

APPETIZERS

ZUCCHINI CHIPS 18.00

CRISPY PANFRIED ZUCCHINI SLICES WITH A TZATZIKI DIP

MEDITERRANEAN SPREADS 18.00

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

MUSSELS LYONNAISE 22.00

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

OYSTERS ROCKEFELLER 20.00

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

JUMBO LUMP CRAB CAKES 35.00

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

ROASTED BEETS 17.00

IN EXTRA VIRGIN OLIVE OIL & HOMEMADE VINEGAR WITH AN ALMOND GARLIC SPREAD

SHRIMP SAGANAKI 28.00

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

CALAMARI 22.00

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

TUNA TARTAR 27.00

SUSHI-QUALITY TUNA, PIGNOLI NUTS, AVOCADO, GINGER SAUCE, SLICED PERSIAN CUCUMBERS, PITA CRISPS

COCONUT SHRIMP 23.00

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

GRILLED OCTOPUS 31.00

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

'New England'
CLAM CHOWDER 15.00

SALADS

* ADD SALMON 12, CHICKEN 9, SHRIMP 13, TUNA 14

HORIATIKI

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

19.00

TRI-COLOR

ARUGULA, ENDIVES, RADICCHIO, GOAT CHEESE & VINAIGRETTE

16.00

OYSTERS

SPINNEY CREEK (MAINE) 4.25/PER

BLUE POINT (NEW YORK) 4.25/PER

PINE ISLAND (NEW YORK) 4.25/PER

FISHER ISLAND (NEW YORK) 4.25/PER

KUMAMOTO (OREGON) 4.50/PER

AHI TUNA SALAD

PAN SEARED OVER MIXED GREENS, CILANTRO GINGER VINAIGRETTE

27.00

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

15.00

"classic" GREEK

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

18.00

« RAWBAR »

OCEANOS SAMPLER

[FOR TWO]

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

85.00

SHELLFISH

starters

OYSTER TASTER 21.50

ONE EACH OF OUR FEATURED OYSTERS

LITTLE NECK CLAMS 18.00

ON A HALF SHELL (6) SIX PCS

COLOSSAL SHRIMP COCKTAIL (4) PCS 32.00

LUNCH ENTRÉES

SEAFOOD JAMBALAYA 27.00

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

HERB CRUSTED SALMON 27.00

WITH RASPBERRY LEMON BUERRE BLANC & JULIENNE VEGETABLES

STUFFED SHRIMP 30.00

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

STEAMED LOBSTER 34.00 /LB

WITH BUTTER SAUCE & SERVED WITH HAND CUT FRIES

* ADD CRAB MEAT STUFFING 20.00

FISH & CHIPS 25.00

BEER BATTERED & FRIED TO A GOLDEN BROWN, SERVED WITH HOMEMADE FRENCH FRIES & TARTAR SAUCE

SWORDFISH KEBOB 29.00

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

SHRIMP & SCALLOPS KEBAB 28.00

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

LEMON SOLE FRANCHISE 28.00

PREMIUM QUALITY FILET OF SOLE SAUTEED IN A LEMON GRASS SAUCE

ALMOND CRUSTED SALMON 27.00

WITH ROASTED RED PEPPER COULIS & VEGETABLE ARBORIO PILAF

DAY BOAT SCALLOPS 29.00

PREMIUM QUALITY SCALLOPS OVER SAUTÉED SPINACH

SEAFOOD LINGUINE 29.00

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

28.00

MESQUITE CHICKEN 22.00

HERBED GOAT CHEESE ON ROSEMARY BREAD

VEGETABLE PANNINI 18.00

ZUCCHINI, EGGPLANT, & ROASTED RED PEPPER ON ROSEMARY BREAD

WHOLE FISH & STEAKS

LAVRAKI 42.00 DEBONED UPON REQUEST

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

10 oz PRIME FILET MIGNON 60.00

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

22 oz PRIME «COWBOY» RIB EYE 65.00

“DRY AGED” COWBOY BONE-IN RIB-EYE, SHALLOT CABERNET DEMI SAUCE, SERVED WITH HAND-CUT FRENCH FRIES