



DINNER MENU

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

**Virginia Wolf
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

AVGOLEMONO 16

artisanal greek lemon and chicken soup

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

GRILLED OCTOPODI 28

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

PEI MUSSELS 22

sautéed garlic, white wine, ouzo scallions & tomato

GREEK SPREADS PIKILIA

CHOICE OF THREE 24

INDIVIDUAL 12

TARAMA • MELITZANOSALATA • TZATZIKI • SKORDALIA • TIROKAFTERI

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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SALADS

HORIATIKI SALAD 24

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

MAROULI SALAD 19

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

TUNA SALAD 36

*Sesame crusted tuna, arugula, cherry tomatoes carrots & cucumber julienne,
radish, ginger dressing and crispy wontons*

COLORFUL BEET SALAD 19

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

GREEK LINGUINE 28

Fresh organic tomato, olympus feta cheese, white onions, kalamata olives & evoo

COD FISH PLAKI 38

Oven-baked atlantic cod served over potatoes stewed in tomato sauce

BEEF RAGU 32

*Braised beef in a savory red wine tomato sauce with fresh rosemary
and homemade pappardelle*

CHICKEN PSITO 34

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

MOUSSAKA 34

*Layers of braised beef ragu, italian eggplant,
potatoes & rich creamy bechamel*

FISH MARKET

LAVRAKI, SEA BASS 38

Mediterranean sea bass, mild & flaky

TSIPOURA, DORADO 38

Mediterranean sea bream, medium & firm

DIVER SCALLOPS 35

Pan seared, over parsnip purée

FAGRI, SNAPPER for TWO MP

Wild caught, meaty & sweet

DOVER SOLE MP

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

STEAKS & CHOPS

ALL STEAK SERVED WITH LEFKES TANGY STEAK SAUCE

20 oz. PRIME-DRY 84

Aged ny strip, 45 days dry aged

AUSTRALIAN LAMB CHOPS 38

Grilled fresh herbs marinated

20 oz. PRIME BONELESS RIBEYE STEAK 75

Full of flavor and tenderness

16 oz. BERKSHIRE PORK RIB CHOP 34

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: 15

ADD FETA TO ANY SIDE 4

ROASTED LEMON POTATOES • HAND CUT FRIES • TRUFFLE FRIES

SAUTEED SWEET GOLDEN GREEK PEPPERS *with Greek olive oil, fresh garlic cloves*

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

CHARRED CAULIFLOWER *with Greek olive oil & fresh lemon*

SAUTEED SHITAKE & CREMINI MUSHROOMS *with signature sauce*

BRUSSELS SPROUTS *with sweet chili sauce & almonds*

ASPARAGUS *with melted mozzarella, fresh garlic & evoo*