



SYMI
GREEK REDEFINED

BRUNCH
Saturdays & Sundays
12 PM - 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,
 jumbo lump crabmeat *R

***ROYALE TOWER \$175**
 12 clams, 12 oysters, 4 colossal shrimp,
 whole maine lobster, jumbo lump crabmeat *R

HAMACHI CRUDO \$19
 sliced raw, marinated olive lime dressing *GF

*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

The prices listed on our menu are for cash purchases only. A 3.5%
 convenience fee will be applied to

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

SYMI BURGER \$19
 8 oz. housemade beef patty, sliced tomatoes and onion,
 Land O Lakes American Cheese,
 and fresh hand-cut french fries
 (add bacon \$5, add avocado \$5)

SALADS

- add chicken \$10
 add shrimp \$12
 pan seared salmon \$14

HORIATIKI \$18
 vine ripe tomato, persian cucumber, green peppers,
 vidalia onion, feta, capers, kalamata olives,
 extra virgin olive oil *V & GF

PRASINI \$14
 green leaf lettuce, scallion, dill, feta,
 chef's velvety house dressing *V & GF

WATERMELON SALAD \$20
 baby arugula, feta, walnut,
 lime jalapeno emulsion *V & GF

SIDES

- HOME FRIES \$10
 GREEK FRIES \$12
 CANADIAN BACON \$11
 BACON \$11



LUNCH

Tuesday - Friday
12:00 - 3:00 PM



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GREEK REDEFINED

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SALADS:

add chicken \$10 add shrimp \$12 pan seared salmon \$14

HORIATIKI SALAD \$18

vine ripe tomato, persian cucumber, green peppers
vidalia onion, feta, capers, kalamata olives,
extra virgin olive oil

PRASINI SALAD \$14

green leaf lettuce, scallion, dill, feta,
chef's velvety housedressing

WATERMELON SALAD \$20

baby arugula, feta, walnut, lime jalapeno emulsion

BEET SALAD \$19

red and yellow beets, marinated in garlic oil,
served with almond-garlic skordalia

HANDHELDS:

LOBSTER ROLL \$33

with house made potato chips and pickles
connecticut style, lemon, butter, garlic, cayenne,
mayo & chives

FRIED SHRIMP SANDWICH \$19

fried shrimp with lettuce, sliced tomatoes and onions

CHICKEN CLUB SANDWICH \$19

grilled chicken breast, bacon, lettuce, tomato
and garlic aioli

SYMI BURGER \$19

8 oz. housemade beef patty, sliced tomatoes and onion,
Land O Lakes American Cheese,
and fresh hand-cut french fries
(add bacon \$5, add avocado \$5)

LAMB BURGER \$25

with greek fries- grilled haloumi cheese, tzatziki,
arugula, sliced tomato, sliced red onion

SPECIALS:

8 oz NY STRIP \$28

USDA prime boneless strip, compound butter,
Greek style fresh hand-cut fries

KOTOPOULO \$19

Boneless organic chicken breast kebab, leek rice

GARIDOMAKARONDA \$26

linguine pasta with shrimp served with a choice of
tomato sauce or white wine sauce

MAKARONIA ME KIMA \$19

linguine pasta with ground beef in tomato sauce

HOUSE MADE BLACK TRUFFLE LINGUINE \$25

garlic, truffle butter, parmesan

***R raw *V vegetarian *GF gluten free**

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We reserve the right to add a gratuity of 20% for a party of 6 or more

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

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jumbo lump crabmeat *R

*ROYALE TOWER \$175

12 clams, 12 oysters, 4 colossal shrimp,
whole maine lobster, jumbo lump crabmeat *R

HAMACHI CRUDO \$19

sliced raw, marinated olive lime dressing *GF

PRIX FIXE

FIRST COURSE

AVGOLEMONO SOUP - traditional chicken soup

CLAMS ON THE HALF SHELL (4)

OYSTERS ON THE HALF SHELL (6)

SPANAKOPITA - spinach, feta, phyllo, sesame seeds

DIPS - spicy feta and beetroot hummus with crudite

SECOND COURSE

KOTOPOULO with Rice & Tzatziki

FILLETO OF BRONZINO with Horta

PSARI PLAKI

cast iron roasted filet of sole, onions,
tomato, potato, light santorinian white wine
& tomato sauce

MEDITERRANEAN PASTA

onions, cherry tomatoes, chili, garlic, capers, olives,
parsley

FILET MIGNON KEBAB

with pita, tzatziki and hand-cut french fries

THIRD COURSE

SARAGLI

GREEK YOGHURT - sour cherry, honey, nuts

KARIDOPITA

SPRING RESTAURANT WEEK

LUNCH- 2 COURSE \$24

FIRST COURSE CHOICE OF:

AVGOLEMONO

Traditional Greek chicken soup

GREEK SALAD

Vine ripe tomato, persian cucumber, green pepper, vidalia onion, feta, capers, Kalamata olives *V, GF

PIKILIA TRIO

Traditional spreads: beetroot hummus, tirokaferi (spicy feta), tzatziki *V

CALAMARI

Simply fried, marinara

STEAMED MUSSELS

Garlic, white wine, herbs, grilled bread

MAIN COURSE CHOICE OF:

LAVRAKI

Grilled, lemon potatoes

NORWEGIAN SALMON

Grilled, leek rice, ladolemono *R, GF

KOTOPOULO

Boneless organic chicken breast kebab, leek rice *GF

SYMI BURGER

8 oz. housemade beef patty, sliced tomatoes and onion, Land O Lakes American Cheese, and fresh hand-cut french fries

(add bacon \$5, add avocado \$5)

HOUSE-MADE BLACK TRUFFLE LINGUINI

Garlic, truffle butter, parmesan

*R raw *V vegetarian *GF gluten free

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