

SKINOS

MEDITERRANEAN CUISINE

PAROS PRIX-FIXE | \$115

Starter

pick one

Grilled or Fried Calamari

cooked to perfection

Baked Cheese Saganaki

fire baked on the table

Spanakopita

flakey pastry, imported feta,
spinach

Skinos Salad

organic greens, tomato, onion,
citrus vinaigrette

Main

pick one

Faroe Island Salmon

spinach & sun dried tomatoes

Beef Short Rib

slow braised, tender short rib,
vegetables, crispy onions

Chicken Breast Skewers

tender Greek style skewers,
vegetable rice

(v) Mushroom Risotto

creamy risotto, wild mushroom,
balsamic glaze

Crab Meat Pappardelle

fresh pasta, cream spiced tomato,
Maryland crab, graviera & parm

Dessert

**Chef's Spread Of
Greek Delights**

Cocktails

*add a cocktail
+\$10*

Blueberry Lemon Drop
vodka, blueberry, fresh
lemon juice, Blue Curaçao,
orange liqueur.

Skinos Margarita
tequila, fresh lime, orange
liqueur, agave, citrus twist

SKINOS

MEDITERRANEAN CUISINE

GREEK GODDESS PRIX-FIXE | \$130

Starter

pick one

Iron Shrimp

sizzling & seared (4 pc)

Grilled Tomato & Feta

juicy farm tomatoes, imported
grilled feta, basil foam finish

Truffled Baba Ghanoush

a luxurious twist on the classic

Caesar Salad

romaine heart, toasted pita,
house caesar, parmesan

Keftedes

greek meatballs, garlic cucumber
yogurt, pickled red onion

Main

pick one

Lobster Pasta

fresh fettuccine, spinach,
cherry tomatoes

Charcoal Grilled Branzino

sauté baby spinach

Baby Lamb Chops

charcoal grilled, potato purée

Pappardelle Mastica

fresh pappardelle pasta,
cream duck ragu & a hint of mastic

Shrimp Fettuccini

fresh fettuccine, tiger shrimp, vegeta-
bles, light cream tomato sauce

Dessert

**Chef's Spread Of
Greek Delights**

Blueberry Lemon Drop
vodka, blueberry, fresh
lemon juice, Blue Curaçao,
orange liqueur.

Cocktails

*add a cocktail
+\$10*

Skinos Margarita
tequila, fresh lime, orange
liqueur, agave, citrus twist

SKINOS

MEDITERRANEAN CUISINE

MYKONOS PRIX-FIXE | \$160

Starter

pick one

Crab Cake

new-age tartar, cumin,
tobiko, balsamic glaze

Rock Shrimp

fried to golden perfection,
sweet chili aioli sauce

Roasted Beet & Apple Salad

coconut, caramelized
goat cheese, citrus vinaigrette

Lobster Saffron Arincini

sicilian style risotto balls
stuffed w/ lobster, saffron & parmesan

Main

pick one

Dry Aged Rib Eye Steak

22 oz. w/ greek fries

Baked King Prawns

your choice of side

Shrimp Fettuccini

fresh pasta, tiger shrimp, julien
vegetables, light cream tomato sauce

Filet Mignon

10 oz pan-seared, butternut squash
cake, lobster meat garnish,
balsamic reduction

Lobster stuffed w/ Crab Meat

sautéed vegetables,
potato spinach fritte

Dessert

**Chef's Spread Of
Greek Delights**

Blueberry Lemon Drop
vodka, blueberry, fresh
lemon juice, Blue Curaçao,
orange liqueur.

Cocktails

*add a cocktail
+\$10*

Skinos Margarita
tequila, fresh lime, orange
liqueur, agave, citrus twist