



KIKI CAVIAR

50 gm. 100 gm. 250 gm.

Bellini's, Red Onion, Tzatziki, Lemon

RAW BAR

OYSTERS

*West Coast or East Coast
Red Wine Vinegar, Cocktail Sauce,
Mignonette Lemon Sea*

TUNA TARTARE

*Tuna, Kalamata Olives, Avocado Puree,
Cucumber, Cilantro, House Sambal,
Pita Chips*

SEAFOOD TOWER

*Alaskan King Crab, Maine Lobster, Jumbo Shrimp,
Assorted Oysters, NZ Mussels, served
with Cocktail Sauce, Mignonette and Lemon
Mount Olympus option

TUNA SASHIMI

*Abi Tuna, Truffle Pearls, Yuzu Kosho,
Micro Rainbow Greens, Olive Oil*

SPREADS & SALADS

PIKILIA

Assortment of Spreads, House-Grilled Pita

TOMATO SALAD

*Tomato, Peppers, Red Onion, Cucumber, Feta Cheese,
Kalamata Olives, Oregano, Red Wine Vinegar, Olive Oil*

ARUGULA SALAD

*Baby Arugula, Walnuts, Sundried Tomato, Grapes, Goat Cheese,
Hearts of Palm, Balsamic Vinaigrette*

KIKI CAESAR SALAD

Chopped Romaine Heart, Pita "Croutons," Kefalograviera Cheese

ENTREES

10 oz FILET MIGNON

**Whole Lobster Surf and Turf +28*

16 oz NEW YORK SIRLOIN

**Whole Lobster Surf and Turf +28*

ORGANIC CHICKEN

*Free Range Organic Chicken, Baby Gem Potato,
Black Garlic, Avgolemono Emulsion*

LAMB CHOPS

Lamb Rack, Cauliflower Puree, Honey Truffle Sauce

SALMON SAGANAKI

*Grilled Salmon, Grated Tomato Sauce, Feta Cheese,
Greek Oregano, Olive Oil*

GREEK BOLOGNESE PASTA

*Makaronia Me Kima, served with Bucatini Pasta,
Shredded Kefalograviera Cheese, Whipped Herbed Greek Yogurt,
Olive Oil*

SEAFOOD PASTA

Fettuccini, Shrimp, Scallops, Baby Spinach, Greek Yogurt Cream Sauce

LOBSTER PASTA

Whole Lobster, Shallot, Garlic, San Marzano Tomato Sauce

APPETIZERS

AVGOLEMONO SOUP

*Chicken Lemon Soup, Served with Orzo, Carrots, Celery,
Onions, Greek Oregano*

KIKI CHIPS

Fried Zucchini and Eggplant, Tzatziki

SAGANAKI

Lightly Fried Kefalograviera, Lemon, Oregano

BLACK MUSSELS

Black Mussels, White Wine, Tomato, Garlic Sauce, Grilled Ciabatta

OCTOPUS

*Olive Oil Braised, Red Onions,
Fried Capers, Olive Oil and Parsley*

CRISPY SHRIMP

*Crispy Jumbo Shrimp, Dusted with Herbs
and Seasonings, Lemon Aioli*

CRAB CAKE

Jumbo Lump Crab, Peppers, Onions, Lemon Aioli

KIKI'S GREATEST HITS

*All Dishes Served to Share,
4 Person Minimum*

*Pikilia, Tomato Salad, Octopus, Kiki Chips,
Rack of Lamb, Organic Chicken,
Whole Grilled Lavraki, Grilled Vegetables,
Lemon Potato, Truffle Kiki Fries*

LARGE PLATTERS

WHOLE LOTTA SHELLS

*Lobster Stuffed with Crab, Assorted Peppers, topped with Feta
Cheese, Grilled Jumbo Prawns, Lemon Potato, Drawn Butter*

LAVRAKI

*Mediterranean Sea Bass
(Serves 2-4 ppl) *Salt-Crust Option + 15*

BONE-IN 40oz TOMAHAWK

Sea Salt, Olive Oil

MEZZI RIGATONI PASTA

*Baked Feta, Grape Tomato, Greek Oregano, Basil, Olive Oil,
Flambé. Prepared Table-side*

SIDES

LEMON POTATOES

*Yukon Gold Potato, Oregano, Lemon, Olive Oil
Can be Served Puree*

KIKI FRIES

*Fried Potatoes, Oregano, Lemon, Feta Cheese
Truffle + 5

GRILLED VEGETABLES

*Zucchini, Broccolini, Yellow Squash, Asparagus,
Peppers, Olive Oil, Sea Salt*

FALL HARVEST RISOTTO

*Butternut Squash, Sage, Toasted Almonds,
Finished with Feta Cheese*

EXECUTIVE CHEF: STEVE RHEE GENERAL MANAGER: XANDRA HOLLO

SERVICE CHARGE OF 22% WILL BE INCLUDED ON ALL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN - 09/20/22