

APPETIZERS

OYSTER SELECTION

Each 4

GARIDES STIN SXARA

(4) grilled colossal shrimp, lemon oil.

34

WILD CAUGHT SALMON TARTARE

Fresh cut salmon, mango, lemon & lime.

24

CHEESE SAGANAKI

Fried Kefalograviera cheese, country bread.

16

SPANAKOPITA

Truffles, feta, parmesan.

18

CALAMARAKIA

Fried calamari, extra virgin olive oil, and tzatziki sauce.

19

SAGANAKI WITH SESAME & HONEY

Crispy sesame seed crusted feta with honey.

22

PIKILIA SPREADS

Hummus, eggplant melitzanosalata, hitipiti, and pita bread.

22

KEBAB

Halal lamb, tzatziki, tomatoes, onions, pita.

24

OKTAPODI SHARAS

Mediterranean grilled octopus, onions, capers, lemon, farm greens.

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Fried calamari, extra virgin olive oil, and tzatziki sauce.

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Mediterranean grilled octopus, onions, capers, lemon, farm greens.

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TUNA TARTARE

Seaweed salad, crispy shallots, avocado, orange, ponzu sauce, EVOO.

26

SASHIMI

Salmon, tuna.

26

ASTRA TOWER

Whole maine lobster, king crab leg, tiger shrimp, oysters.

195

CEVICHE

22

BEEF CARPACCIO

28

GRILLED EGGPLANT

18

ASTRA PLATTER

22

SALATA

QUINOA GREEK SALATA

Baby kale, cucumber, heirloom cherry tomatoes, black olives, quinoa, feta cheese, chickpeas, avocado, lemon vinaigrette.

22

HORIATIKI

Classic greek salad tomatoes, cucumbers, peppers, onions, olives, feta cheese, extra virgin olive oil.

20

ARUGULA SALATA

Baby arugula, goat cheese, cherry tomatoes, dry figs.

18

BURRATA SALATA

Fresh creamy burrata cheese, heirloom tomatoes, balsamic.

20

ASTRA SALATA

Endive, Boston lettuce, crispy honey walnuts, grapes, apples, gorgonzola cheese, honey mustard vinaigrette.

ENTREES

PSARI FISH OF THE DAY

Grilled fresh whole fish selection of the day. The fish is priced per pound according to size and market availability.

LOBSTER PASTA

Homemade squid ink tagliatelle, lobster, fresh tomato sauce.

48

KOTOPOULO

2 Skewers of marinated organic grilled chicken on pita bread, homemade fries, tzatziki sauce.

28

BRIZOLA

14oz Charcoal Creekstone grilled rib-eye steak, maitake, tzatziki, and homemade fries.

54

PAIDAKIA

Charcoal grilled baby lamb chops, swiss chard, parsley, gremolata.

48

GRILLED VEGETARIAN PLATE

Eggplant, zucchini, peppers, yellow squash, shiitake mushrooms, fava bean puree.

22

BISTECCA ALLA FIORENTINA

36oz Grilled porterhouse served with homemade fries. (ideal for 2 guests) allow 45 minutes.

88

GRILLED TUNA FILLET

Almond spread, swiss chard, pomegranate sauce.

38

GRILLED LOBSTER

1.5 LB Grilled whole maine lobster.

48

FILLET MIGNON PAILLARD

Grilled Creekstone beef tenderloin, grilled asparagus, mushrooms sauce.

48

GRILLED SALMON FILLET

Grilled salmon, spinach, tarama.

38

BRANZINO

1 LB Grilled whole mediterranean branzino.

45

TOMAHAWK

36oz Grilled tomahawk steak, grilled seasonal vegetables.

195

MIXED GRILL

3 Skewers of marinated chicken, lamb kebab & beef
homemade fries, tzatziki sauce.

48

SIDES

\$10.00

FRIES AND TZATZIKI

OLIVES AND PITA

FETA CHEESE

SAUTÉED SPINACH

GRILLED ASPARAGUS

TARAMOSALATA
