

CLASSIC MEZEDES



Harissa Lamb Ribs 18

black garlic, pistachio

Lamb Meatballs 17

tomato sauce, feta

Spanakopita 17

spinach, leeks, feta, phyllo, harissa yogurt

Flaming Saganaki 18

pan fried kefalograviera cheese flambéed table-side with brandy

Wagyu Stuffed Grape Leaves 14

aromatic beef and rice, pistachio pesto, tzatziki

HOUSE SPREADS SAMPLER

served with toasted pita

Hummus

chick pea, tahini, lemon

Tzatziki

greek yogurt, cucumber, red onion

Tirokafteri

roasted red pepper, feta

22

SOUP & SALAD



Village Salad ^{GF} 16

vine ripe tomatoes, extra virgin olive oil, barrel aged feta

Heirloom Beet Salad 18

pistachio pesto, heirloom tomatoes, feta

Arcadian Salad 15

arcadian mixed greens, cherry tomatoes, cucumbers, shaved fennel & radish, red onions, pepperoncini, agiorgitiko vinaigrette

Chicken & Orzo Soup 12

known in greek as avgolemono—chicken, egg-lemon emulsion

SEAFOOD MEZEDES



Grilled Calamari ^{GF} 19

caper, feta, citrus vinaigrette

Garlic Tiger Shrimp 26

white wine, capers, garlic, tomatoes, lemon

Chargrilled Alaskan King Crab 28

citrus butter, mint

Grilled Portuguese Octopus ^{GF} 32

sweet onions, red peppers, red wine-caper vinaigrette

(GF) GLUTEN FREE. Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef & shellfish can be hazardous to your health. A customary gratuity of 20% will be added to all parties of 5 guests or more.

FISH MARKET

Aegean Bronzino ^{GF} LB 33
LAVRAKI - WILD CAUGHT MEDITERRANEAN
 delicate, mild, sweet flavor

Royal Dorado ^{GF} LB 32
TSIPOURA - IMPORTED MEDITERRANEAN
 mild, slightly sweet flavor

Gulf Red Snapper ^{GF} LB 34
LITHRINI - WILD CAUGHT ATLANTIC
 sweet nutty flavor, lean and moist

Atlantic Black Sea Bass ^{GF} LB 34
MAVRO LAVRAKI - WILD CAUGHT ATLANTIC
 mild flavor, delicate and flaky

Hawaiian Kona Kampachi ^{GF} LB 42
SERVES 2-4 GUESTS | WILD CAUGHT PACIFIC
 rich buttery flavor, nutty notes

Dover Sole LB 65
GLOSSA - WILD CAUGHT FROM HOLLAND
 pan seared, sweet full flavor, delicate and firm

West African Salt Prawns ^{GF} LB 68
VASILIKES GARIDES • head-on prawns, wild greek oregano

Norwegian Langoustines Piece 14 • LB 68
KARAVIDES • sweet, buttery, delicate

Spanish Carabineros Prawns ^{GF} ½ LB 44 • LB 80
GARIDES • bright red color, sweet flavor

Australian Lobster Tail ^{GF} 12oz 68 • 24oz 135
ASTAKOOURA • lemon, olive oil, and mediterranean butter baste, grilled vegetables

Live Maine Lobster ^{GF} MP
 2-3 lb whole maine lobster

Freshly caught whole fish are grilled on charcoal. Our chefs debone your fish unless otherwise instructed. Please visit our fresh whole fish display. Subject to seasonal availability.

PLEASE ALLOW 30-40 MINUTES FOR PREPARATION

FROM THE SEA

Herb-Seared Chilean Sea Bass ^{GF} 48
 confit tomatoes, leeks, marble potatoes, smoked tomato broth

Colossal Maryland Crab Cakes 48
 chili remoulade, grilled asparagus, old bay hollandaise

Hokkaido Scallops ^{GF} 46
 butternut squash, spiced pumpkin risotto, bacon marmalade

Cioppino 44
 chef's selection of seafood and fish, roasted garlic, tomato, fennel

SIDES

Truffled Crab Mac & Cheese 18
 Greek Lima Beans ^{GF} 12
 Sautéed Garlic Mushrooms ^{GF} 14
 Grilled Vegetables ^{GF} 14
 Lemon Herb Potatoes 12

STEAKS & CHOPS

Australian Lamb Chops ^{GF} 38
 two double chops grilled and glazed with balsamic, cucumber raita, pistachio & herbs
LAMB CHOPS FOR TWO | 72

Locally Raised Lamb Shank 41
 orzo, green garbanzo, zucchini, fava, lemon, lamb braising jus

Grilled Chicken Mattone ^{GF} 33
 brick pressed on the grill, salsa verde, roasted garlic, lemon, herbs

BRIZOLA

prime steaks served sizzling hot with roasted garlic, oregano, and salsa verde

8oz Filet Mignon • 58
 22oz Bone-In Ribeye • 68