

SUSTAINABLE DINNER MENU

Please enjoy our ingredients grown, raised and caught by the finest suppliers in our industry that share our commitment to serving great food.
We further our dedication to this mission by featuring only antibiotic - free and natural ingredients on our menu

THE RAW BAR

BLUE POINT OYSTERS 3.25 EA

BEAU SOLEIL OYSTERS 3.75 EA

KUSSHI OYSTERS 3.75 EA

KUMAMOTO OYSTERS 4.75 EA

CLAMS 2.25 EA

4 JUMBO SHRIMP COCKTAIL 28

CHAMPAGNE POACHED

JUMBO CRAB MEAT 32

CAVIAR AND AVOCADO

SEAFOOD PLATEAU

(FOR 2) 60 - (FOR 4) 98

LOBSTER, CRABMEAT, SHRIMP, CRAWFISH,
CRAB CLAWS, E.C. OYSTERS & CLAMS

TUNA TARTARE 28

AVOCADO MOUSSE, CAVIAR, PITA CRISPS

SALADS

ROMAINE & RADICCHIO 18

Crisp Romaine hearts, radicchio, dill, scallions,
aged barrel feta cheese, evoo

RUSTIC GREEK 20

Classic Greek salad, vine ripened tomatoes, cucum-
bers, red onions, olives, peppers, Arachova's barrel
aged feta cheese, oregano, aged balsamic, evoo

ARUGULA FIG SALAD 18

Arugula greens, roasted beets, caramelized manouri
cheese, fig compote, honey balsamic vinaigrette

SOUP

CHEF'S DAILY PREPARATION 16

THE SPREADS 22 / OR 9 EA

TZATZIKI, MELITZANOSALATA, CARP ROE MOUSSE,
SKORDALIA, TYROKAFTERI
SERVED W GRILLED PITA BREAD

SMALL PLATES

MOLOS VEGGIE CHIPS 19

Crispy zucchini & eggplant tower, tzatziki dip

SUSHI GRADE OCTOPUS 29

Mediterranean, chargrilled, crisp fennel, evoo

CALAMARI 21

Mediterranean calamari, grilled or flash fried,
Herb aioli, extra virgin olive oil emulsion

CRABCAKE 28

Maryland jumbo lump crabmeat, vegetables, Greek
spices, remoulade sauce

SAGANAKI FLAMBE 18

Flambeed Cretan graviera cheese, brandy, lemon

FILLET MIGNON SOUVLAKI 29

Prime beef - skewered & grilled, tzatziki sauce

PASTA

TRUFFLE ORZO & VEGETABLES 29

Seasonal vegetables, cherry tomato confit, crushed Kalamata olives, herbs, feta mousse, truffle oil

LOBSTER PASTA 46

Aegean Sea pasta classic, whole lobster braised in tomato & light cream sauce, Greek spices & herbs

SEAFOOD AND ORZO 36

Lobster tail, shrimp, scallops, mussels, clams, fresh tomatoes & Greek spices broth

FRESH FISH MARKET

CHAR GRILLED, WHOLE & DE-BONED

LAVRAKI 38

Mediterranean Sea - seabass, lean white fish, mild & moist tender flakes

FAGRI *SERVES 2 PEOPLE* 88

Aegean Sea - Mediterranean white Snapper, medium-firm texture

DOVER SOLE 49

Holland - Firm, sweet and buttery

BLACK SEABASS *SERVES 2 PERSONS* 88

Atlantic Ocean - mild flavor and flaky texture

RED SNAPPER *SERVES 2 PERSONS* 84

Florida - Red Snapper, moist & lean fish with distinctive sweet flavor

BARBOUNIA 45

Pan fried delicious Aegean Sea red mullets, delicate whole fish, sweet flavor & aroma

COLOSSAL KING PRAWN 22 EA

Madagascar wild shrimp

1 1/2 LB LOBSTER 39

Cold water, Nova Scotia hard shell

In our cooking we only use quality evoo sourced from our own olive groves in Kefalonia, Greece. Our cuisine philosophy is to use local, natural, organic and sustainable products whenever possible.

ENTREES

FAROE ISLANDS SALMON 35

Grilled, sauteed chickpeas & spinach

KODIAK ISLAND HALIBUT 44

Sautéed, small Greek farms lentils & vegetables tartar, cauliflower puree, basil infused olive oil

SEA SCALLOPS 39

Alaskan, squid ink risotto, seaweed salad

SUSHI GRADE AHI TUNA 44

Sesame crusted, quinoa, walnuts, evoo

LAMB CHOPS 45

Fire roasted, olive oil & lemon emulsion, Sweet potato mash

FILET MIGNON 48

10oz, Grilled, wild mushrooms, asparagus, Madeira peppercorn reduction, sea salt, herbs

COWBOY STEAK 79

28oz, Fire roasted Prime Ribeye, roasted potatoes, wild mushrooms, sea salt, herbs

THE TOMAHAWK 145

46oz, Char grilled, Greek herbs & spices roasted fingerling potatoes, mushroom Risotto

FARM TO TABLE SIDES

TRUFFLE HAND CUT FRIES 11

BRUSSELS SPROUTS 15

ROASTED LEMON POTATOES 10

GRILLED VEGETABLES, HALOUMI 18

ORGANIC WILD GREENS 10

LOBSTER TRUFFLE RISOTTO 24

WILD MUSHROOMS 13