



SYMI
GREEK REDEFINED

RAW BAR

*CLAMS ON THE HALF SHELL \$14

6 pcs traditional & granny apple
champagne mignonette *R

JUMBO CRABMEAT COCKTAIL \$24

cocktail sauce *GF

*SYMI TOWER \$80

6 oysters, 6 clams, 2 colossal shrimp,
whole maine lobster *R

*OYSTERS ON THE HALF SHELL \$18

6 pcs traditional & granny apple
champagne mignonette *R - add caviar \$20

SHRIMP COCKTAIL \$18

cocktail sauce *GF

*ROYALE TOWER \$135

12 clams, 12 oysters, 4 colossal shrimp,
whole maine lobster, jumbo lump crabmeat

SALAD

PRASINI \$19

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

HORIATIKI \$26

vine ripe tomato, persian cucumber,
vidalia onion, feta, capers, kalamata olives,
extra virgin olive oil * V & GF

WATERMELON SALAD \$20

baby arugula, feta, walnuts,
house dressing *V & GF

CLASSICS

AVGOLEMONO \$12

traditional greek chicken soup *GF

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

*TUNA TARTARE \$24

avocado, seaweed pearls, santorini black lava salt,
tuxedo sesame, chili oil *R

CALAMARI \$20

simply fried, marinara

MEDITERRANEAN OCTOPUS \$28

grilled, roasted pepper, red onion, caper *GF

SHRIMP SAGANAKI \$26

jumbo shrimp, baked spicy feta, fresh tomato, chili

STEAMED MUSSELS \$24

garlic, white wine, herbs, pita points

KEFTEDES \$20

greek meatballs, tzatziki *GF



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WHOLE FISH

LAVRAKI \$36
greek branzino *GF

TSIPOURA \$34
mediterranean dorado *GF

FAGRI \$40
mediterranean pink snapper *GF

BLACK SEA BASS \$40
mid-atlantic *GF

WILD SLINGER CAUGHT FROM GREECE - 2 LBS AND UP \$MP
served whole or filleted with ladolemono, capers *GF

SYMI SIGNATURE

LOBSTER PASTA (ASTAKOMAKARONADA) For 1 \$68 - For 2 \$125
house-made linguine, maine lobster, chili, tomato, basil

SPECIALTIES

***NORWEGIAN SALMON \$36**
pan seared, spinach, ladolemono *R, GF

***FILET MIGNON \$52**
8 oz, asparagus, red wine reduction *R, GF

KOTOPOULO \$33
boneless organic chicken breast kebab, leek, rice *GF

***LAMB & FETA RAVIOLI \$38**
house-made, light lamb jus *R

SWORDFISH \$40
red peppercorn lemon butter sauce, broccolini *GF

GARIDES \$58
Madagascar extra colossal shrimp,
lemon butter, garlic, chili sauce *GF

***PORK CHOP \$36**
double-cut berkshire chop,
greek style fresh cut fries *R, GF

SEAFOOD LINGUINE \$38
squid ink or traditional house-made pasta, mussels,
clams, shrimp, squid, white wine sauce

***NEW YORK STRIP \$56**
16 oz, boneless strip, compound butter,
hand cut french fries *R, GF

DIVER SCALLOPS \$42
truffle butter seared, cauliflower puree,
roasted arugula, fried capers

WHOLE MAINE LOBSTER \$56
1.5 lb, simply grilled, clarified butter

***LAMB CHOPS \$52**
simply grilled, lemon potatoes *R

PSARI PLAKI \$36
cast iron roasted filet of sole, onions, tomato, potato,
light santorinian white wine & tomato sauce *GF

SIDES (*V, GF)

LEEK PILAFI \$9

HORTA \$10
traditional greek greens

SAUTEED SPINACH \$10

ASPARAGUS \$10

BROCCOLINI
& FETA \$10

LEMON POTATO \$10

FRESH CUT FRIES \$10

FRESH CUT GREEK FRIES \$11
feta & oregano

CAULIFLOWER PUREE \$10

*R consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

*V vegetarian *GF gluten free

Please advise us if anyone in your party has a food allergy