

HOUSE SPREADS

Choice of 3 spreads served with toasted pita

Hummus

chick pea, tahini, lemon

Tzatziki

greek yogurt, cucumber, red onion

Tirokafteri

roasted red pepper, feta

Date, Goat Cheese, & Herb

stewed dates, masala

TRIO | 19

CRUDO

Big Eye Tuna Tartare

big eye tuna, avocado, yuzu vinaigrette, pita chips • 23

Kona Kampachi

yuzu, basil oil, cucumber, orange, pickled chiles • 18

Daily Ceviche

market fresh fish, citrus, onion • 18

SEAFOOD MEZEDES

Ouzo Blue Mussels

white wine, garlic, feta, lemon, dill • 16

Charred Calamari

caper, feta, citrus vinaigrette • 18

Grilled Portuguese Octopus

sweet onions, red peppers, red wine-caper vinaigrette • 28

SOUP & SALAD

Chicken & Orzo Soup

greek avgolemono- chicken, egg-lemon emulsion • 10

Village Salad

vine tomatoes, extra virgin olive oil, barrel aged feta • 14

Brussels Sprouts Salad

pickled fresno chilis, toasted almonds, barrel aged feta, dried cranberries, red onion, mustard emulsion, apple • 15

Whole Lobster Salad

1.25 lbs fresh maine lobster, orange, bitter greens • 65

CLASSIC MEZEDES

Lamb Meatballs

tomato sauce, feta • 14

Spanakopita

spinach, leeks, feta, phyllo, harissa yogurt • 14

Zucchini & Eggplant Chips

crispy zucchini & eggplant chips, tzatziki sauce • 16

Flaming Saganaki

pan fried kefalograviera cheese, brandy, flambéed table-side • 14

Stuffed Grape Leaves

aromatic lamb and rice, pistachio pesto, tzatziki • 12

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 8 guests or more.

FISH MARKET

Agean Bronzino

WILD CAUGHT MEDITERRANEAN
delicate, mild, sweet flavor • **33 EA**

Royal Dorado

IMPORTED MEDITERRANEAN
mild, slightly sweet flavor • **32 EA**

Gulf Red Snapper

WILD CAUGHT ATLANTIC
sweet nutty flavor, lean and moist • **34 PER LB**

Hawaiian Kona Kampachi

SERVES 2-4 GUESTS | WILD CAUGHT PACIFIC
rich buttery flavor, nutty notes • **42 PER LB**

Dover Sole

WILD CAUGHT FROM HOLLAND
pan seared, sweet full flavor, delicate & firm • **65 EA**

Skull Island Prawns

(3) head-on prawns • **28 PER THREE**

Norwegian Langoustines

sweet, buttery, delicate • **14 EA | 68 PER LB**

Australian Lobster Tail

lemon, olive oil, mediterranean butter baste,
grilled vegetables • **68 12oz | 135 24oz**

Live Maine Lobster

2-3 lb whole maine lobster • **MKT PER LB**

ADD ONS

Lobster Truffle	22
Maryland Crab	15
Mediterranean Chimichurri	4

PLEASE ALLOW 30-40 MINUTES FOR PREPARATION.

Freshly caught whole fish are grilled and deboned unless otherwise instructed. Please visit our fresh whole fish display. Subject to seasonal availability.

FROM THE SEA

Whole Maine Lobster Pasta

2lbs maine lobster, roasted tomato lobster sauce,
house bucatini pasta • **95**

Chilean Sea Bass

grilled artichoke hearts, crumbled olives,
demi sec cherry tomatoes, lemon nage • **46**

Grilled King Salmon

tomato-miso purée, wild mushrooms, pickled ramps • **40**

Colossal Maryland Crab Cakes

chili remoulade, asparagus, old bay hollandaise • **53**

Sea Scallops

green garlic purée, braised lamb marmalade,
fava beans, english peas • **38**

Swordfish Chop

truffle-caper crust, roasted brussels sprouts,
baby heirloom tomatoes • **52**

STEAKS & CHOPS

Australian Lamb Chops

cucumber, fennel salad • **44 | 88 FULL RACK**

Locally Raised Lamb Shank

fava bean, peas, lemon, lamb jus • **38**

Farm Raised Chicken

pickled vegetable salad, fermented fresno chili purée • **34**

8oz Black Angus Prime Filet Mignon

prime angus beef served sizzling hot with roasted garlic,
oregano, herb butter • **58**

SIDES

Lemon Herb Potatoes	9
Grilled Asparagus	10
Greek Lima Beans	9
Grilled Vegetables	9
Balsamic & Feta Vegetables Fondue	19
Truffled Mac & Cheese ADD CRAB +14 LOBSTER+22 . . .	14