

SEAFOOD SPOTLIGHT

RHODE ISLAND SKATE WING ⚡ 36
roasted a la plancha
brown butter & pistachios

EAT WELL

BARBOUNIA TIGANITA 19
from the rocks of the med

OVEN-ROASTED SARDINES 24
pine nuts & herb salad

CRISPY ANCHOVIES 26
w/ caper aioli

GRILLED RAZOR CLAMS 28
lots of garlic

NICHOL'S FARM SALAD
golden tomatoes, oranos
peppers & sugar
cubed melon

⚡ 17

WILD FISH GRILLED ON THE BONE

GRECIAN SEA BREAM 38 per lb

WILD LAVRAKI 56 per lb

AEGEAN SOLE 58 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

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

⚡ 28

Butcher Cuts

SLOW ROASTED SHANK
iliada olive oil
& wild oregano
served w/ steamed horta

⚡ 32