PETIT SEAFOOD PLATTER
chilled king crab, prawns, langoustine, mussels, drawn butter, lemon

DAILY FISH GF
TUNA TARTAR
orange, fennel,scallion, lime, serrano oil, My Mother’s olive oil
CEVICHE
lime, avocado, grilled corn, chili, cilantro, My Mother’s olive oil
TUNA TATAKI
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 LINGOUSTINES 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
artisinal 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
FRIES 14
fresh cut russet potatoes, parmigiano, Petros salt
CRISPY CHICKEN DRUMLETTES 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.
### PÉTROS’ COCKTAILS

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

### SMOKE & MIRÁ

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Cost</th>
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</tr>
</thead>
<tbody>
<tr>
<td>SAZARAC</td>
<td>22</td>
<td>Lot40 rye whiskey, Chartreuse liqueur spray, hibiscus smoked</td>
</tr>
<tr>
<td>SMOKE &amp; MIRA</td>
<td>28</td>
<td>Mezcal Jaral de Berrio, Grand Marnier liqueur, Domaine Canton ginger liqueur, pineapple, egg, ginger smoked</td>
</tr>
</tbody>
</table>

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