

# EAT WELL



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

## SEAFOOD SPOTLIGHT



**SOFT SHELL CRAB** 38  
charmoula lemon butter

**FAGRI CRUDO** 22  
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

**RAZOR CLAMS** 34  
lots of garlic

# WILD FISH GRILLED ON THE BONE

**GRECIAN SEA BREAM** 38 per lb

**WILD LAVRAKI** 56 per lb

**AEGEAN SOLE** 60 per lb

**MEDITERRANEAN FAGRI** 60 per lb

**BESUGO** 60 per lb

*select your*

**STYLE** ALL OF OUR FISH IS FLOWN IN  
FROM THE BEST MARKETS IN THE WORLD  
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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!*

## SLOW-ROASTED SHOULDER

sweet peppers,  
fournou potatoes w/  
rose harissa & tzatziki

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