

EASY & SIMPLE

4pm - 6pm

- PETIT SEAFOOD PLATTER** 69
chilled king crab, prawns, langoustine, mussels, drawn butter, lemon
- DAILY FISH GF**
- TUNA TARTAR** 23
orange, fennel, scallion, lime, serrano oil, My Mother's olive oil
- CEVICHE** 25
lime, avocado, grilled corn, chili, cilantro, My Mother's olive oil
- TUNA TATAKI** 19
seared sashimi grade tuna loin, wakame, yuzusoy dressing

CAVIAR

PERSIAN OSETRA 270/30g

NORTHERN DEVINE GOLD 180/30g

SEVRUGA 155/30g

traditional garnishes of potato blini, toasted brioche squares, chive, egg yolk, egg white, brunoise shallots, crème fraiche

OYSTERS GF 6/22 or 12/42
premium coastal east & west seasonal oysters

ICELANDIC LANGOUSTINES GF 34/lbs
cold water scampi, lemon garlic emulsion, Pétros salt

JONAH CRAB CLAWS GF 32/lbs
iced maritime rock crab, lemon, drawn butter, Pétros salt

SHRIMP COCKTAIL 24
cocktail sauce, fresh lemon

SWORDFISH SPEDUCCI 14
seared skewers of aegean swordfish, lemon oregano drizzle, maldon

SALUMI BOARD 26
artisanal meats, house pickles, mustard, grilled artichoke, sundried tomatoes, My Mother's olives, toasted ciabatta

AGED CHEESE BOARD 26
assorted cheese - 1.5g/cheese, quince jam, mostarda, toasted nuts, port reduction, toasted ciabatta

CHARCUTERIE BOARD 28
chef's daily selection of mixed cheese, salumi, quince mostarda, roasted nuts, My Mother's olives, port reduction, toasted ciabatta

FOCACCIA & MY MOTHER'S OLIVES 12

FRITES 14
fresh cut russet potatoes, parmigiano, Petros salt

CRISPY CHICKEN DRUMLETES 19
crispy chicken lollipops, choice of mild, medium or honey garlic

JAMON DATES 11
bacon wrapped medjool dates, almonds, serrano peppers, port glaze

FENNEL SAUSAGE 12
baked pork & veal links, house mustard, orange coriander, chili oil

"Inspired by Greek Traditions"



Made with Love

09/19

GF: GLUTEN FREE

Executive Chef: Richard Andino

Not all ingredients are listed. Please let us know if you have any allergies or food sensitivities.
18% gratuity added for parties of 8 or more. All prices subject to applicable taxes.

PETROS⁸²

MEDITERRANEAN • RAW BAR

PÉTROS' COCKTAILS

ALEXANDER III	18
Crown Royal rye whiskey, single forest maple syrup, lemon, egg white, red wine float	
SPRITZ PROVENÇAL	14
Lavender infused Aperol, grapefruit, Fiol Prosecco	
GLADIATOR	16
Havana 7 year rum, Domaine Canton ginger liqueur, apple, turmeric honey	
SANTORINI	20
Belvedere Vodka, St Germain elderflower liqueur, Crème de Myrtille (blueberry), lemon	
COFFEE AND COOKIE	18
Patron XO coffee liqueur, Belvedere vodka, Bailey's liqueur, Nespresso Ristretto, Oreo	

SMOKED COCKTAILS

SAZARAC	22
Lot40 rye whiskey, Chartreuse liqueur spray, hibiscus smoked	
SMOKE & MIRA	28
Mezcal Jaral de Berrio, Grand Marnier liqueur, Domaine Canton ginger liqueur, pineapple, egg, ginger smoked	

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