

raw

Clean, bright flavors that honor the purity of the sea

seafood tower — dozen oysters, shrimp cocktail, jumbo lump crab, chilled maine lobster, tuna tartare 185
add or individually caviar MP, ½ dozen oysters 30, shrimp cocktail 31, jumbo lump crab 36, chilled maine lobster 42

lavraki crudo — chili oil, serrano, bottarga 27
tuna crudo — tobiko, fennel pollen, lemon evoo 28
hamachi crudo — fingerlime, citrus herb emulsion, aegean sea salt 29
tuna tartare — toasted sesame, cucumber & ginger jus, avocado-yogurt crema 31
wagyu carpaccio — crispy potato, leeks, capers, herbs, truffle aioli, shaved black truffle 45



appetizers

Plates designed for sharing and effortless connection

selene chips — paper-thin zucchini & eggplant, crisp saganaki, tzatziki 27
tiropitakia — manouri, honey, caviar 35
sesame feta — pan seared, agrodolce figs, plum glaze 26
grilled halloumi — baby arugula, cherry tomato, evoo 25
saganaki — pan fried graviera cheese, infused spiced honey 24
crab cake — frisée, spiced aioli 34
kalamári — grilled or pan-fried, tomato sauce, basil aioli 26
grilled octopus — red onion, roasted peppers, capers, mountain oregano 35
shrimp saganaki — shrimp, fresh tomatoes, herbs, feta 33
sea scallops — pan seared, cauliflower purée, basil oil 38
octopus carpaccio — caper berry, serrano, kalamata olive 33

mezze pikilia

served with
homemade pita

classic hummus
melitzanosalata
ktipiti (spicy feta)
tzatziki
skordalia
taramosalata

16/each
add crudités +5



salads

Sun-touched greens and crisp vegetables with natural, vibrant character

horiatiki — tomato, english cucumbers, onion, green pepper, kalamata olives, barrel-aged feta 26
green — romaine hearts, feta, scallions, dill-dijonette 23
watermelon — feta, mint, sea salt, evoo 23
shaved brussels sprouts — mizithra, citrus breadcrumbs, orange, tahini 24



charcoal grilled

Open-flame cooking guided by timeless tradition

WHOLE FRESH FISH

Fish for 2 are available to be baked in sea salt. Please allow 45 minutes for preparation +\$15

fagri ~ **tsipoura** ~ **lavraki** ~ **black sea bass** ~ **red snapper**
firm, sweet slightly rich, flaky lean, mild, delicate light, flaky moist, subtly sweet

SHELLFISH

charcoal grilled in shell, lemon, evoo

black tiger prawn MP ~ **whole maine lobster** MP ~ **langoustine** MP

MEATS

lamb chops
greek-style single cut
56

ribeye
16 oz prime angus
72

porterhouse
34 oz prime angus
145

mains

Comforting dishes with familiar flavors, elevated with a modern hand

sesame yellowfin tuna — skordalia, heirloom beets, rainbow swiss chard 48
grilled salmon — rice, spinach, dill 41
langoustine spaghetti — cherry tomatoes, basil MP
imam bayildi — roasted eggplant, peppers, tomato, caramelized onion, feta 30
roasted chicken — mediterranean herbs, roasted lemon potatoes, ladolemono 37
short rib yiouvetsi — orzo, root vegetables, tomato, shaved mizithra 44



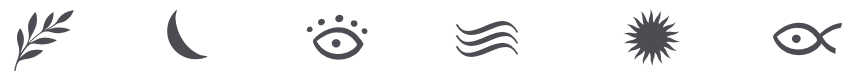
sides

Simple, seasonal accompaniments that complete the table

greek fries — feta sauce 16
broccoli rabe — crumbled feta 18
roasted mushrooms — mavrodafni reduction 18
lemon potatoes — roasted, oregano, evoo 16
grilled asparagus — citrus olive oil 18
charred carrots — pistachio yogurt 17



*Eating raw or undercooked fish, shellfish or meat increases the risk of foodborne illness especially if you have certain medical conditions.
Please alert your server to any food allergies before you order.



These six emblems form the quiet language of Selene.

Riza — Root speaks to the olive branch, the source and foundation of the cuisine, the element that connects every dish and tradition. **Fós — Light** reflects the moon's gentle glow, shaping the room with subtle radiance. **Fýlaxí — Protection** watches quietly, a discreet protector rooted in ancient belief. **Ánodos — Rise** echoes the movement of waves, shifting with motion and memory. **Lámpsee — Flare** holds the sun's warmth and fire, the spark behind every transformation, and **Vithós — Deep** draws from the sea's hidden abundance, honoring what lies beneath the surface.

Together, they create a symbolic constellation—*root, light, protection, movement, fire, and depth*—quietly defining the spirit of Selene.

Welcome to Selene

Named for the quiet radiance of the moon, Selene is guided by balance, clarity, and a respect for honest ingredients. Our menu blends heritage and modern expression, offering dishes shaped by sea, land, and flame. Here, the table becomes a place of connection—warm, inviting, and meant to be shared.

Unwind. Indulge.

