

# 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** 23.00  
BEET PURÉE, ALMOND GARLIC SPREAD

**SHRIMP SAGANAKI** 32.00  
PAN SEARED SHRIMP • TOMATO CONCASSE, BELL  
PEPPER, WHITE WINE, CRUMBLIED FETA

**CALAMARI** 27.00  
LIGHTLY FRIED CALAMARI RINGS • THAI CHILI  
DIPPING SAUCE

**TUNA TARTAR** 30.00  
SUSHI GRADE TUNA, AVOCADO, GINGER SAUCE,  
CUCUMBER, ASIAN PEAR, PITA CRISPS

**COCONUT SHRIMP** 28.00  
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** 16.00

## 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)

## « RAW BAR »

**OCEANOS  
SEAFOOD TOWER**

[FOR TWO]

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

110.00

## 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

“*COLOSSAL*”  
**SHRIMP COCKTAIL** (4) PCS 38.00

“*COLOSSAL*”  
**CRAB MEAT COCKTAIL** 39.00  
LEMON, CAPERS, DILL AIOLI

# SALADS

**HORIATIKI**  
TOMATOES, RED & YELLOW  
BELL PEPPERS, ONIONS,  
CAPERS, CUCUMBERS, FETA  
CHEESE, OLIVES  
24.00

**CAESAR “classic”**  
HEARTS OF ROMAINE, HOUSE-  
MADE CROUTONS, CAESAR  
DRESSING, SHAVED ROMANO  
21.00

**GOLDEN BEET**  
RED AND GOLDEN BEETS,  
ORANGE, BABY ARUGULA,  
GOAT CHEESE, CARAMELIZED  
PECANS, BALSAMIC VINAIGRETTE  
23.00

**TRI-COLOR**  
ARUGULA, ENDIVE, RADICCHIO,  
GOAT CHEESE, VINAIGRETTE  
21.00

“*classic*” **GREEK**  
MIXED GREENS, TOMATOES, CUCUMBER,  
RED ONION, BELL PEPPERS, CAPERS,  
OLIVES, FETA • MINT VINAIGRETTE  
23.00

# MAINS

**STEAMED LOBSTER** 38.00/LB  
BUTTER SAUCE, HAND-CUT FRENCH FRIES  
\* ADD **CRAB MEAT STUFFING** 25.00

**STUFFED SHRIMP** 55.00  
CRAB MEAT STUFFING, LEMON BEURRE BLANC SAUCE,  
SPINACH, ROASTED LEMON POTATOES

**ARCTIC CHAR** 49.00  
GRILLED • GINGER THAI CHILI SAUCE, ROASTED LEMON POTATO

**GRILLED YELLOWFIN TUNA** 53.00  
ASIAN NOODLES, ROOT VEGETABLES, THAI CHILI SAUCE

**CHILEAN SEA BASS** 59.00  
WOOD-GRILLED • ASPARAGUS, TOMATO CONCASSE,  
BASIL, LEMON BEURRE BLANC, VEGETABLE RISOTTO

**SEAFOOD LINGUINI** 54.00  
SCALLOPS, MUSSELS, CLAMS, SHRIMP, POMODORO SAUCE

**DAY BOAT SCALLOPS** 49.00  
PAN-SEARED • PARSNIP PURÉE, LEMON POTATO, SPINACH

**GRILLED SWORDFISH** 49.00  
DAY-BOAT SWORDFISH • SIMPLY GRILLED, ROASTED  
LEMON POTATOES

**JUMBO SHRIMP** 48.00  
GRILLED OR SCAMPI STYLE • VEGETABLE RISOTTO

**MISO GLAZED SALMON** 48.00  
GRILLED • BABY BOK CHOY, VEGETABLE RISOTTO,  
SOY GINGER, BEURRE BLANC

**WHOLE FISH**  
SERVED WITH LEMON ROASTED POTATOES

**LAVRAKI**(GREECE) 48.00

**25 oz DOVER SOLE** (HOLLAND) 75.00

**RED SNAPPER**(FLORIDA) 59.00

## SOUTH AFRICAN TWIN LOBSTER TAILS

(2) 8OZ LOBSTER TAILS, WOOD GRILLED  
WITH DRAWN BUTTER, SERVED WITH  
ROASTED LEMON POTATOES

95.00

\* ADD **CRAB MEAT STUFFING** 25.00

## SURF & TURF

**SOUTH AFRICAN LOBSTER TAIL  
& PRIME FILET MIGNON** 115.00

SERVED WITH FRESH CUT FRENCH FRIES  
\* ADD **CRAB MEAT STUFFING** 25.00

# PRIME STEAKS & CHOPS

**10 oz PRIME FILET MIGNON** 69.00  
LAVENDER PEPPERCORN CABERNET DEMI-GLACE  
• GARLIC MASHED POTATOES

{ **22 oz PRIME RIB EYE** [BONE-IN]  
35-DAY DRY AGED • SHALLOT CABERNET DEMI-GLACE  
• HAND-CUT FRENCH FRIES }  
89.00

‘**COLORADO**’  
**PRIME LAMB CHOPS [ 4 ]** 78.00  
COLORADO LAMB • COUNTRY STYLE MASHED  
POTATOES HERBED ROSEMARY, SHIRAZ DEMI-GLAZE

## SIDES

» HAND CUT FRIES | SAUTÉED SPINACH | LEMON POTATOES | GRILLED ASPARAGUS | GARLIC MASHED POTATOES

14

13

13

15

13

\*A 20% GRATUITY WILL BE ADDED FOR PARTIES OF 5 AND MORE

SHOW OFF  
YOUR NIGHT

