PSARAKI

TRADITIONAL GREEK

ARRIVED 2024

WILLIAMSBURG, BK

raw & cold {ωμά & κρύα}

tuna tartare 27
avocado, chives, lemon zest (gf) (df)

psaraki sashimi 24
wild branzino, dill, tomato, scallion, lemon zest, evoo (gf) (df)

oysters
24 / half a dozen - 4 / ea
east coast - west coast

lobster tail m/p
served chilled w/butter & psaraki sauce

shrimp cocktail 24
house sauce, celery, lemon (gf) (df)

seafood tower 88 / 168
lobster, lump crab meat, jumbo shrimp, oysters (gf) (df)

jumbo lump crab cocktail 29

• shareable appetizers {μοιραζόμεθα ορεκτικά} •

veggie chips 23
zucchini & eggplant crisps w/tzatziki spread (gf)

spanakopita 21
grandmother's pride, spinach, filo, feta

saganaki 25
kasseri cheese, flambe, fresh lemon (gf)

greek spreads w/pita 1 for 14 or all 4 for 26

- *tzatziki* — grk yogurt, garlic, cucumber, evoo (gf)
- *tarama* — grk caviar mousse (df)
- spicy feta — grk yogurt, red chili pepper (gf)
- melitzanosalata — chunky roasted eggplant w/florina peppers, evoo (vg)

shrimp mikrolimano 25
tomato, feta, pepper, ouzo (gf)

grilled octopus 29
red wine vinegar, evoo (gf)

scallops 24
pan seared, buckwheat salad (gf)

calamari 24
fried or grilled, grk herbs, lemon(gf)(df)

psaraki fish chips 21
crispy atherina fish red onion, lemon (gf)

greek meat balls 24
sundried Tomato, spicy feta, pita bread

grilled sausage 23
greek herbs, lemon (gf)

FISHERMAN'S TABLE EXPERIENCE

{στου ψαρά το τραπέζι}

~ 87 per person ~

a selection of greek islands favorite dishes

we kindly ask everyone at the table to participate · enjoy the journey & our hospitality

greek spreads/pita veggie chips	horiatiki salad greek fries (gf)	saganaki spanakorizo	spanakopita greek yogurt w/sour cherry

mains: calamari ~ octopus ~ branzino
+27 per person lobster pasta

from the sea {θαλασσινά}

whole branzino 56
parsley, saffron ladolemono, beets (gf) (df)

lobster pasta 59
whole lobster, traditional, cherry tomatoes, scallion

fish and chips 38
crispy cod filet, greek fries (gf)(df)

wood grilled king prawns 49
w/saffron ladolemono (gf) (df)

pacific wild caught salmon 42
roasted lemon potatoes, cherry tomatoes (gf) (df)

kritharoto 42
seafood + creamy orzo shrimp, scallop, salmon (gf)

whole fish

{ολόκληρα ψάρια}

~ by the lb / m/p ~

wild branzino · fagri
red snapper · scorpina
black sea bass

from the land {του βουνού}

lamb chops 54 grilled, fries, lemon (gf)

filet mignon souvlaki 56
prime cut, spicy feta, pita

roasted chicken 31 / 48
local farm organic, marinated in greek herbs (gf) (df)

vegetable moussaka 38
béchamel, eggplant, zucchini, potato, cheese, tomato purée (gf)

greek garden pasta 37
zucchini, sun-dried tomato, pepper kalamata olives, feta

the garden {ο κήπος}

horiatiki 24
tomatoes, kalamata olives, feta, onions, peppers, cucumbers, basil, evoo (gf)

dacos cheesecake 24
carob barley rusks, creamy feta, tomatoes, oregano, capers, evoo

marouli 21
romaine hearts, feta, dill, scallions & evoo (gf)

sides {συνοδευόμενα}

grilled vegetables 16 tomato, zucchini, peppers, eggplant (gf)(df)(vg)
roasted lemon potatoes 14 w/lemon, thyme, oregano (vg) (gf)
arakas 16 dill, potato, carrot, red sauce (gf)
horta 14 wild greens, evoo (gf)(df)(vg)
spanakorizo 14 spinach, rice, dill, + feta (gf)(df)(vg)
grk fries 12 oregano, sea salt (gf) +4 feta +4 truffle

OUR GRILLWORKS GRILL IS DESIGNED FOR OPEN FIRE COOKING IN ITS PUREST FORM USING WOOD AND CHARCOAL.
PLEASE INFORM YOUR SERVER/HOST OF ANY FOOD ALLERGIES AS ALL INGREDIENTS ARE NOT LISTED.
CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.