

# 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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