



**SYMI**  
GREEK REDEFINED

**BRUNCH**  
Saturdays & Sundays  
11 AM - 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,  
 whole maine lobster \*R

**\*ROYALE TOWER \$135**  
 12 clams, 12 oysters, 4 colossal shrimp,  
 whole maine lobster, jumbo lump crabmeat \*R

\*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

## 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

## SALADS

**HORIATIKI \$18**  
 vine ripe tomato, persian cucumber,  
 vidalia onion, feta, capers, kalamata olives,  
 extra virgin olive oil \* V & GF  
 add chicken \$6  
 add shrimp or pan seared salmon \$9

**PRASINI \$14**  
 green leaf lettuce, scallion, dill, feta,  
 chef's velvety house dressing \*V & GF  
 add chicken \$6  
 add shrimp or pan seared salmon \$9

**DAKO \$24**  
 barley rusk, diced tomatoes, red onions, parsley,  
 black eyed peas, pitted kalamata olives,  
 capers, crumbled feta cheese,  
 extra virgin olive oil, red wine vinegar  
 add shrimp or pan seared salmon \$9

## SIDES

- HOME FRIES \$10  
 GREEK FRIES \$11  
 CANADIAN BACON \$11  
 BACON \$11