



NIKANOS

MEDITERRANEAN BAR & GRILLE

SOUPS AND SALADS

Soup of Yesterday

Always better the next day.

MKT

Avgolemono Soup

Classic chicken, egg and lemon with orzo

8.00

Caesar Salad a la Greque

Grilled romaine spear with crispy chickpea croutons, shaved kasseri cheese, alici anchovy, and creamy lemon-tahini dressing

9.50

Greek Village Salad

The iconic salad of Greece with tomatoes, Kalamata olives, cucumber, feta, pickled red onion, Greek olive oil, oregano, and red wine vinegar

Sm 8.95 / Lg 15.50

Seasonal Mixed Green Salad

9.00

Add to Any Salad:

*Chicken 8.50/
Lamb or Shrimp* 10.00 / Steak or Salmon* 12.00*

STARTERS

Nikanos Fried Calamari

With fried chickpeas, tomato, feta, marinated cherry peppers, and lemon vinaigrette

14.50

Steamed Maine Mussels

With ouzo, tomatoes, fennel, garlic, olive oil, and herbs

14.00

Keftedes

Lamb meatballs braised in tomato sauce with grated kasseri cheese

10.00

Saganaki

Flaming imported cheese with ouzo, toasted fennel seed, and grapes

11.95

Spanakopita

Traditional Greek spinach and feta pie

11.95

Warm Olives

A mix of marinated Greek olives, garlic, chickpeas, and herbs

8.50

Warm Eggplant Bruschetta

On grilled semolina bread

9.50

Crispy Ikarian Style Zucchini Wheels

With tzatziki

10.50

Dolmades

Traditional Greek stuffed grape leaves with avgolemono sauce

10.00

Traditional Dips and Spreads

Tzatziki, Hummus, Tiggie's Red Bean, (with grilled pita)

4.50 for One / 12.00 for Three

SANDWICHES

Gyros

With tzatziki, cucumber, red onion, olives, feta, and tomato in a grilled pita. Served with Greek Fries or demi salad

Chicken 12.95 / Roasted Lamb 14.95

Warm Keftedes Sub

A toasted country style sub roll, topped with our house made keftedes in marinara, with melted kasseri cheese

13.95



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MAIN COURSES

Traditional Greek Souvlaki (Skewers)

Served with Greek rice pilaf, vegetable souvlaki and tzatziki or lemon tahini. Choice of:

Chicken 18.95 / Lamb 22.95 / Steak Tips 24.95

Yiayia's Roasted Lemon Chicken

Served with lemon roasted potatoes, green beans and lemon-tahini 24.95

Grilled Scottish Salmon*

Served with Greek rice pilaf, seasonal vegetable, and lemon-tahini 26.00

Catch of the Day

Served with Greek rice pilaf, seasonal vegetable and lemon-tahini MKT

SIGNATURE DISHES

Pastichio

Our take on a Greek favorite with layers of pasta, rich lamb bolognese, and cheesy bechamel 17.95

Braised Lamb Shank

Served with feta mashed potatoes and roasted vegetables 29.50

Valerie's Shrimp Souvlaki

With white wine, garlic, herbs, tomato sauce, kasseri, Greek rice pilaf, and mixed vegetable souvlaki 28.95

Pasta Nikanos

Salmon, local white fish, shrimp, and mussels with herbs, garlic, white wine, and tomato sauce over penne rigate 28.95

Lobster Athenian

Fresh Maine lobster tossed in linguini with artichokes, spinach, tomatoes, feta, olive oil, and herbs 33.95

Psari Plaki

Fresh fish baked with olives, fennel, braised gigante beans, tomato sauce, retsina, olive oil, and oregano MKT

FLATBREADS

Roasted Tomato

With fresh basil, red sauce and blended cheeses 10.95

White Flatbread

With spinach, feta, olives, garlic, olive oil and a creamy bechamel sauce 12.95

Spiced Lamb

With tomato, eggplant, gigante beans, oil cured black olives, a blend of cheeses, olive oil, and arugula 16.95

Maine Lobster

With creamy bechamel sauce, spinach, leeks, a blend of cheeses, and fresh dill MKT

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any food or beverage allergies you may have. 18% gratuity will be added to parties of 6 or more.