

APPETIZERS

MEDITERRANEAN SPREADS 23.00

TARAMASALATA, HUMMUS, FETA & ROASTED PEPPER,
ROASTED EGGPLANT • WARM PITA TRIANGLES

MUSSELS LYONNAISE 29.00

P.E.I. MUSSELS SAUTÉED WITH DIJON, GARLIC, WHITE WINE

HONEY SAGANAKI CHEESE 24.00

PAN-FRIED GREEK GAVIERA CHEESE • THYME HONEY
DRIZZLE

OYSTERS ROCKEFELLER 26.00

EAST COAST OYSTERS TOPPED WITH SPINACH, SHALLOTS,
PERNOD, AND HERBED GRUYÈRE

JUMBO LUMP CRAB CAKES 39.00

MARYLAND'S BLUE CRAB • DIJON AIOLI DIPPING SAUCE

ROASTED BEETS 24.00

BEET PURÉE, ALMOND GARLIC SPREAD

SHRIMP SAGANAKI 33.00

PAN SEARED SHRIMP • TOMATO CONCASSE, BELL
PEPPER, WHITE WINE, CRUMBLER FETA

CALAMARI 28.00

LIGHTLY FRIED CALAMARI RINGS • THAI CHILI
DIPPING SAUCE

TUNA TARTAR 31.00

SUSHI GRADE TUNA, AVOCADO, GINGER SAUCE,
CUCUMBER, ASIAN PEAR, PITA CRISPS

COCONUT SHRIMP 29.00

LIGHTLY FRIED • THAI CHILI DIPPING SAUCE

GRILLED OCTOPUS 39.00

MEDITERRANEAN OCTOPUS • GRILLED, ONIONS, BELL
PEPPER, CAPERS, RED WINE VINEGAR, OLIVE OIL

'New England'
CLAM CHOWDER 17.00

SALADS

* ADD SALMON 15, CHICKEN 10, SHRIMP 15, TUNA 16

HORIATIKI

TOMATOES, RED & YELLOW BELL PEPPERS, ONIONS,
CAPERS, CUCUMBERS, FETA CHEESE, OLIVES

25.00

TRI-COLOR

ARUGULA, ENDIVE, RADICCHIO,
GOAT CHEESE, VINAIGRETTE

19.00

OYSTERS

HAND PICKED PRESTIGE SELECTION

5.00/PER

SPINNEY CREEK (MAINE)

BLUE POINT (NEW YORK)

PINE ISLAND (NEW YORK)

FISHER ISLAND (NEW YORK)

KUMAMOTO (OREGON)

SESAME CRUSTED AHI TUNA SALAD

PAN-SEARED AHI TUNA • MIXED GREENS, THAI
CHILI ASIAN SAUCE

32.00

CAESAR "classic"

HEARTS OF ROMAINE, HOUSE-MADE CROUTONS,
CAESAR DRESSING, SHAVED ROMANO

18.00

"classic" GREEK

MIXED GREENS, TOMATOES, CUCUMBER, RED ONION,
BELL PEPPERS, CAPERS, OLIVES, FETA • MINT
VINAIGRETTE

20.00

GOLDEN BEET

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

20.00

« RAW BAR »

OCEANOS SAMPLER

[FOR TWO]

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

115.00

SHELLFISH starters

OYSTER TASTER 25.00

ONE EACH OF OUR FEATURED PRESTIGE OYSTERS

LITTLE NECK CLAMS 20.00

ON A HALF SHELL (6) SIX PCS

SHRIMP COCKTAIL (4) PCS 38.00

"COLOSSAL"

CRAB MEAT COCKTAIL 39.00

LEMON, CAPERS, DILL AIOLI

LUNCH ENTRÉES

SEAFOOD JAMBALAYA 33.00

SHRIMPS, SCALLOPS, CLAMS, MUSSELS • LOUISIANA RICE

MEDITERRANEAN SALMON 34.00

TOPPED WITH SUN-DRIED TOMATO, CAPERS, KALAMATA
TAPENADE • TOMATO DILL COUSCOUS

STUFFED SHRIMP 40.00

CRAB MEAT STUFFING • LEMON BEURRE BLANC SAUCE,
SPINACH, ROASTED LEMON POTATOES

STEAMED LOBSTER 38.00/LB

BUTTER SAUCE, HAND-CUT FRIES

* ADD CRAB MEAT STUFFING 25.00

VEGETABLE PANNINI 20.00

ZUCCHINI, EGGPLANT, ROASTED RED PEPPER,
ROSEMARY BREAD

FISH & CHIPS 30.00

BEER-BATTERED AND FRIED GOLDEN BROWN • HAND
CUT FRIES, TARTAR SAUCE

SWORDFISH KEBOB 33.00

WITH ONIONS AND PEPPERS • HERBED OLIVE OIL,
VEGETABLE RISOTTO

SHRIMP & SCALLOPS 34.00

KEBOB ONIONS AND PEPPERS • HERBED
OLIVE OIL, VEGETABLE RISOTTO

LEMON SOLE FRANCHISE 33.00

FILET OF SOLE SAUTÉED IN A LEMON GRASS SAUCE

DAY BOAT SCALLOPS 38.00

PAN SEARED • PARSNIP PURÉE, LEMON POTATO, SPINACH

SEAFOOD LINGUINE 36.00

SHRIMP, SCALLOPS, MUSSELS, CALAMARI • FRESH
POMODORO SAUCE

LAVRAKI *DEBONED UPON REQUEST 49.00

MEDITERRANEAN WHITE FISH, TENDER FLAKES,
VEGETABLES OF THE DAY

SANDWICHES

SERVED WITH HAND CUT FRENCH FRIES

SLICED RIB-EYE STEAK

CARAMELIZED ONIONS, SHITAKE MUSHROOMS,
MELTED SWISS CHEESE • ROSEMARY BREAD

33.00

MESQUITE CHICKEN 26.00

HERBED GOAT CHEESE, BABY ARUGULA •
ROSEMARY BREAD

PRIME STEAKS & CHOPS

10 oz PRIME FILET MIGNON 69.00

LAVENDER PEPPERCORN CABERNET DEMI-GLAZE •
GARLIC MASHED POTATOES

22 oz PRIME RIB EYE 89.00

35 DAY DRY AGED • SHALLOT CABERNET DEMI-
GLAZE • HAND-CUT FRIES

'COLORADO' PRIME LAMB CHOPS [3] 59.00

COLORADO LAMB • COUNTRY STYLE MASHED
POTATOES HERBED ROSEMARY, SHIRAZ DEMI-GLAZE