



CRUDO

BIG EYE TUNA TARTARE
toasted sesame seeds, green onion,
cucumber, radish, potato crisps,
chili lime citronette • 29

CHEF'S CHOICE CEVICHE • MKT

SEAFOOD MEZEDES

OUZO MUSSELS
dill, garlic, leeks, lemon, white wine,
butter, grilled bread • 25

GRILLED CALAMARI
capers, frisée, garlic lemon chili oil • 19

GRILLED OCTOPUS
sweet onions, red peppers,
red wine-caper vinaigrette • 32

CLASSIC MEZEDES

LAMB MEATBALLS
mint, feta cheese, tomato sauce • 14

SPANAKOPITA
spinach, leeks, feta, phyllo, tzatziki • 14

FLAMING SAGANAKI
pan fried kefalograviera cheese,
pita bread, brandy, flambéed table-side • 17

STUFFED GRAPE LEAVES
lamb, fennel, onion, rice, fine herbs,
lemon fennel pollen pesto • 12

CRISPY EGGPLANT
lemon yogurt, caper • 12

SOUP & SALAD

CHICKEN & ORZO SOUP
greek avgolemono- chicken, egg-lemon
emulsion • 12

LOBSTER SOUP
butter poached lobster, chives oil • 22

GREEK VILLAGE SALAD
cucumber, green bell peppers, red onion,
tomato, feta cheese, olives, red wine
vinaigrette • 18

BUTTER LETTUCE SALAD
orange, pickled onion, goat cheese, pistachio,
mint, radish, sugar snap peas, champagne
vinaigrette • 15

ADD ONS

CHICKEN • 12 PRAWNS • 24
SALMON • 15 CRAB CAKE • 28

HOUSE SPREADS

SERVED WITH TOASTED PITA

CHICKPEA HUMMUS
golden raisins,
capers, pickled
fresno chiles

TZATZIKI
greek yogurt, lemon,
dill, cucumber, red
onion, olives

ROASTED EGGPLANT
lemon yogurt, chives,
toasted sesame seeds

TRIO 29 | SINGLE 13

FISH MARKET

SERVED WITH LADOLEMONO, CAPERS, OREGANO, AND PARSLEY

AEGEAN BRONZINO 45

ROYAL DORADO 42

GULF RED SNAPPER..... 36 PER LB

HAWAIIAN KONA KAMPACHI 44 PER LB

DOVER SOLE..... 65

NORWEGIAN LANGOUSTINES 24

PLEASE ALLOW 30-40 MINUTES FOR PREPARATION. Freshly caught
whole fish are grilled and deboned unless otherwise instructed. Subject to
seasonal availability.

ADD ONS

LOBSTER TRUFFLE • 22 MARYLAND CRAB • 16 CRAB CAKE • 28

FROM THE SEA

BLUE PRAWNS
baby bok choy, garlic lemon
chili sauce • 42

GRILLED KING SALMON
roasted cauliflower,
golden raisins, pistachio,
lemon caper dressing • 45

MARYLAND CRAB CAKES
jumbo crab, chili remoulade,
old bay potatoes • 66

SEARED SCALLOPS
pea's purée, fennel salad,
lemon fennel pollen pesto • 46

FRESH BUCATINI PASTA
lobster, jumbo crab meat,
fava beans, chili, garlic, tomato,
leek, herbs, white wine dill
butter sauce • 75

WHOLE LOBSTER
spring succotash, herbs,
lemon saffron consume • 79

GRILLED TUNA
green beans almonds, basil,
roasted tomato, aleppo chili
citrus dressing • 45

STEAKS & CHOPS

AUSTRALIAN LAMB CHOPS
patatesournou, red wine
pomegranate reduction,
mint gremolata • 58

LOCALLY RAISED LAMB SHANK
lima beans, escarole,
rosemary harissa saffron jus • 55

GRILLED HALF CHICKEN
rapini, pickled pearl onions,
olives, feta cheese, grilled lemon,
aleppo chili rosemary
honey glaze • 36

8OZ BEEF TENDERLOIN
lemon herb butter,
patatesournou • 65

SIDES

LEMON HERB POTATOES..... 10

GRILLED VEGETABLES 12

GREEK LIMA BEANS 15

MAC & CHEESE CRAB +19 | LOBSTER +25 18

TOMATO BASIL MAC & CHEESE 18

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.