

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 • MKT

SEAFOOD MEZEDES

Ouzo Blue Mussels

white wine, garlic, feta, lemon, dill • 22

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

ADD: CHICKEN \$12, SALMON \$15 PRAWNS \$24, CRAB CAKE \$28

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 • 15

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, mediterranean chimichurri,
fresh lemon • 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	16
Crab Cake	28

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 • 64

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

orzo, fine herbs, peas, tomato, 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	9
Grilled Asparagus	10
Greek Lima Beans	9
Grilled Vegetables	9
Balsamic & Feta Vegetables Fondue	19
Truffled Mac & Cheese ADD CRAB +16 LOBSTER+22 PRAWNS+24	14