

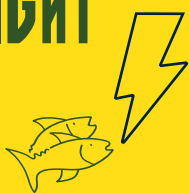
# EAT WELL



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

## SEAFOOD SPOTLIGHT

**FAGRI CRUDO** 18  
spring veg & citrus



**BLACK BEAR BAY MUSSELS** 28  
garlic garum ladolemono

**BARBOUNIA TIGANITA** 24  
from the rocks of the med

**BAKALIAROS SKORDALIA** 16  
dill & iliada olive oil

# 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

*select your*

**STYLE**

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**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!*

**SPICED RIBS**

served on the bone  
cooked over the coals  
w/ harissa and lemon yogurt

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