



# NIKANOS

MEDITERRANEAN BAR & GRILLE

## SOUPS AND SALADS

### Soup of Yesterday

Always better the next day

MKT

### Avgolemono Soup

Silky & fragrant base made from egg & lemon, served with chicken & orzo

10.00

### Caesar Salad a la Greque

Grilled romaine spear topped with shaved kasseri cheese, crispy chickpea croutons, alici anchovy, and lemon tahini dressing<sup>(GF)</sup>

10.00

### Greek Village Salad

The iconic salad of Greece with tomatoes, Kalamata olives, cucumbers, feta, pickled red onion, oregano, Greek olive oil, and red wine vinegar<sup>(VT, GF)</sup>

SM 8.95 | LG 16.95

### Seasonal Salad

Locally harvested.

12.00

Salad Add-Ons: Chicken 8.50 | Steak 12 | Lamb MKT | Shrimp 12 | Salmon 12 | Pita 2

## STARTERS

### Oysters Onassis

Baked with breadcrumbs, ouzo, spinach, tomato, and feta

3.95ea

### Nikanos Fried Calamari

With fried chickpeas, tomato, marinated cherry peppers and crumbled feta cheese; tossed in our lemon vinaigrette

14.50

### Steamed Maine Mussels

With ouzo, tomatoes, fennel, garlic, olive oil, herbs and grilled house bread

14.00

### Keftedes

Lamb meatballs braised in tomato sauce with grated kasseri cheese

12.00

### Grilled Octopus

With a warm salad of haricot vert, new potatoes, cherry tomatoes, oil cured olives, fava beans, & preserved lemon vinaigrette

MKT

### Traditional Dips and Spreads

Tzatziki, Hummus & Tiggy's Red Bean (served with grilled pita)

One Dip 5.50 | Three Dips 14.50

### Saganaki

Flaming imported Greek cheese with ouzo, toasted fennel seed, and grapes<sup>(VT)</sup>

11.95

### Warm Olives

A mix of marinated Greek olives, garlic, chickpeas, and herbs<sup>(V, GF)</sup>

8.50

### Spanakopita

Sautéed spinach, feta, and herbs layered in crispy baked phyllo<sup>(VT)</sup>

11.95

### Roasted Eggplant Spread

Served warm with grilled house bread<sup>(V)</sup>

9.50

### Crispy Ikarian Style Zucchini Wheels

Freshly sliced and flash fried. Served with tzatziki sauce<sup>(VT)</sup>

11.00

### Dolmades

Traditional Greek stuffed grape leaves with avgolemono sauce<sup>(VT, GF)</sup>

10.00

V (Vegan) VT (Vegetarian) GF (Gluten Free)

\*Consuming raw or undercooked meats, poultry/seafood, shellfish, or eggs may increase your risk of food-borne 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.



# NIKANOS

MEDITERRANEAN BAR & GRILLE

## MAINS

### Traditional Greek Souvlaki (skewers)

Over Greek rice pilaf & vegetable souvlaki. Served with your choice of tzatziki sauce or lemon tahini sauce on the side.<sup>(GF)</sup>

- Choice of: Seasoned Chicken Thighs 23.95
- Steak Tips 24.95
- Marinated Lamb MKT

### Urban Style Moussaka

Roasted eggplant layered with seasonal mixed vegetables, ground lamb, & topped with creamy bechamel. Served with a demi salad on the side.<sup>(GF)</sup>

23.95

### Braised Lamb Shank

With our famous feta mashed potatoes, roasted vegetables and lamb au jus<sup>(GF)</sup>

MKT

### Pastitsio

Our take on a Greek favorite with layers of pasta, rich lamb bolognese, & creamy bechamel. Served with a demi salad

23.95

### Yiayia's Roasted Lemon Chicken

Served with roasted lemon potatoes, escarole and lemon-tahini<sup>(GF)</sup>

25.95

### Grilled Scottish Salmon

Served with Greek rice pilaf, seasonal vegetables and lemon tahini<sup>(GF)</sup>

26.95

### Pasta Nikanos

Salmon, local white fish, shrimp, and mussels with herbs, garlic, white wine, and tomato sauce over homemade pasta

29.95

### Catch of the Day

Fresh everyday and always local.

MKT

### Valerie's Shrimp

Sautéed jumbo shrimp with white wine, garlic, herbs and homemade tomato sauce; served over rice pilaf, vegetable souvlaki and melted kasseri cheese<sup>(GF)</sup>

29.95

### Psari Plaki

Fresh baked fish with olives, fennel, braised gigante beans, tomato sauce, retsina, olive oil, and oregano<sup>(GF)</sup>

MKT

### Lobster Athenian

Fresh Maine lobster tossed in homemade pasta with artichokes, spinach, tomatoes, feta, olive oil, & herbs

MKT

### Mediterranean Sea Bass (Lavraki)

Fresh, grilled bone-in sea bass with lemon, herbs, and olive oil. Served with Greek rice pilaf, seasonal vegetables and housemade lemon tahini sauce<sup>(GF)</sup>

MKT

## FLATBREADS

### Roasted Tomato

With fresh basil, homemade red sauce and blended cheeses<sup>(VT)</sup>

11.95

Add Chicken 5.00

### White Flatbread

With spinach, feta, olives, garlic, olive oil and a creamy bechamel sauce<sup>(VT)</sup>

13.95

### Spiced Lamb

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

17.95

### Maine Lobster

Creamy bechamel, spinach, leeks, a blend of cheeses and fresh dill

MKT