
CRUDO

Kampachi Crudo*

charred mango, jicama, red onion, avocado aqua chili • 22

Big Eye Tuna Tartare*

avocado, yuzu, chili oil, pita chips • 26

Daily Ceviche*

market fresh fish, citrus, onion • 22

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

ADDITIONAL PITA | CRUDITE 3

SOUP & SALAD

Chicken & Orzo Soup

greek avgolemono- chicken, egg-lemon emulsion • 10

Village Salad

vine tomatoes, extra virgin olive oil, barrel aged feta • 15

Arcadian Salad

arcadian mixed greens, cherry tomato, cucumber, pepperoncini, onion, shaved fennel & radish, agiorgitiko vinaigrette • 14

Brussels Sprout Salad

pickled fresno chilis, toasted almonds, barrel aged feta, dried cranberries, red onion, mustard emulsion, apple • 16

Whole Lobster Salad

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

SEAFOOD MEZEDES

Blue Mussels

white wine, garlic, feta, lemon, dill • 28

Salt & Pepper Calamari

leeks, za'atar yogurt, jalapeños • 19

Grilled Alaskan King Crab

browned butter, capers, toasted almonds, herbs • MP PER LB

Oysters on the Half Shell*

pink peppercorn, watermelon mignonette • 24

Grilled Portuguese Octopus

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

CLASSIC MEZEDES

Lamb Meatballs

tomato sauce, feta • 16

Spanakopita

spinach, leeks, feta, phyllo, harissa yogurt • 16

Zucchini & Eggplant Chips

crispy zucchini & eggplant chips, tzatziki sauce • 14

Flaming Saganaki

pan fried kefalograviera cheese, brandy, flambéed table-side • 17

Wagyu Stuffed Grape Leaves

aromatic beef and rice, pistachio pesto, tzatziki • 16

(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 • **38 EACH**

Royal Dorade

IMPORTED MEDITERRANEAN
mild, slightly sweet flavor • **38 EACH**

Gulf Red Snapper

WILD CAUGHT
sweet nutty flavor, lean and moist • **36 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 • **69 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* . . .	29
Blistered Tomato, Seared Scallop, Oregano* . . .	14
Jalapeño Bianco Sauce, Colossal Crabmeat . . .	13
Mediterranean Salsa Verde	4

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 • **54**

Pan Seared Ora King Salmon*

texas citrus and fennel salad, smoked tomato broth • **38**

Colossal Maryland Crab Cakes

chili remoulade, broccolini, old bay hollandaise • **60**

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 • **58**

Braised Colorado Lamb Shank

toasted orzo, roasted vegetables, lamb jus • **43**

Farm Raised Chicken

pickled vegetable salad, fermented fresno chili purée • **36**

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	12
Grilled Asparagus with Salsa Verde	12
Charred Broccolini with Garlic Chili Oil	12
Truffled Mac & Cheese	16

ADD CRAB +12 | LOBSTER+22