



Signature Meze

GRILLED WARM PITA AND DIPS

Selection Of All Six For \$16

CHICKPEA & SESAME HUMMUS

Lemon / Tahini / Sumac

CUCUMBER TZATZIKI

Yogurt / Cucumber / Dill

MELTED EGGPLANT

Sweet Peppers / Roasted Garlic

POTATO SKORDALIA

Crushed Potato / Herb Vinegar

WHIPPED CHILE FETA

Jalapeno / Turmeric

RED CAVIAR TARAMASALATA

Horseradish / Lemon / Olive Oil

Chef Selection of Mediterranean Meze

28

9 Items Of Chef Selected Seasonal Meze
Consisting Of 2 Types Of Fresh Pita,
Signature Dips, Raw & Marinated Fish
To Share & Enjoy!

Crudo/Cured

FRESH SHUCKED OYSTERS

\$3 each or one dozen for \$26

Served w/Seasonal Mignonette

CRUDO OF YELLOWFIN TUNA

Lime Crema /Sour Chile/Cucumber

14

CHILLED SHRIMP COCKTAIL

Spicy Horseradish Sauce / Lemon

13

STUFFED VEGAN GRAPE LEAVES

Basmati Rice | Tahini | Sumac

11

DAYBOAT CEVICHE

Cilantro / Lime / Red Onion / Sumac

12

HOUSE CURED SALMON GRAVLAX

Tzatziki / Red Onion / Capers / Dill

12

The 8nb Raw Bar

24

3 Oysters / 4 Chilled Shrimp Cocktail
Sliced Tuna / Dayboat Ceviche

Salads / Shares

ROASTED BEET & FETA SALAD

Cucumber / Quinoa / Olives / Tahini

13

SHAVED KALE CAESAR SALAD

Red Onion / Olives / Pecorino

12

WINTER CABBAGE SALAD

Red Onion / Olive / Cucumber

Yogurt Vinaigrette / Almonds

12

HOT SOUP OF THE SEASON

Changes Daily & Served with Crostini

11

VEGAN CAULIFLOWER FLATBREAD

Hummus / Olives / Melted Onions /Kale

16

PAN SEARED VEAL SWEETBREADS

Spiced Mustard / Thyme Honey

14

HOT POTATO CROQUETTES

Smoked Harissa Aioli

12

SAUTEED ZUCCHINI & PORK

CHICHARRONES

Lemon / Garlic / Olive Oil / Jalapeno

13

MED-MEX FALAFEL TACOS

Avocado / Tzatziki Crema/ Lime /Chile

16

PUMPKIN STUFFED RAVIOLI

Filo | Sheep Cheese | Nutmeg

15

VEGETABLE ADDITIONS

7

* Bitter Greens * Lemon Potatoes *

* Sauteed Zucchini *

* Roasted Brussels Sprouts

Daily Caught Fish

MEDITERRANEAN BRANZINO

Lemon Potatoes / Brussels Sprouts

36

HUDSON VALLEY STEELHEAD

Quinoa Tabbouleh / Yogurt Crema

30

SIZZLING SPANISH OCTOPUS

Israeli Couscous / Red Wine Vinegar

28

SEARED DIVER SCALLOPS (3)

Rutabaga / Basmati Rice / Sprout Leaves

29

SAUTEED SHRIMP SANTORINI

Chickpeas / Feta / Dill / Olives

24

Organic Meat

HALF ROASTED ORGANIC CHICKEN

Lemon Potatoes / Bitter Greens / Thyme

34

HERB MARINATED PORK LOIN

KEBAB PLATTER

Pita / Tzatziki / Feta/ Olives/ Grape Leaf

24

GRILLED SHAVED BEEF GYRO

Pita / Tzatziki / Arugula / Fries

22

14 Oz. PRIME SIRLOIN STEAK

8nb Steak Sauce / Hand Cut Fries

42

4 Course Tasting menu \$52 / guest

Enjoy the variety of an 8NB offerings by choosing
one item from each category and a dessert on us
... Eat & Be Well - Constantine Kalandranis

Sweets

VANILLA CREME BRULEE - 12

Charred Sugar / Macerated Fruit

HUDSON VALLEY COBBLER - 11

Cinnamon Cream / Caramelized Fruit

CHOCOLATE & HALVA FONDUE - 10

Coconut & Almond Biscotti

WARM CHOCOLATE CAKE - 12

Halvah / Gelato

LOCAL SCOOPS (gelato or sorbet) - 8