

HOUSE SPREADS

SERVED WITH TOASTED PITA

Chickpea Hummus
*golden raisins, capers,
pickled fresno chiles*

Tzatziki
*greek yogurt, lemon, cucumber,
red onion, olives, dill*

Roasted Eggplant
lemon yogurt, chives, toasted sesame seeds

TRIO 29 | SINGLE 13

SOUP & SALAD

Chicken & Orzo Soup
greek avgolemono- chicken, egg-lemon emulsion • 12

Lobster Soup
butter poached lobster, chives oil • 22

Greek Village Salad
*cucumber, green bell peppers, red onion, tomato,
feta cheese, olives, red wine vinaigrette • 18*

Butter Lettuce Salad
*orange, pickled onion, goat cheese, pistachio, mint,
radish, sugar snap peas, champagne vinaigrette • 19*

ADD ON

Chicken	16	Prawns	22
Salmon	30	Crab Cake	32

CRUDO

Big Eye Tuna Tartare
*toasted sesame seeds, green onion,
cucumber, radish, potato crisps,
chili lime citronette • 24*

Chef's Choice Ceviche • MKT

SEAFOOD MEZEDES

Ouzo Mussels
*dill, garlic, leeks, lemon,
grilled bread, white wine, butter • 22*

Grilled Calamari
capers, frisée, garlic lemon chili oil • 19

Grilled Octopus
*sweet onions, red peppers,
red wine-caper vinaigrette • 29*

CLASSIC MEZEDES

Lamb Meatballs
mint, feta cheese, tomato sauce • 14

Spanakopita
spinach, leeks, feta, phyllo, tzatziki • 14

Flaming Saganaki
*pan fried kefalograviera cheese,
pita bread, brandy, flambéed table-side • 17*

Stuffed Grape Leaves
*lamb, fennel, onion, rice, fine herbs,
lemon fennel pollen pesto • 12*

Crispy Eggplant
lemon yogurt, caper • 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

SERVED WITH LADOLEMONO, CAPERS,
OREGANO, AND PARSLEY

Aegean Bronzino

WILD CAUGHT MEDITERRANEAN
delicate, mild, sweet flavor • 39 EA

Royal Dorado

IMPORTED MEDITERRANEAN
mild, slightly sweet flavor • 38 EA

Gulf Red Snapper

WILD CAUGHT ATLANTIC
sweet nutty flavor, lean and moist • 36 PER LB

Hawaiian Kona Kampachi

SERVES 2-4 GUESTS | WILD CAUGHT PACIFIC
rich buttery flavor, nutty notes • 44 PER LB

Dover Sole

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

Norwegian Langoustines

sweet, buttery, delicate • 24 EA

ADD ONS

LOBSTER • 25

MARYLAND CRAB • 19

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.

SIDES

Lemon Herb Potatoes	10
Grilled Vegetables.	12
Greek Lima Beans	15
Mac & Cheese CRAB +19 LOBSTER +25	18
Tomato Basil Mac & Cheese	18

FROM THE SEA

Fresh Bucatini Pasta

lobster, jumbo crab meat, fava beans, chili, garlic, tomato, leek, herbs, white wine dill butter sauce • 56

Grilled Tuna

green beans almonds, basil, roasted tomato, aleppo chili citrus dressing • 42

Grilled King Salmon

roasted cauliflower, golden raisins, pistachio, lemon caper dressing • 45

Maryland Crab Cakes

jumbo crab, chili remoulade, old bay potatoes • 64

Seared Scallops

pea's purée, fennel salad, lemon fennel pollen pesto • 46

Blue Prawns

baby bok choy, garlic lemon chili sauce • 42

Whole Lobster

spring succotash, herbs, lemon saffron consume • 79

STEAKS & CHOPS

Australian Lamb Chops

patates founou, red wine pomegranate reduction, mint gremolata • 62

Locally Raised Lamb Shank

lima beans, escarole, rosemary harissa saffron jus • 49

Grilled Half Chicken

rapini, pickled pearl onions, olives, feta cheese, grilled lemon, aleppo chili rosemary honey glaze • 36

8oz Beef Tenderloin

lemon herb butter, patates founou • 65