



SKORPIOS

MEDITERRANEAN TAVERNA & LOUNGE

MEDITERRANEAN MEZE

Skorpios Ouzo Mussels | \$19

Mussels steamed in ouzo, garlic, roasted tomatoes, onion, and lemon butter. Served with grilled garlic bread.

Mediterranean Calamari | \$18

Sautéed with white wine, garlic, herbs, and Kalamata olives, lightly fried with lemon and olive oil.

Aegean Lobster & Crab Dip | \$22

Lobster and jumbo lump crab blended with herbs and cheeses, baked golden and served with warm pita.

Dolmades | \$14

Grape leaves stuffed with seasoned Valencia rice, herbs, currants, and pine nuts. Served with tzatziki.

Pancetta Wrapped Shrimp | \$22

Jumbo shrimp wrapped in crispy pancetta, served with sweet chili sauce.

Mediterranean Sampler | \$20

Spanakopitas, tiropitas, keftedes and dolmas served with tzatziki sauce.

Keftedes | \$14

Traditional Greek meatballs served with tzatziki and tomato sauce.

Mediterranean Chicken Flatbread | \$18

Grilled chicken, roasted tomatoes, feta, Kalamata olives, red onion, garlic, and oregano on warm pita.

Flaming Saganaki | \$16

Pan-seared kefalograviera cheese served flaming with warm pita.

SOUP DU JOUR & CLASSICS

Avgolemono | \$6 cup | \$11 bowl

Traditional Greek egg-lemon soup with chicken, rice, and fresh herbs.

Italian Wedding Soup | \$6 cup | \$11 bowl

House-made chicken broth with mini meatballs, pasta, vegetables, and fresh herbs.

Skorpios Chili | \$6 cup | \$11 bowl

Slow-simmered house chili with beans and melted cheddar cheese.

Crock of French Onion Gratinée | \$10

Rich sherry onion broth topped with toasted croutons, Swiss, and provolone cheese.

GARDEN SELECTIONS

Add Chicken \$6 | Steak* \$10 | Shrimp \$10

Classic Caesar | \$12 Crisp romaine, shaved parmesan, garlic croutons, and creamy Caesar dressing.

Greek Salad | \$15 Spring mix, tomatoes, cucumbers, Kalamata olives, red onion, feta cheese, and housemade Greek vinaigrette.

Panzanella Salad | \$16 Baby arugula, cherry tomatoes, fresh mozzarella, red onion, rustic croutons, and housemade Greek vinaigrette.

Skorpios Cobb | \$17 Romaine, avocado, bacon, tomatoes, egg, red onion, and bleu cheese crumbles. Served with ranch dressing.

Traditional Greek Horatiki Salad | \$16 A classic Greek salad of ripe tomatoes, cucumbers, red onion, Kalamata olives, and imported feta, dressed with housemade Greek vinaigrette.

Red Beet & Goat Cheese Salad | \$18 Spiced red beets, blood oranges, goat cheese, toasted almonds, baby arugula, and citrus honey vinaigrette.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*



FROM THE SEA

Includes your choice of one Signature Side

Salmon Riviera | \$30

Pan-seared Atlantic salmon finished in a delicate saffron seafood broth, served over sautéed spinach.

Sicilian Sea Scallops | \$42 Pan-seared over eggplant caponata with roasted peppers, asparagus & cream reduction

Jumbo Lump Crab Cakes | \$44 Pan-seared crab cakes served with remoulade

Whole Branzino | \$40 1.5 lb Mediterranean sea bass roasted with olive oil, lemon & fresh herbs

Psari Plaki Halibut | \$42 Broiled halibut baked with tomatoes, olive oil & herbs

PASTA CREATION

Paired with a fresh House Salad

Shrimp Scampi Linguine | \$30 Jumbo shrimp with garlic, white wine, butter & herbs over linguine

Penne alla Vodka | \$28 Creamy vodka sauce with chicken or shrimp over penne

Mediterranean Primavera | \$26 Seasonal vegetables in a creamy parmesan alfredo sauce.

Aegean Lobster Linguine | \$38 Sun-dried tomatoes, olives, basil, chives & feta cream over linguine

LAND & FLAME

Includes your choice of one Signature Side

14 oz Black Angus Ribeye *| \$38 Hand-cut ribeye grilled to perfection with Black Peppercorn sauce

8 oz Filet Mignon *| \$40 Center-cut Black Angus filet perfectly grilled to your liking

Skorpios Lamb Chops *| \$44 Grilled lamb chops with olive oil, lemon and oregano.

Fig & Balsamic Pork Chop | \$34 Bone-in pork chop with fig, rosemary and aged balsamic glaze

Chicken Souvlaki Platter | \$25 Grilled chicken skewers with dolmas, Greek salad, warm pita & tzatziki

Traditional Gyro Platter | \$26 Seasoned lamb with dolmas, Greek salad, warm pita & tzatziki

YIAYIA'S KITCHEN

Paired with a fresh Greek Salad & Dolmas

Moussaka | \$28 Layers of beef & lamb, potatoes, eggplant, tomato & creamy bechamel

Pastitsio | \$27 Baked Greek pasta with seasoned beef and parmesan bechamel

Spanakopita Plate | \$25 Golden phyllo filled with spinach, feta, leeks & dill

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SIGNATURE SIDES

Greek Lemon Potatoes | \$7

Mediterranean Orzo | \$7

Wild Mushroom Risotto | \$9

Grilled Asparagus | \$7

Gigante Beans | \$7

House Salad - Spring Mix, tomato, onion,
cucumber & croutons | \$8

Greek Feta Fries | \$8

Loaded Baked Potato | \$9

LITTLE TAVERNA FAVORITES

Golden Tenders | \$9 Crispy chicken tenders
served with French fries.

Little Burger | \$12 Classic cheeseburger fully
cooked and served with French fries.

Pita Pizza | \$10 Warm pita topped with tomato
sauce and melted mozzarella cheese, served with
French fries.

Creamy Mac | \$8 Creamy macaroni and cheese

Cheesey Melt | \$10 Melted cheese on grilled bread,
served with French fries.

Little Chicken Plate | \$12 Grilled chicken breast
served with French fries.

SWEET ENDINGS

Baklava | \$9 Layers of flaky phyllo, pistachios, walnuts, and honey syrup.

Tiramisu | \$10 Espresso-soaked ladyfingers layered with mascarpone cream and cocoa.

Chocolate Cake | \$8 Rich layers of chocolate cake filled and frosted with silky milk, dark, and white chocolate ganache

Cheesecake Baklava | \$10 Traditional baklava on the top and bottom with a smooth, velvety cheesecake filling in between.

Rice Pudding | \$7 Creamy vanilla rice pudding finished with a touch of cinnamon.

