# APPETIZERS



#### **ZUCCHINI CHIPS** 22.00

CRISPY PANFRIED ZUCCHINI SLICES WITH A TZATZIKI DIP

#### MEDITERRANEAN SPREADS 21.00

4 SPREADS SERVED WITH PITA TRIANGLES TARAMASALATA, HUMMUS, FETA CHEESE AND ROASTED EGGPLANT

#### MUSSELS LYONNAISE 28.00

P.E.I. MUSSELS SAUTÉED IN DIJON, GARLIC, WHITE WINE BROTH

## **OYSTERS ROCKEFELLER** 25.00

EAST COAST OYSTERS, TOPPED WITH SAUTÉED SPINACH, SHALLOTS, PERNOD, HERBED GRUYERE CHEESE

#### **HONEY SAGANAKI CHEESE 23.00**

GREEK GAVIERA SHEEP'S MILK CHEESE, PAN FRIED WITH A THYME HONEY DRIZZLE

## **HORIATIKI**

TOMATOES, RED & YELLOW BELL PEPPER, RED ONIONS, CAPERS, CUCUMBERS AND FETA CHEESE 24.00

#### TRI-COLOR

ARUGULA, ENDIVES, RADICCHIO, GOAT CHEESE & VINAIGRETTE

18.00

#### **OYSTERS**

5.00/PER

SPINNEY CREEK (MAINE)

BLUE POINT (NEW YORK)

PINE ISLAND (NEW YORK)

FISHER ISLAND (NEW YORK)

KUMAMOTO (OREGON)

#### JUMBO LUMP CRAB CAKES 38.00

MADE WITH MARYLAND'S BLUE CRAB MEAT & SERVED WITH A DIJON AIOLI DIPPING SAUCE

#### **ROASTED BEETS** 22.00

IN EXTRAVIRGIN OLIVE OIL & HOMEMADE VINEGAR WITH AN ALMOND GARLIC SPREAD

#### SHRIMP SAGANAKI 30.00

PAN SEARED WITH TOMATO CONCASSE, BELL PEPPER, WHITE WINE & CRUMBLED FETA CHEESE

#### CALAMARI 27.00

LIGHTLY FRIED CALAMARI RINGS, SERVED WITH OUR THAI CHILLI DIPPING SAUCE

#### TUNA TARTAR 29.00

SUSHI-QUALITY TUNA, AVOCADO, GINGER SAUCE, SLICED PERSIAN CUCUMBERS, ASIAN PEAR, PITA CRISPS

#### **COCONUT SHRIMP** 28.00

PREMIUM WHITE SHRIMP IN COCONUT FLAKES, LIGHTLY FRIED, SERVED WITH THAI CHILLE DIPPING SAUCE

#### **GRILLED OCTOPUS** 39.00

SUSHI-QUALITY MEDITERRANEAN OCTOPUS, WOOD GRILLED WITH ONIONS, BELL PEPPER, CAPERS, RED WINE VINEGAR & EXTRA VIRGIN OLIVE OIL

'New England'

CLAM CHOWDER 16.00

# SALADS

\* add salmon 15, chicken 10, shrimp 15, tuna 16

# ..... SESAME CRUSTED AHI TUNA SALAD

PAN SEARED, MIX GREENS, TAI CHILI ASIAN SAUCE 32.00

#### **GOLDEN BEET**

RED & GOLDEN BEETS, ORANGE, BABY ARUGULA, GOAT CHEESE, CARAMELIZED PECANS, BALSAMIC VINAIGRETTE

19.00

## CAESAR "classic"

HEARTS OF ROMAINE WITH HOUSE MADE CROUTONS AND CAESAR DRESSING, SHAVED ROMANO CHEESE 17.00

#### "classic" GREEK

MIXED GREENS, TOMATOES, RED ONION, CUCUMBERS, CAPERS, BELL PEPPERS, KALAMATA OLIVES AND FETA CHEESE, WITH A MINT VINAIGRETTE

19.00

# $\langle\langle \mathbf{RAWBAR} \rangle\rangle$

## ··· OCEANOS SAMPLER ·····

[FOR TWO]

4 assorted oysters, 4 colossal shrimp, 4 little neck clams and a half lobster

99.00

# SHELLFISH

starters

OYSTER TASTER 25.00 ONE EACH OF OUR FEATURED OYSTERS

ON A HALF SHELL (6) SIX PCS 20.00

COLOSSAL SHRIMP COCKTAIL 38.00 (4) PCS

COLOSSAL CRAB MEAT 38.00 COCKTAIL LEMON, CAPERS, DILL AIOLI

# LUNCH ENTRÉES

BEER BATTERED & FRIED TO A GOLDEN BROWN, SERVED

WITH HOMEMADE FRENCH FRIES & TARTAR SAUCE

**SWORDFISH KEBOB** 29.00

**FISH & CHIPS** 26.00

WITH ARBORIO PILAF

## **SEAFOOD JAMBALAYA** 29.00

SHRIMPS, SCALLOPS, BABY CLAMS AND MUSSELS, WITH LOUISIANA RICE

## ORGANIC

# MEDITERRANEAN SALMON 29.00

GRILLED, TOPPED WITH SUNDRIED TOMATO, CAPERS & KALAMATA TAPENADE OVER TOMATO DILL COUSCOUS

# STUFFED SHRIMP 35.00

VEGETABLE PANNINI

ON ROSEMARY BREAD

ZUCCHINI, EGGPLANT, & ROASTED RED PEPPER

STUFFED WITH CRAB MEAT WITH LEMON GRASS SAUCE, SERVED OVER SPINACH & ROASTED LEMON POTATOES

# STEAMED LOBSTER 38.00 /LB

WITH BUTTER SAUCE & SERVED WITH HAND CUT FRIES

\* ADD CRAB MEAT STUFFING 20.00

# SHRIMP & SCALLOPS KEBOB 29.00

GRILLED WITH ONIONS & PEPPERS, HERBED OLIVE OIL

GRILLED WITH ONIONS & PEPPERS, HERBED OLIVE OIL WITH ARBORIO PILAF

## **LEMON SOLE FRANCHESE 29.00**

PREMIUM QUALITY FILET OF SOLE SAUTEED IN A LEMON GRASS SAUCE

## **DAY BOAT SCALLOPS 34.00**

PAN SEARED, PARSNIP PURÉE, LEMON POTATO, SPINACH

## **SEAFOOD LINGUINE** 32.00

SAUTEED SHRIMP, SCALLOPS, MUSSELS, CALAMARI IN A FRESH POMODORO SAUCE

# **SANDWICHES**

SERVED WITH HAND CUT FRENCH FRIES

## **SLICED RIB-EYE STEAK**

GRILLED WITH CARAMELIZED ONIONS, SAUTÉED SHITAKE MUSHROOMS, MELTED SWISS CHEESE ON RUSTIC BREAD 29.00

# **MESQUITE CHICKEN** 23.00

HERBED GOAT CHEESE ON ROSEMARY BREAD

# WHOLE FISH & STEAKS

# LAVRAKI 46.00 DEBONED UPON REQUEST

BRONZINO - MEDITERRANEAN LEAN WHITE FISH, MILD MOIST TENDER FLAKES, WITH VEGETABLES OF THE DAY

# 10 oz PRIME FILET MIGNON 69.00

LAVENDER PEPPERCORN CABERNET DEMI SAUCE SERVED WITH GARLIC MASHED POTATOES & SPINACH

## 35 DAY DRY AGED

**22** oz **PRIME RIB EYE** 72.00

BONE-IN PRIME RIB-EYE, SHALLOT CABERNET DEMI SAUCE, SERVED WITH HAND-CUT FRENCH FRIES