



BRUNCH
Saturdays & Sundays
12 PM - 3 PM

SYMI
GREEK REDEFINED

DRINKS

Bloody Mary \$15
Caesar Bloody Mary \$15
Mimosa \$14
Bellini \$14
Prosecco \$14
Aperol Spritz \$15
Hugo Spritz \$15

Ketel One
Espresso Martini \$17

Hampton Water
Rosé All Day

Glass \$14

Bottle \$48

RAW BAR

***CLAMS ON THE HALF SHELL \$16**

6 pcs traditional & granny apple
champagne mignonette *R

***OYSTERS ON THE HALF SHELL \$20**

6 pcs traditional & granny apple
champagne mignonette *R

SHRIMP COCKTAIL \$21

cocktail sauce *GF

JUMBO CRABMEAT COCKTAIL \$26

cocktail sauce *GF

***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

HAMACHI CRUDO \$19

sliced raw, marinated olive lime dressing *GF

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

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

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

BRUNCH

GREEK OMELET \$21

seeded diced tomato, red onions, feta
kalamata olives, oregano
served with home fries

EGGS BENEDICT \$22

canadian style bacon, poached eggs,
home made hollandaise sauce, red peppercorns
on a hot buttered English muffin
served with home fries

STEAK & EGGS \$30

8 oz NY Strip, eggs any style
served with home fries

SHAKSHUKA \$23

oven baked eggs, tomatoes, peppers, onions,
garlic, cumin, paprika, cayenne pepper

CHICKEN & WAFFLES \$28

fried chicken, house made waffles,
Don Q rum maple syrup

TSOUREKI FRENCH TOAST \$22

egg-milk battered traditional sweet bread
made with orange zest and mastiha,
pan seared and topped with maple syrup

AVOCADO TOAST \$20

pureed avocado, fresno peppers, radishes,
scallions, poached egg & bacon

SMOKED SALMON TOAST \$26

Atlantic smoked salmon, creme fraiche,
dill, red onion, tomato

LOBSTER ROLL \$33

connecticut style, lemon, butter, garlic,
cayenne, mayo & chives
served with house made potato chips and pickles

LAMB BURGER \$25

grilled Haloumi cheese, tzatziki, arugula,
sliced tomato, sliced red onion
served with Greek fries

SYMI BURGER \$19

8 oz. housemade beef patty, sliced tomatoes and onion,
Land O Lakes American Cheese,
and fresh hand-cut french fries
(add bacon \$5, add avocado \$5)

SALADS

add chicken \$10

add shrimp \$12

pan seared salmon \$14

HORIATIKI \$18

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

PRASINI \$14

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

SIDES

HOME FRIES \$10

GREEK FRIES \$12

CANADIAN BACON \$11

BACON \$11



LUNCH

Tuesday - Friday
12:00 - 3:00 PM



SYMI
GREEK REDEFINED

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SALADS:

add chicken \$10 add shrimp \$12 pan seared salmon \$14

HORIATIKI SALAD \$18

vine ripe tomato, persian cucumber, green peppers
vidalia onion, feta, capers, kalamata olives,
extra virgin olive oil

PRASINI SALAD \$14

green leaf lettuce, scallion, dill, feta,
chef's velvety housedressing

WATERMELON SALAD \$20

baby arugula, feta, walnut, lime jalapeno emulsion

BEET SALAD \$19

red and yellow beets, marinated in garlic oil,
served with almond-garlic skordalia

HANDHELDS:

LOBSTER ROLL \$33

with house made potato chips and pickles
connecticut style, lemon, butter, garlic, cayenne,
mayo & chives

FRIED SHRIMP SANDWICH \$19

fried shrimp with lettuce, sliced tomatoes and onions

CHICKEN CLUB SANDWICH \$19

grilled chicken breast, bacon, lettuce, tomato
and garlic aioli

SYMI BURGER \$19

8 oz. housemade beef patty, sliced tomatoes and onion,
Land O Lakes American Cheese,
and fresh hand-cut french fries
(add bacon \$5, add avocado \$5)

LAMB BURGER \$25

with greek fries- grilled haloumi cheese, tzatziki,
arugula, sliced tomato, sliced red onion

SPECIALS:

8 oz NY STRIP \$28

USDA prime boneless strip, compound butter,
Greek style fresh hand-cut fries

KOTOPOULO \$19

Boneless organic chicken breast kebab, leek rice

GARIDOMAKARONDA \$26

linguine pasta with shrimp served with a choice of
tomato sauce or white wine sauce

MAKARONIA ME KIMA \$19

linguine pasta with ground beef in tomato sauce

HOUSE MADE BLACK TRUFFLE LINGUINE \$25

garlic, truffle butter, parmesan

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

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all credit card transactions.

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

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champagne mignonette *R

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PRIX FIXE

FIRST COURSE

AVGOLEMONO SOUP - traditional chicken soup

CLAMS ON THE HALF SHELL (4)

OYSTERS ON THE HALF SHELL (6)

SPANAKOPITA - spinach, feta, phyllo, sesame seeds

DIPS - spicy feta and beetroot hummus with crudite

SECOND COURSE

KOTOPOULO with Rice & Tzatziki

FILLETO OF BRONZINO with Horta

PSARI PLAKI

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

MEDITERRANEAN PASTA

onions, cherry tomatoes, chili, garlic, capers, olives,
parsley

FILET MIGNON KEBAB

with pita, tzatziki and hand-cut french fries

THIRD COURSE

SARAGLI

GREEK YOGHURT - sour cherry, honey, nuts

KARIDOPITA