

EAT WELL



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

SEAFOOD SPOTLIGHT

FAGRI CRUDO 26
spring veg & citrus



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

WILD FISH GRILLED ON THE BONE

GRECIAN SEA BREAM 38 per lb

MEDITERRANEAN FAGRI 60 per lb

AEGEAN SOLE 60 per lb

WILD LAVRAKI 56 per lb

GALICIAN TURBOT 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!

SLOW-ROASTED SHANK
orzotto, kalamata olives
& santorini tomatoes

 36