

fresh CHILLED
OYSTERS
shucked to order

- PINK MOON
- WALRUS
- SHIKOKU
- CHESLEA

lemon, dill
& roasted tomato mignonette
⚡ 12

EAT WELL 

SEAFOOD SPOTLIGHT 

FAGRI CRUDO 24
spring veg & citrus

SOFT SHELL CRAB 38
charmoula lemon butter

BLACK BEAR BAY MUSSELS 28
garlic garum ladolemono

OVEN ROASTED SARDINES 24
pine nuts & herb salad

BARBOUNIA TIGANITA 24
from the rocks of the med

CRISPY ANCHOVIES 24
w/ caper aioli

FRIED MARIDES 26
spicy harissa aioli

**WILD FISH GRILLED
ON THE BONE**

GRECIAN SEA BREAM 38 per lb

BESUGO 60 per lb

AEGEAN SOLE 60 per lb

WILD LAVRAKI 56 per lb

GALICIAN TURBOT 60 per lb

MEDITERRANEAN FAGRI 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

⚡ 32