

## BRUNCH SPECIALS

### Pistachio Crêpe

*greek yogurt, honey, seasonal fruit • 20*

### Egg & Cheese

*tomato sauce, feta,  
grilled sourdough • 23*

### Steak & Eggs

*dry aged strip, eggs,  
breakfast potatoes • 45*

### Chesapeake Benedict

*jumbo lump crab cakes, poached eggs,  
brioche, hollandaise, breakfast potatoes • 35*

### French Toast

*brioche, orange marmalade,  
maple syrup, chantilly cream,  
seasonal fruit • 20*

### Omelette

*spinach, provolone, mozzarella,  
breakfast potatoes • 22*

### Fried Chicken Sandwich

*harissa glaze, tzatziki, cucumber,  
tomato, breakfast potatoes • 25*

### Jumbo Lump Crab Cake Sandwich

*brioche bun, lettuce, tomato,  
remoulade, breakfast potatoes • 35*

## HOUSE SPREADS

SERVED WITH TOASTED PITA

### Hummus

*golden raisins, capers, pickled fresno chiles*

### Tzatziki

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

### Roasted Eggplant

*lemon yogurt, chives, toasted sesame seeds*

TRIO 29 | SINGLE 13

## SEAFOOD MEZEDES

### Big Eye Tuna Tartare

*avocado, fennel, green olive, blood orange,  
basil, chili lime citronette • 24*

### House Cured Scottish Salmon

*cucumber, capers, red onion, dill & chive oil,  
citrus yogurt • 22*

### Ouzo Mussels

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

### Grilled Calamari

*capers, feta, citrus vinaigrette • 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*

### Zucchini & Eggplant Chips

*lemon yogurt, capers • 14*

## SOUP & SALAD

CHICKEN + 16 | SALMON +30 | SHRIMP + 22 | CRAB CAKE + 32

### Chicken & Orzo Soup

*greek avgolemono- chicken, egg-lemon emulsion • 12*

### Creamy Tomato Soup

*tomato, basil oil, sourdough croutons • 16*

### 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*

## FISH MARKET

SERVED WITH LADOLEMONO, CAPERS,  
OREGANO, AND PARSLEY

**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.*

### 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 • 28

CRAB CAKE • 32

#### SIDES

Lemon Herb Potatoes .....	10
Roasted Cauliflower.....	12
Greek Lima Beans .....	15
Stuffed Zucchini.....	14
Grilled Napa Cabbage .....	12
Baked Eggplant .....	15

## 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

*fregola, asparagus, harissa feta cream • 45*

### Maryland Crab Cakes

*jumbo crab, chili remoulade, old bay potatoes • 64*

### Grilled Scallops

*white beech mushrooms, leeks, gremolata, lemon white truffle sauce • 48*

### Colossal Prawns

*kefalograviera cheese, tomato, fennel, herbs, flambéed table-side • 58*

### Macaroni & Cheese

*mozzarella & fontina cheese blend • 19*  
MAC ADDITIONS: SHRIMP +22 | CRAB +28 | LOBSTER +25

## 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*

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.