



## 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

### OYSTERS ROCKEFELLER 26.00

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

### HONEY SAGANAKI CHEESE 24.00

PAN-FRIED GREEK GAVIERA CHEESE • THYME HONEY  
DRIZZLE

### 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, CRUMBLED FETA

### CALAMARI 27.00

LIGHTLY FRIED CALAMARI RINGS • THAI CHILI  
DIPPING SAUCE

### TUNA TARTARE 30.00

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

### COCONUT SHRIMP 28.00

LIGHTLY FRIED • THAI CHILLE DIPPING SAUCE

### GRILLED OCTOPUS 39.00

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

‘New England’

CLAM CHOWDER

16.00

## SALADS

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

### HORIATIKI

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

24.00

### TRI-COLOR

ARUGULA, ENDIVE, RADICCHIO,  
GOAT CHEESE, VINAIGRETTE

18.00

### 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

### GOLDEN BEET

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

19.00

### CAESAR “classic”

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

17.00

### “classic” GREEK

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

19.00

## « RAW BAR »

### OCEANOS SAMPLER

[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 38.00

COCKTAIL (4) PCS

### COLOSSAL CRAB MEAT 38.00

COCKTAIL LEMON, CAPERS, DILL AIOLI

## LUNCH ENTRÉES

### SEAFOOD JAMBALAYA 32.00

SHRIMPS, SCALLOPS, CLAMS, MUSSELS • LOUISIANA RICE

### MEDITERRANEAN SALMON 32.00

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

### FISH & CHIPS 29.00

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

### SWORDFISH KEBOB 32.00

WITH ONIONS AND PEPPERS • HERBED OLIVE OIL,  
VEGETABLE RISOTTO

### SHRIMP & SCALLOPS 33.00

KEBOB ONIONS AND PEPPERS • HERBED  
OLIVE OIL, VEGETABLE RISOTTO

### LEMON SOLE FRANCHESE 32.00

FILET OF SOLE SAUTÉED IN A LEMON GRASS SAUCE

### DAY BOAT SCALLOPS 37.00

PAN SEARED • PARSNIP PURÉE, LEMON POTATO, SPINACH

### SEAFOOD LINGUINE 35.00

SHRIMP, SCALLOPS, MUSSELS, CALAMARI • FRESH  
POMODORO SAUCE

### LAVRAKI \*DEBONED UPON REQUEST 48.00

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

32.00

### MESQUITE CHICKEN 25.00

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

