

## 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

### 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 & 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 . . . . .	<b>22</b>
Maryland Crab . . . . .	<b>15</b>
Mediterranean Chimichurri . . . . .	<b>4</b>

**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**

### Alaskan Halibut

toasted grape leaves, spice fried chickpeas,  
lima bean puree • **46**

### Grilled King Salmon

charred grapes, littleneck clams, white wine shellfish jus • **42**

### Colossal Maryland Crab Cakes

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

### Diver Scallops

caramelized fennel puree, roast pepper caper relish,  
winter truffle • **45**

### 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**

### Char Grilled Greek Chicken

rainbow swiss chard, whipped feta & basil spuma,  
harissa honey glaze • **36**

### 8oz Black Angus Prime Filet Mignon

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

## SIDES

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