
CRUDO

Kampachi Crudo*

passion fruit leche de tigre, cucumber, serrano • 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

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 • 18

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, 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

CLASSIC MEZEDES

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

Heirloom Sumac Roasted Carrots

greek yogurt meringue, citrus tahini, pistachios • 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, asparagus, 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 Asparagus salsa verde, kefalograviera **14**

Truffled Mac & Cheese **16**

ADD CRAB +12 | LOBSTER+22