



## 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 apertif 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

### East Coast Oysters\*

shisu yuzu emulsion, caviar,  
half dozen oysters • 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

### Lamb Meatball Sandwich

brioche roll, tomato sauce, feta • 18

### Crab Cake Sandwich

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

## SOUP & SALAD

### Brussels Sprout Salad

pickled fresno chilis, toasted almonds,  
barrel aged feta, dried cranberries, red onion,  
mustard emulsion, apple • 18

### 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

florina pepper puree, crispy chickpeas • 39

### Pan Seared Ora King Salmon

texas citrus & fennel salad,  
smoked tomato broth • 38

### Alepo Rubbed Chicken

fermented fresno chili purée,  
potato dauphine • 36

### Pacific Sablefish

greek honey glaze, porcini tea,  
wild mushrooms • 42

### Braised Colorado Lamb Shank

toasted orzo, roasted vegetables, jus • 43

## SIDES

Truffled Mac & Cheese . . . . . 14  
Crispy Lemon Herb Potatoes . . . . . 8  
Roasted Wild Mushrooms . . . . . 16  
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.