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## CRUDO

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### Kampachi Crudo\*

*charred mango, jicama, red onion, avocado aqua chili* • 18

### Big Eye Tuna Tartare\*

*avocado, yuzu, chili oil, pita chips* • 21

### Daily Ceviche\*

*market fresh fish, citrus, onion* • 18

## HOUSE SPREADS

*Choice of 3 spreads served with toasted pita*

**Hummus** *chick pea, tahini, lemon*

**Tzatziki** *greek yogurt, cucumber, red onion*

**Tirokafteri** *roasted red pepper, feta*

**Date, Goat Cheese, & Herb**

TRIO | 20

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## SOUP & SALAD

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### Chicken & Orzo Soup

*greek avgolemono- chicken, egg-lemon emulsion* • 10

### Village Salad

*vine tomatoes, extra virgin olive oil, barrel aged feta* • 14

### Arcadian Salad

*arcadian mixed greens, cherry tomato, cucumber, pepperoncini, onion, shaved fennel & radish, agiorgitiko vinaigrette* • 13

### Brussels Sprout Salad

*pickled fresno chilis, toasted almonds, barrel aged feta, dried cranberries, red onion, mustard emulsion, apple* • 15

### Whole Lobster Salad

*1.5 lbs fresh maine lobster, orange, bitter greens* • 65

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## SEAFOOD MEZEDES

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### Blue Mussels

*white wine, garlic, feta, lemon, dill* • 19

### Salt & Pepper Calamari

*leeks, za'atar yogurt, jalapeños* • 17

### Grilled Alaskan King Crab

*browned butter, capers, toasted almonds, herbs* • 24

### Oysters on the Half Shell\*

*pink peppercorn, watermelon mignonette* • 24

### Grilled Portuguese Octopus

*sweet onions, red peppers, red wine-caper vinaigrette* • 28

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## CLASSIC MEZEDES

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### Lamb Meatballs

*tomato sauce, feta* • 14

### Spanakopita

*spinach, leeks, feta, phyllo, harissa yogurt* • 14

### Zucchini & Eggplant Chips

*crispy zucchini & eggplant chips, tzatziki sauce* • 14

### Flaming Saganaki

*pan fried kefalograviera cheese, brandy, flambéed table-side* • 15

### Wagyu Stuffed Grape Leaves

*aromatic beef and rice, pistachio pesto, tzatziki* • 14

**(GF) GLUTEN FREE.** 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

### Aegean Bronzino

**WILD CAUGHT MEDITERRANEAN**  
delicate, mild, sweet flavor • **36 EACH**

### Royal Dorade

**IMPORTED MEDITERRANEAN**  
mild, slightly sweet flavor • **35 EACH**

### Gulf Red Snapper

**WILD CAUGHT**  
sweet nutty flavor, lean and moist • **34 PER LB**

### Hawaiian Kona Kampachi

**SERVES 2-4 GUESTS | WILD CAUGHT PACIFIC**  
rich buttery flavor, nutty notes • **42 PER LB**

### Dover Sole

**WILD CAUGHT FROM HOLLAND**  
pan seared, sweet full flavor, delicate & firm • **65 EACH**

### Skull Island Prawns

(3) head-on prawns • **28 PER THREE**

### Norwegian Langoustines

sweet, buttery, delicate • **14 EA | 68 PER LB**

### Live Maine Lobster

2-3 lb whole maine lobster • **MP PER LB**

## ADD ONS

Champagne Reduction with Siberian Caviar* . . .	<b>29</b>
Blistered Tomato, Seared Scallop, Oregano* . . .	<b>14</b>
Jalapeño Bianco Sauce, Colossal Crabmeat . . .	<b>13</b>
Mediterranean Salsa Verde . . . . .	<b>4</b>

**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.

## FROM THE SEA

### Whole Maine Lobster Pasta

2 pound maine lobster, roasted tomato-lobster sauce,  
bucatini pasta • **95**

### Chilean Sea Bass

grilled artichoke hearts, crumbled olives,  
demi sec cherry tomatoes • **48**

### Pan Seared Ora King Salmon\*

texas citrus and fennel salad, smoked tomato broth • **36**

### Colossal Maryland Crab Cakes

chili remoulade, broccolini, old bay hollandaise • **52**

### New Bedford Sea Scallops

braised swiss chard, gigante bean purée, brown butter • **42**

### Brioche Encrusted Alaskan Halibut

foraged mushrooms, asparagus, champagne sauce • **55**

## STEAKS & CHOPS

### Australian Lamb Chops\*

cucumber, fennel salad • **44 | 88 FULL RACK**

### Braised Colorado Lamb Shank

toasted orzo, roasted vegetables, lamb jus • **39**

### Farm Raised Chicken

pickled vegetable salad, fermented fresno chili purée • **32**

### 8oz Black Angus Prime Filet Mignon\*

roasted garlic, salsa verde • **58**

### Prime Short Rib

couscous, spring onion purée, jus • **42**

## SIDES

Crispy Lemon Herb Potatoes . . . . .	<b>9</b>
Grilled Asparagus with Salsa Verde . . . . .	<b>10</b>
Charred Broccolini with Garlic Chili Oil . . . . .	<b>11</b>
Truffled Mac & Cheese . . . . .	<b>14</b>

ADD CRAB +12 | LOBSTER+22