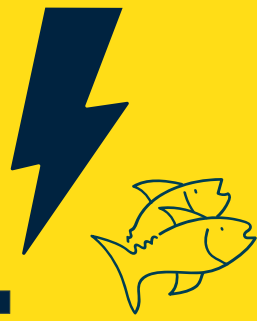


EAT WELL



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

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 24
w/ caper aioli

FRIED MARIDES 26
spicy harissa aioli

WILD FISH GRILLED ON THE BONE

GRECIAN SEA BREAM 38 per lb

AEGEAN SOLE 60 per lb

WILD LAVRAKI 56 per lb

GALICIAN TURBOT 60 per lb

MEDITERRANEAN FAGRI 60 per lb

select your

STYLE

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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 *butcher cuts!*

SLOW-COOKED SHANK
orzotto, kalamata olives
& santorini tomatoes

⚡ 32

OVEN-ROASTED SHOULDER
sweet peppers,ournou potatoes
w/ rose harissa & tzatziki

⚡ 42