

# EAT WELL



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

**BLACK BEAR BAY MUSSELS** 28  
garlic garum ladolemono

**CRISPY ANCHOVIES** 24  
w/ caper aioli



## WILD FISH GRILLED ON THE BONE

**GRECIAN SEA BREAM** 38 per lb

**WILD LAVRAKI** 56 per lb

**SCORPION FISH** 60 per lb

**AEGEAN SOLE** 60 per lb

**SYNAGRIDA** 60 per lb

## TURBOT TUESDAY



select your style  
fresh over the grill

 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

## FRESH FAGRI



*Daily Catch!*

**PREPARED TWO WAYS!** 72

- delicate crudo
- grilled over the embers



## DRY-AGED LAMB

*butcher cuts!*

**GRILLED SOUVLAKI**  29

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

**SLOW-ROASTED SHOULDER**  42

sweet peppers,ournou potatoes w/ rose harissa & tzatziki