

skopelos

at new world

APPETIZERS

PALAFX CRAB CAKES HOUSE REMOULADE \$13
BAKED OYSTERS SKOPELOS OUR FAMOUS GARLIC BUTTER FAMILY RECIPE \$15
TIROPITA AND SPANAKOPITA \$13
KALAMARI DUO OF SAUCES \$10
HERB TRUFFLED ESCARGOT IN PORTABELLA
SWEET GARLIC CROSTINIS \$14
MAIN STREET CRAB CLAWS HERB GARLIC BUTTER \$12

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

DINNER

STUFFED ACORN SQUASH ROASTED ACORN SQUASH, SPINACH, QUINOA, RED ONION, GREEN ONION, THYME, CRAISINS, SUNFLOWER SEEDS (V) (GF) \$15
LUMACHE PASTA PESTO, SUNDRIED TOMATO, TOASTED WALNUTS, BABY ARUGULA (V) \$18
IMPOSSIBLE SHEPHERD'S PIE IMPOSSIBLE CRUMBLES, CARROT, ONION, CELERY, GARLIC, GREEN PEAS, NUTRITIONAL YEAST MASHED POTATOES (V) \$19
SCAMP CERVANTES FRESH SAUTÉED SCAMP FILET, CREAMY JUMBO LUMP CRABMEAT, OLIVE OIL CRÈME FRAÎCHE MASHED POTATOES, SAUTÉED SPINACH & TOMATOES (*) \$30
GROUPER MARGARITA CRUSTED FRESH GROUPER FILET, TEQUILA LIME CREAM, SEASONAL VEGETABLES, POTATO FLORENTINE (*) \$25
SEARED PENSACOLA RED SNAPPER ARTICHOKE AND OLIVE FRICASSEE, CHÈVRE STUFFED ARANCINI, SWEET GARLIC BEURRE BLANC (*) \$27
STEELHEAD TROUT EN PAPILLOTE CONFIT FINGERLING POTATOES, ZUCCHINI, DILL, LEMON ROUNDS, SHALLOT & GARLIC COMPOUND BUTTER (GF) \$22
CIOPPINO SAUTÉED BAY SCALLOPS, SHRIMP, CRAB CLAWS, GULF FISH, POTATOES, TOMATOES, IN FENNEL & SAFFRON BROTH. SERVED WITH CRUSTY GRILLED BREAD, KALAMATA OLIVES, FETA CHEESE (*) \$26
DELUNA'S PASTA GROUPER, SHRIMP, BAY SCALLOPS, CRAB, VODKA CREAM OVER BUCCATINI, PARMIGIANO REGGIANO \$25
BUTTERMILK FRIED AIRLINE CHICKEN SEASONED BUTTERMILK MARINATED AIRLINE CHICKEN BREAST, COLLARD GREENS, BLACKENED FINGERLING POTATOES, SAGE MAPLE PAN SAUCE \$20

STEAKS

LIP-ON RIBEYE 12 OUNCE CUT, GULF SALT-CRUSTED BAKER, GRILLED ASPARAGUS (GF) \$26
PORK OSSO BUCO CREAMY POLENTA, COLLARD GREENS, CREAMY DEMI (GF) \$26
GRILLED BOAR RACK HALF RACK, SWEET POTATO HASH, GRILLED ASPARAGUS, CHERRY DEMI (GF) \$27
NEW YORK STRIP 14 OUNCE CUT, GULF SALT-CRUSTED BAKER, GRILLED ASPARAGUS (GF) \$32
FILET MIGNON FLORENTINE POTATOES, ROASTED ASPARAGUS & CARROTS (GF) 6 OZ \$27 OR 10 OZ \$35
SEARED LAMB RACK MINT PESTO, POTATO FLORENTINE, SEASONAL VEGETABLES (GF) \$38
COFFEE CRUSTED VENISON PAN SEARED, HERBED PARISIENNE GNOCCHI, GRILLED ASPARAGUS, DEMI (*) \$38
35 DAY, DRY-AGED, BONE-IN RIBEYE 18 OUNCE CUT, PANCETTA ROASTED FINGERLINGS, SEASONAL VEGETABLES (GF) \$45

ALL ENTREES SERVED WITH CHOICE OF HOUSE SALAD OR SOUP DU JOUR.
UPGRADES ON SOUP OR SALAD CAN BE OFFERED FOR AN ADDITIONAL CHARGE.

FINISHES

CARPETBAGGER \$9 **TRUFFLED HERB BUTTER** \$3 **BÉARNAISE** \$3 **WILD MUSHROOM DEMI** \$4
FRESH ROCK LOBSTER TAIL (MARKET PRICE)

(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