

APPETIZERS

All Mediterranean Dips Served with Grilled Pita
With vegetable crudité's additional \$3

- Revithosalata** \$7
Chickpea hummus dip
- Tzatziki** \$7
Greek Yogurt and cucumbers seasoned with garlic, dill & mint
- Ktipiti** \$8
Roasted red pepper and feta cheese dip
- Melitzanosalata** \$7
Roasted eggplant flavored with onion, roasted garlic
- Dip Trio:** Hummus, Tzatziki, Melitzanosalata \$18
- Four Dip Combo:** All four dips \$22
- Cheese Plate:** Artisan cheeses from the Mediterranean, dried figs, walnuts, NY flatbread \$14
- Jumbo Shrimp Cocktail** \$18
- Jumbo Lump Crabmeat Cocktail** \$18
- Grilled Portuguese Octopus** \$22
Jumbo marinated octopus legs
- Fried Calamari** \$11
Season, breaded calamari, basil marinara
- Clams Casino** \$11
½ dozen middle neck clams
- Spanakopita** \$8
- Souvlaki** \$11
Grilled marinated "all natural chicken" kabobs, with tzatziki
- Lollipop Lamb Chops** \$19
Grilled marinated, Mediterranean herbs, slaw
- Shrimp Saganaki** \$14
Shrimp with basil marinara, feta, kasseri, ouzo, pita
- Fire Roasted Shrimp** \$14
Olive oil and garlic, white wine, homemade pita
- "Soujoukakia" (3)** \$13
Keftedes stuffed with Kasseri cheese topped with basil marinara, pita

SALADS

- Horiatiki** \$11
Traditional Greek salad, crisp romaine, cucumbers, tomatoes, bell peppers, red onions, Kalamata olives, feta, stuffed grape leaf, herbed red wine vinaigrette
- Haloumi** \$11
Organic field greens, candied walnuts, dried cranberries, poached pears, Champagne vinaigrette, grilled Haloumi
- Caesar Salad** \$8
Crispy Romaine, herbed croutons, creamy Caesar
- Classic Wedge** \$9
Iceberg, tomatoes, crispy bacon, blue cheese
- Ahi Tuna** \$14
Sesame crusted Ahi Tuna, Asian slaw, wasabi, soy sauce
Add Salmon.....\$12
Add Grilled Shrimp (3).....\$10
Add Grilled Chicken.....\$7

SUPER BOWL \$14

- Red & white quinoa, edamame, spinach, grape tomatoes
- *with Salmon.....\$24**
- *with Scallops (3).....\$26**
- *with Grilled Shrimp (3).....\$22**
- *with Grilled Chicken.....\$20**

ACCOMPANIMENTS

- "Fire" Roasted Season Vegetables \$7
- Grilled Asparagus \$7
- Sautéed Wild Mushrooms \$7
- Side of Capellini \$7
- Mediterranean Potatoes \$7

OCEANIC SPECIALTIES

- Lavaraki (Branzino)** \$38
Pan-seared, filet deboned, Mediterranean herbs, fire roasted vegetables
- Cold Water 8oz Lobster Tail** \$45
with a Mediterranean rub, fire roasted vegetables
***With Jumbo Lump Crabmeat.....add....\$14**
- Seafood Pescatore** \$42
Jumbo shrimp, scallops, jumbo lump crabmeat, over capellini in a red or white sauce

SOFIA CLASSICS

- Seafood Plaki** \$34
Jumbo shrimp & Chilean Sea Bass baked with tomatoes, Feta cheese, potatoes, and a splash of ouzo
- Half Roasted Chicken** \$27
Mediterranean herbs, roasted potatoes
- Baked Moussaka** \$24
Baked and layered eggplant, zucchini, potatoes, tomato ground beef, Kefalograviera béchamel

ENTREES

- Creekstone Choice 12oz NY Strip** \$38
Mediterranean potatoes, asparagus, port demi
- Creekstone Choice 8oz Filet Mignon** \$38
Mediterranean potatoes, asparagus, port demi
- Grilled Marinated Lamb Chops** \$42
Two double chops, fire roasted vegetables, lamb demi
- Crab Cakes Santorini** \$32
Jumbo lump crab cakes, fire roasted vegetables
- Pan-Seared Ahi Tuna** \$27
Grade A tuna, Asian slaw, wasabi, sweet soy reduction

MIXED GRILL FOR TWO \$85

- (2) 6oz Filet Mignon, (4) Lollipop Lamb Chops, (4) Chicken Souvlaki, (4) Grilled Shrimp, Roasted Mediterranean potatoes, grilled asparagus, port demi
ADD 8oz Lobster Tail\$40

PASTA

- Pasta Corfu** \$27
Jumbo shrimp over capellini in a basil marinara
- Pasta Aphrodite** \$29
Jumbo lump crabmeat, fresh mozzarella, tomatoes, white wine lemon sauce over capellini
- Pasta Sofia** \$24
Penne, mushrooms, grilled chicken breast, edamame, roasted red peppers, in a porcini cream sauce
- Pan-Seared Gnocchi** \$20
In a blush sauce
***with jumbo lump crabmeat add.....\$14**
***with shrimp (3) add.....\$10**
***with grilled chicken.....\$7**