



FISH MARKET

Aegean 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 and firm • 65 EA

Skull Island Prawns
(3) head-on prawns • 28

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 Truffle22
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.

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

HOUSE SPREADS

choice of 3 spreads served with toasted pita

Hummus, Tzatziki, Tirokafteri, Date & Goat Cheese

TRIO 19

SEAFOOD MEZEDES

Big Eye Tuna Tartare
avocado, yuzu vinaigrette, pita chips • 16

Kona Kampachi Crudo
yuzu basil oil, cucumber, orange, pickled chiles • 18

Daily Ceviche
market fresh fish, citrus, onion • 18

Ouzo Blue Mussels
white wine, garlic, feta, lemon, dill • 16

Charred Calamari
caper, feta, citrus vinaigrette • 18

Grilled Portuguese Octopus
sweet onion, red pepper, red wine-caper vinaigrette • 28

CLASSIC MEZEDES

Lamb Meatballs
tomato sauce, feta • 16

Spanakopita
spinach, leeks, feta, phyllo, harissa yogurt • 18

Zucchini & Eggplant Chips
crispy zucchini & eggplant chips, tzatziki sauce • 18

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

Stuffed Grape Leaves
aromati lamb and rice, pistachio pesto, tzatziki • 16

BRUNCH FEATURES

Brioche French Toast
blueberry-lemon cream stuffed with mixed berry compote • 18

Greek Omelet 13
sautéed spinach, tomato, feta, side of breakfast potatoes • 13

Lamb Kofta Burger 17
cucumber, beefsteak tomato, pickled red onion, feta, tzatziki, brioche bun • 17

Jumbo Lump Crab Cake Sandwich
lettuce, tomato, old bay remoulade, brioche roll • 24

Lobster Omelet
crème fraîche, caviar • 21

Chesapeake Benedict
poached eggs, jumbo lump crab cakes, toasted english muffin, hollandaise, breakfast potato • 24

ENTRÉES

Chilean Sea Bass
grilled artichoke hearts, asparagus, 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, fava beans, english peas, braised lamb marmalade, • 38

Swordfish Chop 52
truffle-caper crust, roasted brussels sprouts, baby heirloom tomatoes

Lobster Pasta
2lbs maine lobster, roasted tomato lobster sauce, house bucatini • 95

Australian Lamb Chops
cucumber, fennel salad • 44
| 88 FULL RACK

Farm Raised Chicken
pickled vegetable salad, fermented fresno chili purée • 34

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

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.