



FOR THE TABLE - MEZE

PIKILIA

Assorted Spreads: Tzatziki, Melitzanosalata, Hummus,
Grilled Pita Points 12

LITHOS CHIPS

Thinly Sliced Zucchini and Eggplant Fritters,
Greek Yogurt Tzatziki 14

HUMMUS

Chickpea, Tahini, Tasmanian Garlic, Lemon, EVOO 7

SAGANAKI

Ouzo Flambé Pan Fried Kefalograviera Cheese,
Lemon Wedge 12

KEFTEDES

Herbed Beef Meatballs, Onions, Pomodoro Sauce,
Feta Yogurt Mousse 12

SPANAKOPITA

Phyllo-Wrapped Baby Spinach, Scallions, Herbs, Feta,
Mixed Greens, Tzatziki 12

KAVOUROKEFTES

Jumbo Lump Crab Cakes, Napa Slaw, Florina Roasted Red
Pepper Sriracha Remoulade, Honey Mustard Dressing 16

PAPOUTSAKIA

Baked Italian Eggplant, Holland Peppers, Onion, Garlic, Feta
Cheese, Vine Ripened, Tomato, Dill 14

FETA AIGINIS

Phyllo Wrapped Feta Cheese, Crushed Pistachios, Thyme-
Essence Honey, Tomato Marmalade 14

LOBSTER SOUVLAKI

Grilled Pita Triangles, Chopped Greek Tomato Salsa, Micro
Cilantro, Greek Yogurt Tzatziki 18

OKTAPODI SHARAS

Char-Grilled Octopus, Santorini, Fava Cream, Beet Root 22
TONOS

Seared Ahi Tuna, Sea Weed Salad, Wasabi Sauce, Soy
Reduction Drizzle 16

KALAMARAKIA

Pan-Fried Calamari, Fresh Lemon, Scallions,
House Made Tartar Sauce 14

Kalamarakaia Microlimano

Grilled Calamari, Fresh Herbs, Capers, Romano Beans 14

GARIDES Saganaki

Sautéed Shrimp, Ouzo Essence, Scallions,
Tomato, Garlic, Feta 15

MIDIA

Mussels, Metaxa Brandy, Saffron Seafood Nectar, Grilled
Village Bread 12

Tomato KefteDES

Santorini Tomato Fritters, Green Gaia/Pickled Shallots 10

Kroketes bakaliarou

Fresh Cod and Shrimp in a Light Batter, Skordalia, Diced Red
Beats 14

Dolmades

Stuffed Grape Leaves with Bulgar, Tomato, Mint, Cumin
Yogurt 10

SOUPES – SOUP

SOUPA HMERAS – *Soup of the Day* 9

Augolemono–*Chicken Lemon Soup* 9

SALATES – SALADS

HORIATIKI

Traditional Village Salad with Tomatoes,
Cucumbers, Red Onions, Green Peppers, Barrel Aged Feta,
Greek Olives and Oregano, Red Wine Vinegar,
A touch of Balsamic Vinegar and EVOO 16

Spanaki

Baby Spinach, Arugula, Black-Eyed Peas, Sun Dried Figs and
Tomatoes, Scallions, Fig Vinaigrette 14

BEETS

Rainbow Beets, Parsley Walnuts, Balsamic, Crumble Goat
Cheese 14

PRASSINI

Shaved Romaine Lettuce, Fresh Scallions, Dill,
Chopped Cucumber, EVOO, Lemon Vinaigrette 12

Lithos

Organic Mix Field Greens, Granny Smith Apple,
Pistachios, Yellow Raisins, EVOO, Orange Vinaigrette, Kasseri
Cheese 14

Notice: Consuming Raw or Under Cooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.

Please Let your Server Know if You Have any Food Allergies.



WHOLE FRESH FISH FROM OUR DISPLAY-Ask Your Server on Daily Specials

Charcoal-Grilled Whole Fish Lemon & Olive Oil Emulsion –Served Deboned-

Please Allow Twenty Five Minutes for Preparation

LAVRAKI – Loup de Mer from the Aegean, Lean White Fish, Mild and Sweet, with Moist Tender Flakes M/P

SYNAGRIDA – Red Snapper, Atlantic Ocean, White, Moist and Lean Fish with Distinctive Sweet Flavor M/P

TSIPOURA – Royal Dorado, Mediterranean, Mild, Firm 28 / lb.

GLOSSA – Dover Sole, Holland, Tender Firm Fine & Delicate 45

FAGRI- Pink Snapper, Mediterranean-Firm, Tasty, White Snapper M/P

LITHOS SEAFOOD SPECIALTIES

plaki

Baked Icelandic Cod with Herbs, Tomato, Scallions, Kalamata Olives, Baby Carrots 34

XIFIAS

Grilled Mediterranean Swordfish, Cherry Tomato Squash Sauce, Basmati Rice Pilaf 30

SOLOMOS

Grilled Salmon, Vegetable Ratatouille, Ginger-Orange Glaze 26

IONIAN KAKAVIA

Fisherman's Stew of Lobster, Mussels, Clams, Shrimp and Scallops, Saffron Leek Broth, Linguine 39

HTENIA SPETSOTIKA

Pan-Seared NJ Barnegat Sea Scallops, Pomegranate Couscous, Asparagus, Smoked tomato crème sauce 34

Orzo a la ouzo

Sautéed Gulf Headless Shrimp, Ouzo, Bermuda Onions, Orzo, Tomato Fricassee, Feta 28

FROM THE LAND

Arnisia paidakia

Anchovy Rosemary-Garlic Marinated Double Cut Grilled Lamb Rack, Roasted
Lemon Potatoes, Haricot Vert, Aromatic Tomato Sauce 38

Arni Kokkinisto me manestra

Aromatic Braised Grass Fed lamb Shank, Orzo, Mizithra Cheese 30

Moshari kokkinisto

Greek Style, Oven Braised Short Ribs, Red Wine Demi Emulsion, Fingerling Potatoes, Haricot Vert 32

HIRINI BRIZOLA

Spice Rubbed Center Cut Pork Chop, Brussels Sprouts, Apple Cider Dates Sauce 32

Biologico KOTOPOULO

Lemongrass Marinated Semi-Boneless Organic Half Chicken, Scallion Mashed Potatoes 24

Mousaka

Traditional Baked Casserole of Spiced Lamb, Eggplant, Potato and yogurt béchamel 24

SIDE DISHES 8

Wild Rice – Greek Fries – Lemon Potatoes – Spanakorizo – Brussels Sprouts –
Broccoli Rabe with Garlic & Feta

20% Service Charge to Parties of Six or More – no more than 3 cards per transaction per table

We use Free Range Organic Chicken, Grass Fed Beef and Lamb