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## CRUDO

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### Kampachi Crudo\*

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

### Big Eye Tuna\*

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

### 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*

**Babaganoush** *eggplant, garlic, tahini, lemon*

**TRIO | 20**

**ADDITIONAL PITA | CRUDITE 3**

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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 • 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 • 18*

### 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 • 28*

### Salt & Pepper Calamari

*leeks, chili remoulade, jalapeños • 19*

### Grilled Alaskan King Crab

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

### East Coast Oysters\*

*shiso yuzu emulsion, caviar, half dozen oysters • 28*

### Grilled Portuguese Octopus

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

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## CLASSIC MEZEDES

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### Lamb Meatballs

*tomato sauce, feta • 16*

### Spanakopita

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

### Wagyu Beef Kofta Kebab

*harissa, onion, mint, tzatziki • 22*

### 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*

### Roasted Honeynut Squash

*green goddess sauce, pumpkin seeds • 17*

**(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**

### Norwegian Langoustines

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

### Live Maine Lobster

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

### Skull Island Prawns

(3) head-on prawns • **28 PER THREE**

## ADD ONS

Champagne Reduction with Siberian Caviar\* . . . **29**

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

florina pepper puree, confit fennel, crisp chickpeas • **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**

### Seared Sea Scallops

manitaropita, pickled maitake,, champagne sauce, sage • **46**

### Pacific Sablefish

greek honey glaze, porcini tea, wild mushrooms • **42**

## STEAKS & CHOPS

### Australian Lamb Chops\*

cucumber, fennel salad • **58**

### Braised Colorado Lamb Shank

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

### Alepo Rubbed Farm Raised Chicken

potato dauphine , fermented fresno chili purée • **36**

### 8oz Black Angus Filet Mignon\*

roasted garlic, salsa verde • **58**

### Wagyu Flat Iron Steak\*

roasted cipollini onions, charred sweet peppers, blistered tomatoes, yuzu tahini yogurt sauce • **54**

## SIDES

Roasted Wild Mushrooms black garlic aioli, chive oil . . . . **16**

Crispy Lemon Herb Potatoes lemon zest, chives, . . . . . **12**

Charred Broccolini salsa verde, kefalograviera. . . . . **12**

Truffled Mac & Cheese . . . . . **16**

**ADD CRAB +12 | LOBSTER+22**