

## HOUSE SPREADS

served with toasted pita

### Hummus

*chick pea, tahini, lemon*

### Tzatziki

*greek yogurt, cucumber, red onion*

### Butternut Squash

*lemon yogurt, pomegranate, sesame seed*

TRIO | 32

## CRUDO

### Big Eye Tuna Tartare

*big eye tuna, avocado,  
yuzu vinaigrette, pita chips • 28*

### Daily Ceviche

*market fresh fish,  
citrus, onion • MKT*

## SEAFOOD MEZEDES

### Charred Calamari

*frise, capers,  
garlic chili lemon dressing • 22*

### Grilled Portuguese Octopus

*carrot puree, celery salad,  
lemon olive dressing • 28*

## CLASSIC MEZEDES

### Lamb Meatballs

*tomato sauce, feta • 14*

### Spanakopita

*spinach, leeks, feta, phyllo,  
tzatziki • 18*

### Flaming Saganaki

*pan fried kefalograviera cheese,  
brandy, flambéed table-side • 18*

## SOUP & SALAD

### Lobster Bisque

*butter poached lobster,  
chive oil • 22*

### Village Salad

*vine tomatoes, extra virgin olive oil,  
barrel aged feta • 16*

### Bibb Salad

*pickled red onion, pomegranate seeds,  
crushed pistachio, yogurt vinaigrette • 18*

*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 • 45<sup>EA</sup>*

### Gulf Red Snapper

WILD CAUGHT ATLANTIC  
*sweet nutty flavor, lean and moist • 45<sup>EA</sup>*

### Dover Sole

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

### Norwegian Langoustines

*sweet, buttery, delicate • 19<sup>EA</sup>*

## ADD ONS

Lobster Truffle . . . . .	28
Maryland Crab . . . . .	25
Crab Cake . . . . .	32

**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

### Grilled King Salmon

*charred grapes, littleneck clams,  
white wine shellfish jus • 45*

### Colossal Maryland Crab Cakes

*brussel sprout coleslaw,  
lemon grain mustard dressing, lemon • 68*

### Chilean Sea Bass

*pan seared, psarosoupa, cuttlefish,  
littleneck clams, castelvetrano olives, dill oil • 52*

### Fried Lobster Tail

*frise snap pea salad, red onion, fennel,  
mint, aleppo citrus dressing • 75*

## STEAKS & CHOPS

### Australian Lamb Chops

*cucumber, fennel salad • 55<sup>HALF RACK</sup>*

### Locally Raised Lamb Shank

*orzo, fine herbs, peas, tomato, lemon, lamb jus • 50*

### Char Grilled Greek Chicken

*rainbow swiss chard, whipped feta & basil spuma,  
harissa honey glaze • 39*

### 14oz New York Strip

*grilled asparagus, lemon herb butter • 82*

## SIDES

Lemon Herb Potatoes . . . . .	18
Grilled Asparagus . . . . .	18
Grilled Vegetables . . . . .	18
Truffled Mac & Cheese <b>CRAB +25   LOBSTER+27</b> . . . . .	18