

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

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*

ADD ON

Chicken 16	Shrimp 22
Salmon 30	Crab Cake 32

CRUDO

Big Eye Tuna Crudo
*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*

SEAFOOD MEZEDES

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 • 14

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

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
Stuffed Zucchini	14
Greek Lima Beans	15
Grilled Napa Cabbage	12
Baked Eggplant	15
Roasted Cauliflower	12

FROM THE SEA

Grilled Tuna

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

Grilled King Salmon

fregola, asparagus, harissa feta cream • 45

Grilled Scallops

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

Pan Seared Chilean Sea Bass

*artichokes, couscous, olives,
capers, chimichurri • 52*

Colossal Prawns

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

Maryland Crab Cakes

jumbo crab, chili remoulade, old bay potatoes • 64

FROM THE LAND

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

HOUSE MADE PASTA

Mafaldine

cabbage, fennel, leeks, asparagus, basil pesto • 38

Bucatini

*lobster, jumbo crab meat, chili, tomato,
white wine, leeks, dill butter sauce • 58*

Campanelle

shrimp, tomato, caper, garlic, basil • 42

Macaroni & Cheese

mozzarella & fontina cheese blend • 19

MAC ADDITIONS: SHRIMP *22 | CRAB *28 | LOBSTER *25