



NIKANOS

MEDITERRANEAN BAR & GRILLE

SOUPS AND SALADS

Soup of Yesterday

Always better the next day

MKT

Avgolemono Soup

Silky and fragrant base made from egg and lemon, served with chicken and 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 (GF)

11.00

Greek Village Salad

The iconic salad of Greece! Tomatoes, kalamata olives, cucumbers, feta, pickled red onion, oregano, Greek olive oil, and red wine vinegar

(VT)(GF)

Small 8.95 – Large 16.95

Seasonal Salad

Locally harvested

12.00

ADD TO ANY SALAD

Chicken 9 • Steak 12 • Grilled 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, tomatoes, feta, cherry peppers, and 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, Tiggie's Red Bean with grilled pita

One Dip 5.50 – Three Dips 14.50

Saganaki

Flaming kashkaval cheese with ouzo, toasted fennel seed, and grapes (VT)

11.95

Warm Olives

A mix of marinated Greek olives, garlic, chickpeas, and herbs (V)(GF)

8.50

Spanakopita

Sauteed spinach, feta, and herbs layered in crispy baked phyllo (VT)

11.95

Parmigiana di Melanzane

Eggplant baked with mozzarella, parmigiano, ricotta, herbs, and spices (VT)

13.00

Crispy Ikarian Style Zucchini Wheels

Freshly sliced, flash fried and served with tzatziki (VT)

10.50

Dolmades

Traditional stuffed grape leaves topped with house made avgolemono sauce (VT)(GF)

10.00



NIKANOS

MEDITERRANEAN BAR & GRILLE

MAINS

Traditional Greek Souvlaki (Skewers)

Over Greek rice pilaf, vegetable souvlaki and tzatziki or lemon tahini (GF)

Seasoned Chicken Thighs or Pork 24.95

Steak 27.95

YiaYia's Roasted Lemon Chicken

Served with roasted lemon potatoes, escarole and lemon-tahini (GF) 26.95

Pastitsio

Our take on a Greek favorite with layers of bucatini, rich lamb bolognese, and creamy béchamel. Served with a demi salad (VT) 24.95

Braised Lamb Shank

With our famous feta mashed potatoes, roasted vegetables and lamb au jus (GF) MKT

Pasta Nikanos

Salmon, local white fish, shrimp, and mussels with herbs, garlic, white wine, and tomato sauce over homemade pasta 31.00

Lobster Athenian

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

Psari Plaki

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

Grilled Scottish Salmon

Served with Greek rice pilaf, seasonal vegetables and lemon tahini (GF) 26.95

Catch of the Day MKT

Valerie's Shrimp

Sautéed jumbo shrimp with white wine, garlic, herbs and homemade tomato sauce; served over rice pilaf, with melted kasseri cheese and a vegetable souvlaki (GF) 29.95

Lamb Specialty of the Evening MKT

FLATBREADS

Roasted Tomato

With fresh basil, homemade red sauce and blend of mozzarella, provolone, and parmesan (VT)

11.95

Add Chicken 5.00

White Flatbread

With spinach, feta, olives, garlic, olive oil, and a creamy béchamel sauce (VT)

13.95

Spiced Lamb

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

17.95

Maine Lobster

Creamy béchamel, spinach, leeks, fresh dill, and a mix of mozzarella and parmesan

MKT

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.