18**
Yogurt, Cucumber, Garlic, Dill, Olives,
Extra Virgin Olive Oil, Pita

Santorini Fava GF **18**
Creamy Yellow Split Pea Pureé,
Extra Virgin Olive Oil, Pita

Tirokauteri GF | VEG **20**
Whipped Feta, Roasted Red Peppers, Chili, Pita

Homemade Grilled Bread & Pita **10**

APPETIZERS

Crispy Calamari **29**
Lemon Aioli, Shishito Peppers

Stuffed Portobello Mushroom GF | VEG **27**
Roasted Vegetables, Florina Pepper Cream,
Smoked Metsovone Cheese

Grilled Octopus **38**
Creamy Fava, Tomato Relish, Fried Capers

Braised Lamb Meatballs **26**
Tomato Sofrito, Tahini, Mint, Feta, Pita

Zucchini Fritti VEG **24**
Tartar Sauce, Parmesan

Spanakopita VEG **24**
Crispy Phyllo, Spinach, Hazelnut Mix,
Dried Cherry Tomatoes, Pitaki Dip

Graviera Saganaki VEG **26**
Sesame, Thyme Honey

Pan-Seared Saganaki Prawns **35**
Creamy Tomato Sauce, Pesto



SALADS

Greek Salad GF | VEG **27**
Tomatoes, Cucumber, Red Onion, Green Pepper,
Feta, Kalamata Olives, Kritamos

Cretan Dakos VEG **24**
Crispy Barley Rusk, Grated Tomato, Feta
Capers, Extra Virgin Olive Oil

Lentil & Bean Salad GF | DF | V **27**
Spring Onion, Pickled Vegetables, Hazelnuts, Red Apple

Lobster Salad GF **36**
Baby Gem Lettuce, Asparagus, Onion, Mint,
Chives, Tartar Sauce Dressing

Enhancements
Chicken Skewer GF **24**
Grilled Jumbo Shrimp GF **22**
Ora King Salmon GF **22**



ENTREÉS

Catch of the Day **M.P.**
Peri-Peri Sauce, Lemon Oil

Souvlaki
Marinated Free-Range Chicken **29**
Marinated Grilled Beef* **43**
Pita, Red Onion, Tzatziki, Confit Baby Potatoes

Grilled Chicken Gyros **29**
Yogurt Marinade, Cypriot Pita, Sweet Onion,
Roasted Bell Peppers, Whipped Feta

Moussaka **32**
Classic Greek Casserole with Roasted Eggplant,
Potatoes, Slow Cooked Beef Ragu, Béchamel

Pastitsio **32**
Traditional Greek Baked Pasta with Seasoned
Ground Beef, Aromatic Spices, Béchamel

Lamb Chops* **58**
Chive Crust, Sumac Rice

Lobster Linguini **65**
Tomato Sauce, Bisque, Basil

USDA Prime Filet - 8 oz* **79**
Confit Baby Potatoes

SIDES **10**

Steamed Vegetables GF | V
Baked Vegetables GF | VEG
Confit Baby Potatoes GF | VEG
Rice Pilaf GF
French Fries V
Cretan Graviera Cheese Fries VEG

V - VEGAN | VEG - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

Operations Charges: A taxable 20% Staff Service Charge will be added to your check and distributed entirely to service staff performing the service. Additional gratuities are not expected, but always appreciated.

Consuming raw and/or undercooked meats or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

State Law prohibits the consumption of alcohol by anyone under the age of 21.



SPRITZ *by the glass or pitcher*

Coral Spritz — 25 — 98
Strawberry-Aperol, Grey Goose Vodka, Lillet Blanc, G.H. Mumm Cordon Rouge Champagne

Levante Highball — 25 — 98
Gray Whale Vodka, Passionfruit, Almond, G.H. Mumm Cordon Rouge Champagne, Mediterranean Tonic

Amalfi Spritz — 25 — 98
Malfy Con Limone, Elderflower, Grapefruit, Campari, G.H. Mumm Cordon Rouge Champagne

COCKTAILS *by the glass or pitcher*

Chios Highball — 25 — 98
Mastiha, Honey, Lemon, Mediterranean Tonic

Brisa — 25 — 98
Código 1530 Blanco Tequila, Planteray Pineapple, Lime, Agave, Aperol

Blood Orange Mango Margarita — 25 — 98
Código 1530 Blanco Tequila, Orange Liqueur, Blood Orange, Mango, Agave, Lime

Pineapple Ginger Margarita — 25 — 98
Código 1530 Blanco Tequila, Ginger, Pineapple, Jalapeño, Lime

Dorado — 25 — 98
Planteray Dark Rum, Banana, Rhubarb, Amaro Nonino, Lime, Plum

Coco Miel — 25 — 98
Planteray Cut & Dry Coconut Rum, Ginger, Coconut, Honey, Lemon, Mole Bitters

White Peach Punch — 25
Lost Explorer Reposado Tequila, White Peach, Cacao, Lemon, Clarified Milk

Palmera Old Fashioned — 25
Redemption Bourbon, Date, Angostura and Orange Bitters

St. Regis Branded Fresh Coconut — 26
Add a floater of Planteray Cut and Dry Coconut Rum — 10

ZERO PROOF *by the glass or pitcher*

Bal Harbour Sunrise — 18 — 70
Lyre's Italian Orange, Blood Orange, Orange, Soda

Yuzu Fauxjito — 18 — 70
Lyre's White Cane Spirit, Lime, Agave, Mint, Yuzu, Soda

Mango Mule — 18 — 70
Mango, Lime, Ginger Beer