



SYMI
GREEK REDEFINED

RAW BAR

***CLAMS ON THE HALF SHELL \$16**
6 pcs traditional, mignonette, cocktail sauce *R

***OYSTERS ON THE HALF SHELL \$18**
6 pcs traditional, mignonette, cocktail sauce *R

JUMBO CRABMEAT COCKTAIL \$26
cocktail sauce *R, GF

SHRIMP COCKTAIL \$21
cocktail sauce *R, GF

HAMACHI CRUDO \$19
sliced raw, marinated olive lime dressing *R, GF

***TUNA TARTARE \$24**
avocado, seaweed pearls, santorini black lava salt,
tuxedo sesame, chili oil *R

***SYMI TOWER \$80**
6 oysters, 6 clams, 2 colossal shrimp, jumbo lump crabmeat *R

***ROYALE TOWER \$175**
12 clams, 12 oysters, 4 colossal shrimp,
whole maine lobster, jumbo lump crabmeat *R

SALADS

HORIATIKI \$26
vine ripe tomato, persian cucumber, green pappers
vidalia onion, feta, capers, kalamata olives,
extra virgin olive oil *V & GF

PRASINI \$19
green leaf lettuce, scallion, dill, feta,
chef's velvety house dressing *V & GF

WATERMELON SALAD \$20
baby arugula, feta, walnut,
lime jalapeno emulsion *V & GF

BEET SALAD \$19
red and yellow beets, marinated in garlic oil,
served with almond-garlic skordalia *V

CLASSICS

PIKILIA TRIO \$24
traditional spreads: beetroot hummus,
tirokaferi (spicy feta), tzatziki *V

***SYMI CHIPS \$24**
paper thin zucchini & eggplant chips, tzatziki *V

SPANAKOPITA \$18
greek spinach pie, spinach,
feta, phyllo *V

SAGANAKI \$18
pan seared kefalograviera, lemon, honey *V

SESAME FETA \$20
pan seared, candied fig, cherry tomato,
tuxedo sesame, raspberry-honey glaze, walnuts *V

CALAMARI \$20
simply fried, marinara

MEDITERRANEAN OCTOPUS \$29
grilled, roasted pepper, red onion, caper *GF

STEAMED MUSSELS \$24
garlic, white wine, herbs, grilled bread

SHRIMP SAGANAKI \$26
jumbo shrimp, baked spicy feta, fresh tomato, chili, grilled bread

GRILLED SHRIMP \$28
simply grilled, jumbo shrimp with ladolemono *GF

KEFTEDES \$20
greek meatballs, tzatziki *GF

AVGOLEMONO \$14
traditional greek chicken soup

***R raw *V vegetarian *GF gluten free**

*Cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

Executive Chef Chris Kletsidis



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WHOLE FISH

MARKET PRICE

LAVRAKI \$37

European seabass, (Branzino/ Loup de Mer)
white fish with lean, mild, sweet flavor *GF

FAGRI \$45

Mediterranean sea bream
“The king of Aegean”, delicate, firm & flaky texture *GF

BLACK SEA BASS \$40

Mid-Atlantic, wild bass, mild flavor & flaky texture *GF

AMERICAN RED SNAPPER \$M/P

white fish, sweet & nutty flavor, moist with a firm texture

DOVER SOLE \$M/P

Holland, mild, sweet & buttery flavor with a
firm & meaty texture

LETHRINI \$M/P

“The Greek Pride”, (Red Snapper family), mild,
sweet & delicate flavor with a firm texture

SYMI SIGNATURE

LOBSTER PASTA (ASTAKOMAKARONADA) For 1 \$73 - For 2 \$140

house-made linguine, maine lobster, chili, tomato, basil

SPECIALTIES

*NORWEGIAN SALMON \$38

grilled, leek rice, ladolemono *R, GF

CHILEAN SEA BASS \$49

grilled, tri-color cauliflower, ladolemono *GF

SWORDFISH \$44

red peppercorn lemon sauce, leek rice *GF

GARIDES \$59

Madagascar extra colossal shrimp,
lemon butter, garlic, chili sauce *GF

DIVER SCALLOPS \$M/P

truffle butter seared, cauliflower puree,
roasted arugula, fried capers *GF

PSARI PLAKI \$38

cast iron roasted filet of sole, onions, tomato, potato,
light santorinian white wine & tomato sauce *GF

SEAFOOD LINGUINE \$39

traditional house-made pasta, mussels,
clams, shrimp, squid, white wine sauce
+\$5 squid ink pasta

*FILET MIGNON \$52

8 oz, red wine reduction, hand-cut french fries *R, GF

*NEW YORK STRIP \$56

16 oz, USDA prime boneless strip, compound butter,
Greek style fresh hand-cut fries *R, GF

*PORK CHOP \$38

double-cut berkshire chop,
Greek style fresh hand-cut fries *R, GF

KOTOPOULO \$34

boneless organic chicken breast kebab, leek rice *GF

ROASTED CHICKEN \$36

slowly roasted half chicken, lemon potatoes

*LAMB CHOPS \$57

simply grilled, lemon potatoes *R

WHOLE MAINE LOBSTER \$M/P

simply grilled, clarified butter *GF

SIDES (*V, GF)

HORTA \$10

traditional greek greens

LEEK RICE \$10

ASPARAGUS \$16

BROCCOLINI & FETA \$14

LEMON POTATO \$10

FRESH HAND-CUT GREEK FRIES \$12

feta & oregano

FRESH HAND-CUT FRIES \$10

SAUTEED SPINACH \$15

CAULIFLOWER PUREE \$10

The prices listed on our menu are for cash purchases only. A 3.5% convenience fee will be applied to all credit card transactions.

We reserve the right to add a gratuity of 20% for a party of 6 or more people.