

# CRUDO



Australian Lamb Tartare harissa yogurt, crispy caper, lavash, fines herbs 18

Kampachi Ceviche avocado, red onion, jalapeño, aji amarillo 17

Maine Lobster Ceviche tomato, cilantro, citrus, red onion, citrus emulsion 28

## CLASSIC MEZEDES



Harissa Lamb Ribs 19  
black garlic, pistachios

Lamb Meatballs 14  
tomato sauce, feta

Zucchini Chips 14  
crispy zucchini chips, tzatziki sauce

Flaming Saganaki 15  
pan fried kefalograviera cheese, flambéed table-side  
with brandy

## SEAFOOD MEZEDES



Ouzo Blue Mussels 23  
ouzo, white wine, garlic, feta, lemon, dill

Grilled Prawns 22  
yellow heirloom tomato fondue, kalamata olive, pine nuts

Grilled Calamari 19  
capers, feta, citrus vinaigrette

Grilled Portuguese Octopus 26  
sweet onions, red peppers, red wine-caper vinaigrette

Chargrilled Alaskan King Crab 24  
citrus butter, mint

## HOUSE SPREADS

*served with toasted pita*

Hummus  
chick pea, tahini, lemon

Melitzanosalata  
smoked eggplant, tahini, sumac

Skordalia  
almond, garlic

Tzatziki  
greek yogurt, cucumber, red onion

Date & Goat Cheese  
stewed dates, goat cheese, masala

Tirokafteri  
roasted red pepper, feta

TRIO 21

*Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.*

## SALAD



Village Salad 18  
heirloom tomatoes, extra virgin olive oil, barrel aged feta

Arcadian Salad 13  
arcadian mixed greens, cherry tomato, cucumber, red onion, shaved fennel and radish, pepperoncini, agiorgitiko vinaigrette

Beet Salad 14  
shaved heirloom carrots, feta mousse, sumac dressing, purslane, pistachios

# FISH MARKET



<p><b>Aegean Branzino</b> 36  <b>LAVRAKI - WILD CAUGHT MEDITERRANEAN</b>  delicate, mild, sweet flavor</p>	<p><b>Dover Sole</b> 75  <b>GLOSSA - WILD CAUGHT FROM HOLLAND</b>  pan seared, sweet full flavor, delicate and firm</p>
<p><b>Royal Dorado</b> 36  <b>TSIPOURA - IMPORTED MEDITERRANEAN</b>  mild, slightly sweet flavor</p>	<p><b>West African Salt Prawns</b> PER LB 65  <b>VASILIKES GARIDES</b>  head-on prawns, wild greek oregano</p>
<p><b>Red Fish</b> PER LB 32  <b>KOKKINO PSARI</b>  mild, sweet flavor, medium firm texture</p>	<p><b>Norwegian Langoustines</b> EACH 18 • LB 65  <b>KARAVIDES</b>  sweet, buttery, delicate</p>
<p><b>Gulf Red Snapper</b> PER LB 34  <b>LITHRINI - WILD CAUGHT GULF OF MEXICO</b>  sweet nutty flavor, lean and moist</p>	<p><b>Spanish Carabineros Prawns</b> ½ LB 48 • LB 96  <b>GARIDES</b>  bright red color, sweet flavor</p>
<p><b>Atlantic Black Sea Bass</b> 37  <b>MAVRO LAVRAKI - WILD CAUGHT ATLANTIC</b>  mild flavor, delicate and flaky</p>	<p><b>Live Maine Lobster</b> MP  2-3 lb whole maine lobster</p>
<p><b>Hawaiian Kona Kampachi</b> PER LB 48  <b>SERVES 2-4 GUESTS   WILD CAUGHT PACIFIC</b>  rich buttery flavor, nutty notes</p>	<p><i>Fresh whole fish are grilled and deboned unless otherwise instructed. Please visit our fresh whole fish display. Subject to seasonal availability.</i></p> <p><b>PLEASE ALLOW 30-40 MINUTES FOR PREPARATION.</b></p>

## STEAKS & CHOPS



- Australian Lamb Chops 46**  
grilled rack of lamb cauliflower cous cous, romanesco, balsamic reduction, mint puree
- Locally Raised Lamb Shank 36**  
toasted orzo, roasted vegetables, lamb jus
- Roasted Chicken 31**  
brick pressed on the grill, salsa verde, roasted garlic, lemon, herbs
- Herb Crusted Veal Chop 49**  
grilled and broiled with butter, crusted with herbs and kefalograviera cheese
- Bone-In Short Rib 44**  
couscous, spinach purée, jus,

## FROM THE SEA



- Lobster Truffle Risotto 65**  
maine lobster, black winter truffle
- Chilean Sea Bass 48**  
stewed tomato, romanesco, sweet onion, potato, capers
- Grilled Ora King Salmon 37**  
piccata spaghetti squash, butternut squash purée, charred delicata squash
- Colossal Maryland Crab Cakes 48**  
spring onion, eggplant, squash, red pepper aioli
- New Bedford Sea Scallops 38**  
marinated tomato, olives, olive oil poached croutons, shaved fennel, pistachio pesto

## BRIZOLA

*prime steaks served on a sizzling hot plate with roasted garlic and salsa verde*

8oz Snake River Farms Filet Mignon

58

## SIDES



- Truffled Crab Mac & Cheese** 19
- Lemon Herb Potatoes** 10
- Grilled Asparagus** 10
- Sautéed Garlic Mushrooms** 10
- Greek Lima Beans** 10