

## 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 • 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*

### ADD ON

Chicken . . . . . 16	Shrimp . . . . . 22
Salmon . . . . . 30	Crab Cake . . . . . 32

## 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*

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 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