

Welcome to Estiatorio Poros. Let yourself be transported to the Aegean Sea for an unforgettable evening. We specialize in the freshest seafood from the Mediterranean and North Atlantic, and Lamb from two critically acclaimed local farms, Jamison and Elysian Fields. Our cuisine comes in Mezze and entrée sizes. Mezze are the small plates of the Mediterranean designed to be shared over drinks and conversation, encouraging guests to slow down and delight in their setting, the company and the cuisine.

Thank you for choosing to dine with us

Yves Carreau - Chef Proprietor

Nicholas Rizzo - General Manager

Chris O'Brien - Executive Chef

BREADS & DIPS

Each \$5 - Three for \$12

Served with House Made Pita and Grilled Mt Athos Bread
or Crisp Veggies

ROASTED CAULIFLOWER HUMMUS

Cumin | Tahini | Garlic | Lemon
Vegan

BABA GHANOUSH

Fire Roasted Eggplant | Tahini | Garlic | Lemon
Vegan

TZATZIKI

House Made Yogurt | Cucumber | Garlic | Dill | Mint

SEAFOOD MEZZE

DORADE CRUDO * 14

Artichokes | Macerated Oranges | Persimmon

AHI TARTARE * 18

Pomegranate | Daikon | Cucumber | Pickled Shallots
Mizithra Crisp

OUZO CURED SALMON * 11

Dill | Shaved Fennel Salad | Tzatziki

LAVRAKI A LA PLANCHA 12

Rosewater Grapefruit | Mint Tabouleh | Halkidiki Olives

SHRIMP SAGANAKI 14

Roasted Tomato Coulis | Feta | Grilled Mt Athos Bread

GRILLED OCTOPUS 15

Grilled Fennel and Radicchio | Preserved Lemon
Parsley Sauce | Shallot & Caper Citronette

GRILLED STUFFED CALAMARI 12

Faro | Spinach | Red Peppers | Onion

MUSSELS * 11

Ouzo Broth | Poached Tomato | Pickled Fennel | Dill

THE CHEF'S ODYSSEY

Let Chef Chris O'Brien take you on a personal five
course culinary tour of the Mediterranean.

\$ 49 per person

VEGETARIAN

CHEESE & OLIVES 6

CHIPS POROS 12

Crisp Zucchini and Eggplant | Tzatziki | Mint

HOUSE MADE SPANAKOPITA 9

Spinach | Filo | Feta | Manouri Cheese

MOROCCAN MECHOUIA 9

Traditional salad of Fire Grilled Peppers | Shallots | Tomato
Squash | Eggplant | Dry Cured Olives | Feta

STUFFED PIQUILLO PEPPERS 10

Wheat Berries | Garlic Fava Bean Mash | Parsley Sauce
Vegan

WILTED HORTA 9

Baby Kale | Dandelion | Spinach
Extra Virgin Olive Oil | Garlic | Lemon
Vegan

KAMUT & FREEKEH RISOTTO 9

Wild Mushrooms | Kefalotiri Cheese

ROASTED CAULIFLOWER 7

Cumin Seeds | Zatar | Sultana Raisins | Pine Nuts
Vegan

MEAT MEZZE

CHICKEN SHAWARMA SLIDERS 9

Chili Yogurt | Pickled Red Onions | Mint

FLATBREAD 12

Baba Ghanoush | Shredded Lamb Shank | Mizithra Cheese
Seasoned Mustard Greens | Preserved Lemon

TURKISH BÖREK 11

Braised Lamb and Beef Pastry | Sultana Raisins |
Mint | Garlic Labneh

FIG AND DUCK CONFIT BAKLAVA 14

Burnt Honey Gastrique | Walnuts | Mission Figs

LOCAL FARM RABBIT MOUSSAKA 12

Grilled Eggplant | Fingerling Potatoes | Mizithra Bechamel

* These items are cooked to order: Consuming raw or undercooked meats, poultry, seafood,
Shellfish or eggs may increase your risk of foodborne illness

SALADS

HORIATIKI 10 / 18
 Tomato | Feta | Green Pepper
 Kalamata | Red Onion | Greek Oregano

HORTA SALATA 9
 Baby Kale | Dandelion | Frisee | Pine Nuts
 Orange and Pomegranate Vinaigrette

SALATA POROS 9
 Baby Frisee | Mustard Greens | Pressed Watermelon | Feta
 Cucumber | Sumac Vinaigrette | Candied Pistachios

POROS FISH MARKET

Visit our Chef Poissonier to hear about our fresh seafood selections flown in daily from the Mediterranean and North Atlantic fishing grounds. Ordering is easy: Select a fish, a size and a preparation. Your fish will be prepared to your exact specifications. Need some guidance? Our Poissonier will be delighted to help. If you prefer you may order at your table. We recommend 1 Lb to 1 ½ Lb for whole fish and 5 Oz to 8 Oz for fillets. Our selection changes daily but typically include:

WHOLE FISH

| | | |
|------------------------------------|----------------|------------|
| Lavraki (<i>Branzino</i>) | Mediterranean | \$24.00/Lb |
| Dorade (<i>Sea Bream</i>) | Mediterranean | \$28.00/Lb |
| Black Sea Bass | Carolina Coast | \$24.00/Lb |
| Dover Sole | North Atlantic | \$38.00/Lb |

BONELESS FILLETS

| | | |
|---|----------------|-----------|
| Lavraki (<i>Branzino</i>) | Mediterranean | \$3.50/Oz |
| Ahi Tuna * (<i>#1 Sushi Grade</i>) | North Atlantic | \$5.00/Oz |
| Salmon * | Nova Scotia | \$3.00/Oz |
| Halibut | Alaska | \$4.50/Oz |
| Chilean Seabass | South America | \$5.00/Oz |

SHELLFISH

| | | |
|--|----------------|--------------|
| Garides (<i>Head on Prawns</i>) | Mediterranean | Market Price |
| Wild Caught Shrimp (<i>U10 Shelled</i>) | Texas | \$6.00/Pc |
| Scallops * (<i>U10 Day Boat</i>) | Maine | \$8.00/Pc |
| Lobster Tail (<i>5oz</i>) | South Atlantic | \$20.00/Pc |

CHARGRILLED

Seasoned with Herbes de Provence, Sea Salt, Black and Pink Pepper. Served with Shallot Garlic Citronette.

A LA PLANCHA

Extra Virgin Olive Oil, Sea Salt and Black Pepper. Seared to a crisp on our cast Iron plancha. Served with Roasted Garlic Skordalia.

TANDOOR ROASTED (whole fish only)

Seasoned with Cumin, Coriander and Guajillo Chile Paste. Roasted in our Clay Tandoor and served with Garlic Lime Yogurt Sauce.

CHEF SPECIALTIES

Appropriately Portioned and Garnished

CRISPY SKIN DORADE \$32.00

*Crabmeat Stuffed Fillet
 Seared a la Plancha and Served with
 Artichoke & Dill Beurre Blanc
 Mint Tabouleh and Grilled Rapini*

FENNEL STUFFED LAVRAKI \$28.00

*(Whole but boneless & headless)
 Clay Tandoor Roasted
 and served with Garlic Lime Yogurt
 and Kamut Freekeh Pilaf*

SAMKE HARRA SALMON * \$28.00

*Plancha Grilled and served with the
 traditional Lebanese Sauce of Tahine,
 Garlic, Lemon and Pine Nuts. Served
 with Mint Tabouleh and Wilted Horta*

LAMB

Mezze and Entrees

LAMB CARPACCIO * 9

Jamison Farms Lamb | Harissa | Frisee | White Beans

JAMISON FARMS LAMB HEART SOUVLAKI 9

Smoked bacon | Shallot | Garlic | Citronette

ELYSIAN FIELDS LAMB PASTITSIO 11

Braised shoulder | Pasta | Tomato | Allspice Bechamel

GRILLED COLORADO LAMB CHOPS * 39

Lentils | Sundried Tomatoes | Figs

JAMISON FARM LAMB SHANK 28

Acorn Squash | Curry | Sesame

OTHER ENTREES

BERKSHIRE PORK CHOP * 24

Green Mango Rub | Amchur Wheat Berries
 Grilled Rapini | Marjoram and Pink peppercorn Aioli

TANDOOR ROASTED VEGGIE KABOB 18

Cauliflower | Zucchini | Eggplant | Yellow peppers | Tomato
 Portobello | Tahini and Garlic | Kamut & Freekeh Pilaf

BEEF SHORT RIB TAGINE 29

Apricot | Couscous | Butternut Squash

CRETAN ROASTED CHICKEN * 23

Lemon | Ricotta | Cipollini Onions | Roasted Potatoes | Okra

* These items are cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness