

# EAT WELL

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

*Seafood Highlight!*

**SANTORINI MIX**  16  
crispy seafood mix  
w/ caper aioli 

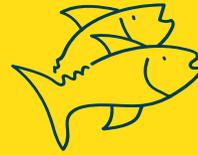
**BLUEFIN TUNA STEAK**  38  
sauce vierge & fried capers

**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



## WILD FISH GRILLED ON THE BONE

**GRECIAN SEA BREAM** 38 per lb

**WILD LAVRAKI** 56 per lb

**MEDITERRANEAN FAGRI** 60 per lb

**TURBOT** 60 per lb

**SOLE** 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

## DRY-AGED LAMB

*butcher cuts!*

**GRILLED SPICED RIBS**  
kissed over the coals,  
served w/ harissa lemon yogurt

 36

**SLOW-ROASTED NECK**  
sweet peppers,ournou potatoes  
served w/ tzatziki  
& rose harissa

 42