

APPETIZERS

ZUCCHINI & EGGPLANT CHIPS 15.00
crispy zucchini and eggplant slices pan fried
and served with tzatziki dip

SPINACH DIP 16.00
spinach and artichokes with four cheeses
and homemade tortilla chips

JUMBO LUMP CRAB CAKES 28.00
made with the freshest crab meat from
maryland's blue crabs and served
with a dijon aioli dipping sauce

OYSTERS ROCKEFELLER 17.00
east coast oysters topped with sautéed spinach,
shallots, pernot, herbed gruyere cheese

GRILLED OCTOPUS 27.00
sushi-quality mediterranean octopus, wood
grilled with onions, red wine vinegar
& extra virgin olive oil

TUNA TARTAR 22.00
sushi-quality tuna, pignoli nuts, avocado, citrus
ginger sauce, over sliced persian cucumbers, with
pita crisps

ROASTED BEETS 14.00
marinated in extra virgin olive oil and homemade
vinegar with an almond garlic spread

CALAMARI 17.00
rings of fresh and tender calamari, lightly fried
and served with our thai chili dipping sauce

SHRIMP SAGANAKI 25.00
four premium white shrimp pan seared with tomato
concasse, bell pepper, white wine,
& crumbled feta cheese

MUSSELS LYONNAISE 18.00
premium new zealand mussels sautéed in dijon,
garlic, white wine broth

COCONUT SHRIMP 20.00
premium quality white shrimp, covered in
coconut flakes, and lightly fried-
served with thai chille dipping sauce

GRILLED CALAMARI 17.00
point judith squid grilled whole and sliced into rings
& tossed with cappers, bell peppers, red onions in a
lemon vinaigrette

MEDITERRANEAN SPREADS 16.00
a combination of 4 spreads served with pita triangles
taramosalata, hummus, feta cheese, & roasted eggplant

SALADS

HORIATIKI 17.00
vine ripe tomatoes, red and yellow bell pepper, red
onion, capers, feta cheese, cucumber, olive oil

CLASSIC CAESAR 15.00
hearts of romaine with house made croutons and
caesar dressing, shaved romano cheese

CLASSIC GREEK 16.00
mixed greens, tomatoes, cucumbers, red onion,
kalamata olives, and feta cheese, mint vinaigrette

TRI-COLOR 16.00
arugula, endives, radicchio,
& goat cheese with vinaigrette

BEEF SALAD 16.00
red & golden beets with fresh orange segments, baby arugula, goat cheese,
caramelized pecan nuts, balsamic vinaigrette

NEW ENGLAND CLAM CHOWDER 10.00

RAW BAR

OYSTERS

SPINNY CREEK (MAINE) PER PIECE 3.50
BLUE POINT (NEW YORK) PER PIECE 3.50
PINE ISLAND (NEW YORK) PER PIECE 3.50
FISHER ISLAND (NEW YORK) PER PIECE 3.95
KUMAMOTO (OREGON) PER PIECE 3.95

SHELLFISH STARTERS

OYSTER TASTER 18.00
one each of our featured oysters
LITTLE NECK CLAMS
on the half shell six pcs.14.50
COLOSSAL LUMP CRAB COCKTAIL 29.00
COLOSSAL SHRIMP COCKTAIL U-8 four pcs.27.00

OCEANOS SAMPLER 73.00
4 assorted oysters, 4 colossal shrimp, 4 little necks clams, half a lobster

EXECUTIVE CHEF & OWNER PANAGIOTIS PANTELEAKIS – PLEASE NOTIFY US OF ANY FOOD
ALLERGIES – GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE

ENTREES

GRILLED LOBSTER per pound 29.00

with butter sauce and served
with hand cut french fries
add jumbo lump crab meat stuffing 19.00

SESAME SALMON FILET 34.00

with raspberry beurre blanc &
served with vegetable arborio pilaf

SURF & TURF 82.00

wood grilled South African lobster tail &
prime filet mignon, served with fresh cut french fries
add jumbo lump crab meat stuffing 19.00

STUFFED SHRIMP 39.00

lemon grass wine sauce, served over spinach
and served with roasted lemon potatoes

ARCTIC CHAR 37.00

with grilled lime and ginger beurre blanc
and served with roasted lemon potatoes

GRILLED YELLOW FIN TUNA 39.00

fresh ginger, noodles, scallions,
low sodium soy vinaigrette

DAY BOAT SCALLOPS 38.00

served over sautéed spinach and roasted
lemon potatoes

SEAFOOD LINGUINI 39.00

scallops, mussels, clams, shrimp over pasta
in a pomodoro sauce

CHILEAN SEA BASS 39.00

wood grilled fresh asparagus, tomato concase,
basil, lemon, beurre blanc & served with
vegetable arborio pilaf

WOOD GRILLED SWORDFISH 37.00

simply wood grilled and served with roasted
lemon potatoes

JUMBO SHRIMP 36.00

wood grilled or scampi and served with
vegetable arborio pilaf

GRILLED SALMON FILET 34.00

wood grilled, with extra virgin olive oil
and served with roasted lemon potatoes

SOUTH AFRICAN TWIN LOBSTER TAILS 69.00

wood grilled with drawn butter and served with roasted lemon potatoes
add jumbo lump crab meat stuffing 19.00

WHOLE FISH

OUR CHEFS LEAVE THE BONE ON YOUR FISH UNLESS OTHERWISE INSTRUCTED PLEASE ALLOW MIN. 30 MINUTES FOR PREPARATION. DE BONING IS DONE TO THE BEST OF OUR ABILITY SOME BONES MIGHT BE FOUND IN YOUR FISH AFTER DE BONING.

LAVRAKI 38.00

bronzino - lean mediterranean white fish,
mild moist tender flakes

BLACK SEA BASS MP

atlantic wild bass, tender and flaky

DOVER SOLE 52.00

24oz, fresh fish from Holland, firm texture
with a fine delicate taste

RED SNAPPER MP

atlantic snapper, moist and lean with a sweet flavor

ALASKAN KING CRAB LEGS 59.00

18 oz, Center Cut, wood grilled or steamed

ALL WHOLE FISH ENTREES ARE SERVED WITH CHEFS VEGETABLES OF THE DAY & ROASTED LEMON POTATOES

STEAKS

WE PROUDLY SERVE USDA PRIME BEEF. ALL MEATS ARE SERVED WITH HAND CUT FRENCH FRIES

10 OZ PRIME FILET MIGNON 46.00

grilled portobello mushroom cap, crispy
pancetta lavender peppercorn cabernet demi sauce

BONELESS PORK TENDERLOIN 30.00

grilled to perfection, sliced and topped with apricot
brandy & pink peppercorn a jus and sundried apricots

DOUBLE CUT PRIME LAMB CHOPS 45.00

simply grilled and finished in the oven & topped
with a rich rosemary shiraz demi sauce

STUFFED CHICKEN BREAST 29.00

with roasted pepper, spinach, portobello
mushroom, fontana cheese with a shallot champagne
sauce

20 OZ PRIME COWBOY RIB EYE STEAK 48.00

French Cut Bone In Rib Eye served with a grilled shallot & cabernet demi sauce

SIDE DISHES 8.00

hand cut fries | sautéed spinach | lemon potatoes | grilled asparagus | garlic mashed potatoes