

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

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

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
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

TUNA TARTAR 22.00
pignoli nuts, avocado, citrus ginger sauce, sliced
persian cucumbers, pita crisps

SALADS

HORIATIKI 13.00
vine ripe tomatoes, red and yellow bell pepper, red
onion, capers, feta cheese, cucumber, & extra
virgin olive oil

COBB SALAD 14.00
wood grilled chicken breast, field greens, bacon, &
cheese

AHI TUNA SALAD 22.00
pan seared over mixed greens, cilantro ginger
vinaigrette

CRANBERRY SALAD 11.00
mixed greens, walnuts, sliced apples, dried
cranberries, raspberry vinaigrette

CRAB CAKE SALAD 24.00
jumbo lump crab cake over mesculun greens,
& balsamic vinaigrette

CLASSIC GREEK 13.00
mixed greens, tomatoes, cucumbers, red onion,
kalamata olives, and feta cheese, mint vinaigrette

TRI-COLOR 13.00
arugula, endives, radicchio, & goat cheese with
vinaigrette

WALNUT CHICKEN SALAD 15.00
mixed greens, tomatoes, onions, Asian vinaigrette

CLASSIC CAESAR 12.00
hearts of romaine with house made croutons and
caesar dressing, shaved romano cheese

NICOISE SALAD 22.00
ahi tuna, anchovies, potatoes, capers, green beans,
shallots, olives, egg, tomatoes, balsamic
vinaigrette

ADD SALMON 10, CHICKEN 4, SHRIMP 10, TUNA 11

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
FISHERS 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 PETER PANTELEAKIS

GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE

LUNCH ENTREES

SEAFOOD JUMBULAYA 20.00

shrimp, scallops, baby clams,
& mussels with Louisiana rice

HERB CRUSTED SALMON 19.00

with raspberry lemon burre blanc
& julienne vegetables

STUFFED SHRIMP 25.00

three premium white shrimp stuffed with crab meat
with lemon grass sauce, served over spinach &
roasted lemon potatoes

GRILLED LOBSTER per pound 29.00

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

FISH & CHIPS 18.00

beer battered & fried to a golden brown, served
with homemade French fries & tartar sauce

SWORDFISH KEBAB 19.00

grilled with onions & peppers,
herbed olive oil with arborio pilaf

SHRIMP ANGELINA 19.00

sauteed shrimp over angel hair pasta
with julienne vegetables in a lemon cream sauce

SHRIMP & SCALLOPS KEBAB 22.00

grilled with onions & peppers,
herbed olive oil with arborio pilaf

LEMON SOLE FRANCHESE 17.00

premium quality filet of sole sauteed
in a lemon grass sauce

ALMOND CRUSTED SALMON 19.00

with roasted red pepper coulis
& vegetable arborio pilaf

APPLEWOOD HANGER STEAK 21.00

wood grilled with pink peppercorn jus
& topped with frizzled onions & hand cut fries

DAY BOAT SCALLOPS 24.00

premium quality scallops
over sautéed spinach

SEAFOOD LINGUINE 22.00

sauteed shrimp, scallops, mussels,
calamari, in a fresh pomodoro sauce

RIGATONI MOMENTO 14.00

sauteed broccoli, sun dried tomatoes,
fresh basil, & mushrooms in a parmigiana
garlic cream sauce

SANDWICHES

VEGETABLE PANNINI 12.00

zucchini, eggplant, & roasted red pepper on
rosemary, flat bread

MESQUITE CHICKEN 13.00

grilled with herbed goat cheese, tomato,
arugula, & red onion on rosemary bread

CHEESEBURGER 12.00

black angus sirloin meat with
shredded lettuce, diced onion,
tomato, pickles, & onion

CAJUN CHICKEN WRAP 12.00

with mixed greens

SALMON WRAP 14.00

with mixed greens &
balsamic vinaigrette

MESQUITE SIRLOIN STEAK 15.00

grilled with caramelized onions,
sautéed shitake mushrooms,
melted swiss cheese on rustic bread

CRAB CAKE SANDWICH 19.00

on a brioche bun served
with aioli basil

ALL ABOVE SANDWICHES ARE SERVED WITH HAND CUT FRENCH FRIES

WHOLE FISH & STEAKS

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

LAVRAKI 38.00

bronzino - lean mediterranean white fish, mild moist tender flakes
served with vegetables of the day & lemon roasted potatoes
deboned upon request

10 OZ PRIME FILET MIGNON 46.00

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

20OZ 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 french fries | sautéed spinach | lemon roasted potatoes | wood grilled asparagus
garlic mashed potatoes

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