

raw

Clean, bright flavors that honor the purity of the sea

seafood tower — ½ dozen oysters, shrimp cocktail, crab meat, lobster, caviar 170
or *individually* ½ dozen oysters 28, shrimp cocktail 28, crab meat 34, lobster 42, caviar MP

lavraki crudo — chili oil, serrano, bottarga 26

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 35



appetizers

Plates designed for sharing and effortless connection

selene chips — paper-thin zucchini & eggplant, crisp saganaki, tzatziki 24

tiropitakia — manouri, honey, caviar 32

sesame feta — pan seared, agrodolce figs, plum glaze 24

grilled halloumi — baby arugula, cherry tomato, evoo 25

saganaki — pan fried graviera cheese, infused spiced honey 23

crab cake — frisée, spiced aioli 32

kalamári — grilled or pan-fried, tomato sauce, basil aioli 26

grilled octopus — red onion, roasted peppers, capers, mountain oregano 32

shrimp saganaki — shrimp, fresh tomatoes, herbs, feta 32

sea scallops — pan seared, cauliflower purée, basil oil 36

octopus carpaccio — caper berry, serrano, kalamata olive 30

mezze pikilia

served with
homemade pita

classic hummus
melitzanosalata
ktipiti (spicy feta)
tzatziki
skordalia
taramosalata

14/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 24

green — romaine hearts, feta, scallions, dill-dijonette 21

selene — lobster, endive, radicchio, mint, avocado yogurt 35

shaved brussels sprouts — mizithra, citrus breadcrumbs, orange, tahini 22



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 35-day dry-aged
72

porterhouse
32 oz 35-day dry-aged
145

mains

Comforting dishes with familiar flavors, elevated with a modern hand

sesame blue fin tuna — skordalia, heirloom beets, rainbow swiss chard 48

grilled salmon — rice, spinach, dill 39

langoustine spaghetti — cherry tomatoes, basil MP

imam bayildi — roasted eggplant, peppers, tomato, caramelized onion, feta 30

roasted chicken — mediterranean herbs, roasted lemon potatoes, ladolemono 35

short rib yiouvetsi — orzo, root vegetables, tomato, shaved mizithra 42



sides

Simple, seasonal accompaniments that complete the table

greek fries — feta sauce 14

roasted mushrooms — mavrodafni reduction 16

grilled asparagus — citrus olive oil 16

broccoli rabe — crumbled feta 15

lemon potatoes — roasted, oregano, evoo 14

charred carrots — pistachio yogurt 15



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.

