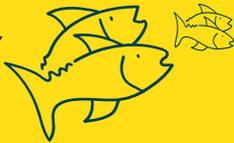


**EAT  
WELL**



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

## WILD FISH GRILLED ON THE BONE

*Seafood Highlight!*

**BLUEFIN TUNA STEAK**  
sauce vierge & fried capers

⚡ 38

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

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

**OVEN-ROASTED SARDINES** 24  
pine nuts & herb salad

**CRISPY ANCHOVIES** 26  
w/ caper aioli

**GRECIAN SEA BREAM** 38 per lb

**WILD LAVRAKI** 56 per lb

**MEDITERRANEAN FAGRI** 60 per lb

**TURBOT** 60 per lb

*select your*

**STYLE**

**ANDROS** - capers, parsley & lemon

**PLAKI** - santorini tomatoes & ouzo

**AU POIVRE** - lemon yogurt & peppercorn

**SANTORINI SEAFOOD ESSENCE** + 4

**BROWN BUTTER & PISTACHIO** + 3

*Slow Roasted*  
**DRY-AGED LAMB**

*butcher cuts!*

**GRILLED SOUVLAKI**  
lettuce, tomato, cucumber,  
onion, lemon yogurt  
& a few fries

⚡ 28

**SPICY LAMB RIBS**  
lemon yogurt & harissa

⚡ 32