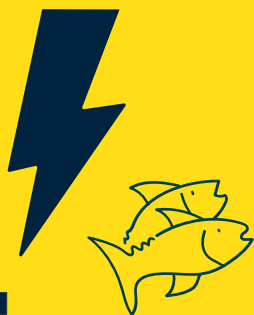


EAT WELL



ALL OF OUR FISH IS FLOWN IN FROM THE
BEST MARKETS IN THE WORLD COOKED
ON THE BONE OVER CHARCOAL

SEAFOOD SPOTLIGHT

SOFT SHELL CRAB 38
charmoula lemon butter



BLACK BEAR BAY MUSSELS 28
garlic garum ladolemono

BARBOUNIA TIGANITA 24
from the rocks of the med

BAKALIAROS SKORDALIA 16
dill & iliada olive oil

RAZOR CLAMS 34
lots of garlic

WILD FISH GRILLED ON THE BONE

GRECIAN SEA BREAM 38 per lb

WILD LAVRAKI 56 per lb

AEGEAN SOLE 60 per lb

GALICIAN TURBOT 60 per lb

MEDITERRANEAN FAGRI 60 per lb

BESUGO 60 per lb

select your

STYLE

ALL OF OUR FISH IS FLOWN IN
FROM THE BEST MARKETS IN THE WORLD
COOKED ON THE BONE OVER CHARCOAL

ANDROS - capers, parsley & lemon

PLAKI - santorini tomatoes & ouzo

AU POIVRE - lemon yogurt & peppercorn

SANTORINI SEAFOOD ESSENCE + 4

BROWN BUTTER & PISTACHIO + 3

DRY-AGED LAMB

butcher cuts!

SLOW-ROASTED SHANK
orzotto, kalamata olives
& santorini tomatoes

38