

skopelos

at new world

APPETIZERS

PALAFX CRAB CAKES HOUSE REMOULADE \$12
BAKED OYSTERS SKOPELOS OUR FAMOUS GARLIC BUTTER FAMILY RECIPE \$13
TIROPITA AND SPANAKOPITA \$12
KALAMARI DUO OF SAUCES \$10

HOUSE SOUPS

GULF COAST SEAFOOD GUMBO \$5 / \$8
OUR FAMOUS SHRIMP BISQUE \$4 / \$6
SOUP DU JOUR \$3 / \$5

SALADS

THE GRILLED GRECIAN TORCHED FETA \$8
THE CAESAR CLASSIC DRESSING, PARMESAN \$8
FIVE FLAGS FRESH SEASONAL FRUIT, AVOCADO, TOASTED ALMONDS & COCONUT, HOUSEMADE BLUEBERRY MOSCATO VINAIGRETTE \$9
BEET SALAD ROASTED RED, GOLDEN & STRIPED BEETS, FINGERLING POTATOES, CRUMBLED GOAT CHEESE, OLIVE OIL, RED WINE VINAIGRETTE (GF) (+) \$10
ADD TO SALAD: CHICKEN BREAST \$5, SHRIMP \$6, FRESH GROUPER \$7, FRESH STEELHEAD \$9

SANDWICHES

MUSHROOM REUBEN "CORNERED" PORTABELLA MUSHROOMS, SAUERKRAUT, VEGAN 1000 ISLAND, VEGAN SMOKED GOUDA (V) \$9
E.L.T. HOUSEMADE EGGPLANT "BACON", LETTUCE, TOMATO, RED PEPPER HUMMUS, HOUSE SOURDOUGH (V) \$10
LOCAL B.L.T. CRISP BACON, VINE RIPENED TOMATOES, LETTUCE, CRACKED PEPPER MAYO, HOUSE SOURDOUGH \$8
SHRIMP PO'BOY LETTUCE, TOMATO, ONION, GRILLED SKOPELOS BREAD, CREOLE REMOULADE \$12
GULF GROUPER PITA HOT PRESSED WITH PEPPERS, ONIONS, SWISS CHEESE, SPICY MAYO \$12
JIM'S PRIME RIB TENDER PRIME RIB, TOASTED HOAGIE ONION ROLL, AU JUS \$11
CHICKEN PROSCIUTTO SANDWICH GRILLED CHICKEN, SUNDRIED TOMATO PESTO, THINLY SLICED PROSCIUTTO, SMOKED GOUDA, BABY ARUGULA, FICELLE ROLL \$11
SKOPELOS GYRO PITA, GYRO MEAT, LETTUCE, TOMATO, RED ONION, FETA, TZATZIKI, YELLOW MUSTARD, STUFFED WITH FRIES \$9
BLACK ANGUS BURGER LETTUCE, TOMATO, ONION, TOASTED BRIOCHE ROLL, GARDEN STREET SPREAD \$9
LAMB BURGER CRUMBLED FETA, CARAMELIZED ONIONS, TOASTED KAISER ROLL \$10
THE IMPOSSIBLE BURGER 6OZ MEAT-FREE BURGER MADE FROM PLANT PROTEIN, WITH VEGAN 1000 ISLAND, LETTUCE, TOMATO, ONION, KAISER ROLL (V). POSSIBLE ADD-ONS (\$1 PER ADD-ON): VEGAN SMOKED GOUDA, VEGAN PEPPERJACK, CRISPY EGGPLANT "BACON", AVOCADO, SAUTEED ONIONS, MUSHROOMS, ETC \$15

SERVED WITH CHOICE OF PENSACOLA FRIES, SWEET POTATO CHIPS, OR THICK CUT BEER BATTER ONION RINGS

PLATES

CREOLE SHRIMP ALFREDO BLACKENED SHRIMP, GEMELLI PASTA, CREAMY GARLIC ALFREDO \$14
PALAFX CRAB CAKES AWARD WINNING RECIPE, HOUSE REMOULADE, POTATO FLORENTINE, SEASONAL VEGETABLES \$17
GULF GROUPER MARGARITA CRUSTED FRESH GROUPER MEDALLIONS, TEQUILA LIME CREAM, POTATO FLORENTINE, SEASONAL VEGETABLES (*) \$17
SCAMP CERVANTES FRESH SAUTÉED SCAMP FILET, CREAMY JUMBO LUMP CRABMEAT, POTATO FLORENTINE, SEASONAL VEGETABLES (*) \$19
IMPOSSIBLE SHEPHERD'S PIE LUNCH PORTION FEATURING IMPOSSIBLE CRUMBLES, CARROT, ONION, CELERY, GARLIC, GREEN PEAS, NUTRITIONAL YEAST MASHED POTATOES (V) \$15

SERVED WITH CHOICE OF SOUP DU JOUR OR HOUSE SALAD

(V):VEGAN (VGTN):VEGETERIAN (GF):GLUTEN FREE (*):CAN BE MODIFIED GF (+):CAN BE MODIFIED V

GUS SILIVOS EXECUTIVE CHEF **TAKARA HEIN** CHEF DE CUISINE **PAUL EARNEST** SOUS CHEF

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS