

BRUNCH SPECIALS

French Toast

brioche, strawberry marmalade, maple syrup, seasonal fruit, chantilly cream • 22

Bacon Omelette

bacon, feta cheese, pita bread, greek village salad • 22

Sausage, Egg & Cheese

Greek sausage, bacon, tomato, lettuce, mozzarella, brioche bun, breakfast potatoes • 25

Crab Cake Sandwich

tomato, lettuce, red onion, remoulade jumbo lump crab cake, breakfast potatoes • 34

Spanakopita Benedict

poached eggs, wilted spinach, feta, english muffin, breakfast potatoes • 24

Salmon Benedict

house cured scottish salmon, poached eggs, english muffin, breakfast potatoes • 26

Chesapeake Benedict

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

Chicken & Shrimp Salad

grilled chicken breast, grilled shrimp, artisan mixed lettuce, tomato, red onion, lemon dill yogurt vinaigrette • 32

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

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.

SEAFOOD MEZEDES

Ouzo Mussels

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

Grilled Calamari

capers, feta, honey mustard vinaigrette • 20

Grilled Octopus

sweet onions, red peppers, red wine-caper vinaigrette • 29

Big Eye Tuna Tartare

avocado, mango, cilantro & green onion oil, chili lime sesame citronette, crispy bread • 25

Ouzo Cured Salmon

avocado, cucumber, orange, red onion, radish, sesame seeds, tzatziki, basil oil • 22

CLASSIC MEZEDES

Lamb Meatballs

mint, feta cheese, tomato sauce • 15

Spanakopita

spinach, leeks, feta, phyllo, tzatziki • 15

Flaming Saganaki

pan fried kefalograviera cheese, pita bread, brandy, flambéed table-side • 19

Stuffed Grape Leaves

lamb, fennel, onion, rice, fine herbs, lemon fennel pollen pesto • 14

Zucchini & Eggplant Chips

lemon yogurt • 16

SOUP & SALAD

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

Chicken & Orzo Soup

greek avgolemono- chicken, egg-lemon emulsion • 13

Creamy Tomato Soup

tomato, basil oil, crispy bread • 16

Greek Village Salad

cucumber, green bell peppers, red onion, tomato, feta cheese, olives, red wine vinaigrette • 19

Butter Lettuce Salad

orange, pickled onion, goat cheese, pistachio, 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 deboned and grilled.

*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 • 39 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
herb butter marinated, sweet, delicate & firm • 69 EA

Norwegian Langoustines

sweet, buttery, delicate • 24 EA

ADD ONS

LOBSTER • 25

MARYLAND CRAB • 28

CRAB CAKE • 32

SIDES

Lemon Herb Potatoes

fennel pollen, oregano, ladolemono • 10

Stuffed Zucchini

panko, onions, bell peppers, olives, egg, cheese sauce • 15

Greek Lima Beans

celery, carrots, chives, feta cheese • 15

Roasted Green Beans

parmesan, shallot, garlic • 12

Grilled Jumbo Asparagus

persillade sauce, goat cheese • 16

FROM THE SEA

Grilled Swordfish

*green beans, roasted fennel, aleppo chili citrus dressing,
Caselvetrano relish • 45*

Grilled King Salmon

*sugar snap peas, fava bean puree,
caper pinenut raisin tapenade • 45*

Grilled Scallops

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

Pan Seared Chilean Sea Bass

*butter basted sauteed seasonal vegetables,
lemon herb caper sauce • 52*

Colossal Prawns

*kefalograviera cheese, tomato, yukon gold potatoes,
Greek olives, herbs, flambéed table-side • 58*

Maryland Crab Cakes

*jumbo crab, chili remoulade, roasted green beans,
shallot, garlic • 64*

FROM THE LAND

Australian Lamb Chops

roasted romanesco, mint gremolata, romesco sauce • 64

Locally Raised Lamb Shank

lima beans, escarole, rosemary harissa saffron jus • 49

Grilled Half Chicken

briam, feta, aleppo chili rosemary honey glaze • 38

16oz Prime NY Strip Steak

french fries, persillade sauce, truffle aioli • 82

8oz Filet

lemon herb butter, grilled asparagus, persillade sauce • 65

HOUSE MADE PASTA

Stuffed Shells

*jumbo crab meat, spinach, three cheese, shallot,
garlic, lemon, roasted tomato sauce • 49*

Bucatini

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

Campanelle

shrimp, tomato, caper, garlic, basil • 45

Macaroni & Cheese

mozzarella & fontina cheese blend • 19

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