



MOCKTAILS

Philotimo

lyre's agave reserva spirit,
lyre's coffee originale, lyre's italian orange,
agave, chocolate bitters • 12

Lady of the Lake

lyre's london dry spirit, lyre's apéritif rosso,
lyre's italian orange, lemon, strawberry,
rhubarb bitters • 12

Chronos

lyre's london dry spirit, lemon, orgeat,
passion fruit • 12

CRUDO

Big Eye Tuna*

black garlic aioli, white soy glaze,
fresh black truffle, crisp potato • 27

Daily Ceviche*

market fresh fish, citrus, onion • 22

MEZEDES

Wagyu Stuffed Grape Leaves

aromatic beef & rice, pistachio pesto,
tzatziki sauce • 12

Lamb Meatballs

tomato sauce, feta • 12

Spanakopita

spinach, leeks, feta, phyllo, harissa yogurt • 10

Zucchini & Eggplant Chips

crispy zucchini & eggplant chips, tzatziki • 14

Salt & Pepper Calamari

leeks, chili remoulade, jalapenos • 19

Waygu Beef Kafta Kabob

harissa, onion, mint, tzatziki • 16

Grilled Portuguese Octopus

sweet onions, red peppers,
red wine-caper vinaigrette • 19

Flaming Saganaki

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

Duo of Oysters*

3 watermelon mignonette and
3 horseradish espuma • 26

Blue Mussels

white wine, garlic, feta, lemon, dill • 16

HOUSE SPREADS

Served With Toasted Pita

Hummus

chick pea, tahini, lemon

Tzatziki

greek yogurt, cucumber, onion

Tirokafteri

roasted red pepper, feta

EACH 8 | TRIO 20

SANDWICHES

Choice of Mixed Greens or Greek Fries

Ouzo Bay Burger*

beefsteak tomato, baby gem lettuce,
cucumber, pickled red onion, scallions,
crumbled feta, tzatziki sauce • 19

Greek Gyro

roasted lamb, tzatziki, tomato, red onion,
greek oregano, fries • 16

Crab Cake Sandwich

jumbo lump crab cake, bibb lettuce,
tomato, mustard aioli • 35

Lamb Meatball Sandwich

brioche roll, tomato sauce, feta • 18

SOUP & SALAD

Watermelon Salad

dehydrated olives, cucumbers,
tomatoes, arugula, basil, feta • 16

Village Salad

heirloom tomatoes, extra virgin olive oil,
barrel aged feta • 12

Chicken & Orzo Soup

known in greek as avgolemono-
chicken, egg-lemon emulsion • 10

Arcadian Salad

arcadian mixed greens, shaved fennel &
radish, cherry tomato, cucumber, red onion,
pepperoncini, agiorgitiko vinaigrette • 11

Chicken +12
Salmon +12
Shrimp +16

Octopus +18
Crab Cake +18

FROM THE MARKET

Branzino Filet

charred broccolini • 26

Dover Sole Filet

lemon herb potatoes,
champagne sauce • 35

Royal Dorade Filet

charred asparagus • 26

ENTRÉES

Seared Shrimp

manitaropita, pickled maitake,
champagne sauce, sage • 29

Colossal Maryland Crab Cake

chili remoulade, old bay hollandaise,
broccolini • 30

Redfish

herbed gigante beans, fava beans,
lemon caper olive oil • 39

Pan Seared Ora King Salmon

texas citrus & fennel salad,
smoked tomato broth • 38

Alepo Rubbed Chicken

fermented fresno chili purée,
potato dauphine • 36

Wild Pacific Halibut

lemon truffle nage, charred asparagus,
middleneck clams, wild mushrooms • 58

Braised Colorado Lamb Shank

toasted orzo, roasted vegetables, jus • 43

SIDES

Truffled Mac & Cheese 14
Crispy Lemon Herb Potatoes 8
Charred Asparagus 9
Charred Broccolini 9

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.