

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



SOFT SHELL CRAB 32
charmoula lemon butter



BLACK BEAR BAY MUSSELS 28
garlic garum ladolemono

OVEN-ROASTED SARDINES 24
pine nuts & herb salad

CRISPY ANCHOVIES 24
w/ caper aioli

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

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

SPICED RIBS

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

⚡ 34

butcher cuts!

GRILLED SOUVLAKI

lettuce, tomato, cucumber,
onion, lemon yogurt
& a few fries

⚡ 29