

MEZEDES

Stuffed Grape Leaves
*ground beef, rice, fine herbs,
lemon, tzatziki • 12*

Spanakopita
spinach, leeks, feta, phyllo, tzatziki • 13

Zucchini & Eggplant Chips
tzatziki • 14

Roasted Lamb Meatballs
*ground lamb, fine herbs, onions,
egg, pita, tzatziki • 15*

Flaming Saganaki
*pan fried kefalograviera cheese,
pita bread, brandy;
flambéed table-side • 16*

Tyropita
*ricotta, feta, dill, egg, pastry,
thyme honey sauce • 14*

THALASSINA

Ouzo Mussels
*white wine tomato broth, basil,
grilled bread • 18*

Little Neck Clams
*lemon white wine broth, butter,
garlic, grilled bread • 18*

Grilled Calamari
capers, feta, honey mustard vinaigrette • 16

Grilled Octopus
*red onions, sweet peppers, capers,
red wine vinaigrette • 25*

Shrimp Saganaki
*head-on shrimp, tomato, garlic, lemon
sauce, grilled sourdough • 22*

HOUSE SPREADS

\$9 • SERVED WITH TOASTED PITA

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

Roasted Eggplant
eggplant, feta, garlic, olive oil, red wine vinegar

Tirokafteri
feta, roasted peppers, olives, aleppo chili

TRIO TASTING • \$19

SOUP & SALAD

Chicken & Orzo Soup
*greek avgolemono- chicken,
egg-lemon emulsion • 10*

Seafood Soup
*shrimp, calamari, clams, mussels,
lobster tomato broth, crispy bread • 14*

Greek Village Salad
*tomatoes, cucumber, red onion, peppers
feta, olives, red wine vinaigrette • 12*

Marouli Salad
*romaine lettuce, dill, spring onions,
feta vinaigrette • 10*

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 6 guests or more.

SEAFOOD MARKET

PLEASE VISIT OUR FRESH WHOLE FISH DISPLAY
(subject to seasonal availability)

PLEASE ALLOW 30–40 MINUTES FOR PREPARATION.

FRESHLY CAUGHT WHOLE FISH; DEBONED &
GRILLED; SERVED WITH LADOLEMONO,
CAPERS, OREGANO, & PARSLEY

WHOLE FISH

Aegean Bronzino

WILD CAUGHT MEDITERRANEAN • 39^{EA}

Royal Dorado

IMPORTED MEDITERRANEAN • 39^{EA}

Gulf Red Snapper

WILD CAUGHT ATLANTIC • 36^{LB}

Hawaiian Kona Kampachi

SERVES 2–4 GUESTS

WILD CAUGHT PACIFIC • 44^{LB}

FILLET FISH

Jail Island Salmon

FARM RAISED NOVIA SCOTIA PEI CA • 29 / 7^{oz}

Chilean Sea Bass

WILD CAUGHT PATAGONIA CHILE • 44 / 7^{oz}

Block Island Swordfish

WILD CAUGHT NORTH ATLANTIC • 30 / 8^{oz}

SHELLFISH

Norwegian Langoustines

WILD CAUGHT NEW ZEALAND • 24^{EA}

Patagonian Red Royal Shrimp

WILD CAUGHT PATAGONIA CHILE • 20^{HALF} 36^{LB}

Chesapeake Crab Cakes

MARYLAND CLASSIC 8OZ • 32 / 64

1lb Maine Lobster

WILD CAUGHT MAINE • 45^{EA}

GREEK CLASSICS

Australian Lamb Chops

roasted potatoes, ladolemono sauce • 68

Locally Raised Lamb Shank

lima beans, escarole, rosemary harissa saffron jus • 45

Moussaka

*ground lamb, roasted potatoes, eggplant,
herbs, beshamel • 28*

Lamb Spaghetti

ragu of lamb, tomatoes, onions, cloves, red wine • 28

Lobster Bucatini

creamy citrus and dill butter sauce • 58

Orzo Pasta

*artichokes, roasted pepper, cherry tomato, olives,
feta, fresh herbs, lemon olive oil sauce • 22*

SOUVLAKI

SERVED WITH PATATES FOURNOU LEMONATES

Cultivated Mushrooms • 22

Australian Lamb Loin • 49

Berkshire Pork Tenderloin • 29

Black Angus Beef Strip Steak • 32

Free Range Chicken • 27

SIDES

Roasted Greek Potatoes

vegetable broth, garlic, herbs, ladolemono • 10

Horta

*Dandelion greens, swiss chard,
kale, olive oil, lemon • 12*

Greek Lima Beans

celery, carrots, chives, feta cheese • 12

Briami

*tomato, eggplant, peppers, zucchini,
onion, feta, oregano • 10*

Spanakorizo

*creamy spinach, arborio rice, dill,
olive oil, lemon juice • 14*