

APPETIZERS

ZUCCHINI CHIPS 15.00

CRISPY ZUCCHINI SLICES PANFRIED AND SERVED WITH A TZATZIKI DIP

ROASTED BEETS 14.00

MARINATED IN EXTRA VIRGIN OLIVE OIL & HOMEMADE VINEGAR WITH AN ALMOND GARLIC SPREAD

MEDITERRANEAN SPREADS 17.00

A COMBINATION OF 4 SPREADS SERVED WITH PITA TRIANGLES TARAMASALATA, HUMMUS, FETA CHEESE AND ROASTED EGGPLANT

SHRIMP SAGANAKI 25.00

FOUR PREMIUM WHITE SHRIMP PAN SEARED WITH TOMATO CONCASSE, BELL PEPPER, WHITE WINE, & CRUMBLLED FETA CHEESE

MUSSELS LYONNAISE 18.00

NEW ZEALAND MUSSELS SAUTÉED IN DIJON, GARLIC, WHITE WINE BROTH

CALAMARI 18.00

RINGS OF FRESH AND TENDER CALAMARI, LIGHTLY FRIED AND SERVED WITH OUR THAI CHILLI DIPPING SAUCE

OYSTERS ROCKEFELLER 17.00

EAST COAST OYSTERS, TOPPED WITH SAUTÉED SPINACH, SHALLOTS, PERNOD, HERBED GRUYERE CHEESE

TUNA TARTAR 22.00

SUSHI-QUALITY TUNA, PIGNOLI NUTS, AVOCADO, CITRUS GINGER SAUCE, OVER SLICED PERSIAN CUCUMBERS, WITH PITA CRISPS

GRILLED CALAMARI 18.00

POINT JUDITH SQUID GRILLED WHOLE AND SLICED INTO RINGS & TOSSED WITH CAPPERS, BELL PEPPERS, RED ONIONS IN A LEMON VINAIGRETTE

COCONUT SHRIMP 20.00

PREMIUM QUALITY WHITE SHRIMP, COVERED IN COCONUT FLAKES, AND LIGHTLY FRIED, SERVED WITH THAI CHILLE DIPPING SAUCE

JUMBO LUMP CRAB CAKES 28.00

MADE WITH THE FRESHEST CRAB MEAT FROM MARYLAND'S BLUE CRABS & SERVED WITH A DIJON AIOLI DIPPING SAUCE

GRILLED OCTOPUS 27.00

SUSHI-QUALITY MEDITERRANEAN OCTOPUS, WOOD GRILLED WITH ONIONS, BELL PEPPER, CAPERS, RED WINE VINEGAR & EXTRA VIRGIN OLIVE OIL

OYSTERS

« RAWBAR »

SHELLFISH

starters

SPINNEY CREEK (MAINE) 3.50/PER

BLUE POINT (NEW YORK) 3.50/PER

PINE ISLAND (NEW YORK) 3.50/PER

FISHER ISLAND (NEW YORK) 3.95/PER

KUMAMOTO (OREGON) 3.95/PER

OYSTER TASTER 18.00

ONE EACH OF OUR FEATURED OYSTERS

LITTLE NECK CLAMS 15.00

ON A HALF SHELL (6) SIX PCS

COLOSSAL LUMP CRAB COCKTAIL 29.00

COLOSSAL SHRIMP COCKTAIL FOR TWO 27.00

FEATURING (4) FOUR GIANT U8 SHRIMP

OCEANOS SEAFOOD TOWER

[FOR TWO]

4 assorted oysters, 4 colossal shrimp, 4 little neck clams and a half lobster

73.00

SALADS

HORIATIKI

TOMATOES, RED & YELLOW BELL PEPPER, RED ONIONS, CAPERS, FETA CHEESE, CUCUMBER & EXTRA VIRGIN OLIVE OIL

18.00

CAESAR "classic"

HEARTS OF ROMAINE WITH HOUSE MADE CROUTONS AND CAESAR DRESSING, SHAVED ROMANO CHEESE

16.50

GOLDEN BEET

RED & GOLDEN BEETS WITH FRESH ORANGE SEGMENTS, BABY ARUGULA, GOAT CHEESE, CARAMELIZED PECAN NUTS, BALSAMIC VINAIGRETTE

17.00

TRI-COLOR

ARUGULA, ENDIVES, RADICCHIO, AND GOAT CHEESE WITH VINAIGRETTE

17.00

Classic GREEK 17.00

MIXED GREENS, TOMATOES, CUCUMBERS, RED ONION, KALAMATA OLIVES AND FETA CHEESE, WITH A MINT VINAIGRETTE

'New England'

CLAM CHOWDER

10.00

* EXECUTIVE CHEF & OWNER PANAGIOTIS PANTELEAKIS

PLEASE NOTIFY US OF ANY FOOD ALLERGIES * GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE

MAINS

STEAMED LOBSTER 29.00 /LB

SERVED WITH BUTTER SAUCE & HAND CUT FRENCH FRIES

* ADD JUMBO LUMP CRAB MEAT STUFFING 19.00

ORGANIC SESAME SALMON 36.00

PAN SEARED FILET 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

CRAB MEAT STUFFING, LEMON GRASS WINE SAUCE, OVER SPINACH, ROASTED LEMON POTATOES

ARCTIC CHAR 38.00

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 39.00

SERVED OVER SAUTÉED SPINACH AND ROASTED LEMON POTATOES

SEAFOOD LINGUINI 40.00

SCALLOPS, MUSSELS, CLAMS, SHRIMP OVER PASTA IN A POMODORO SAUCE

CHILEAN SEA BASS 40.00

WOOD GRILLED FRESH ASPARAGUS, TOMATO CONCASSE, BASIL, LEMON BEURRE BLANC & SERVED WITH VEGETABLE ARBORIO PILAF

GRILLED SWORDFISH 38.00

BAYBOAT SWORDFISH, SIMPLY GRILLED, SERVED WITH ROASTED LEMON POTATOES

JUMBO SHRIMP 37.00

WOOD GRILLED OR SCAMPI STYLE WITH EXTRA VIRGIN OLIVE OIL AND SERVED WITH VEGETABLE ARBORIO PILAF

ORGANIC GRILLED SALMON 36.00

WOOD GRILLED, WITH EXTRA VIRGIN OLIVE OIL AND SERVED WITH ROASTED LEMON POTATOES

SOUTH AFRICAN TWIN LOBSTER TAILS

wood grilled with drawn butter and served with roasted lemon potatoes

75.00

* 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

BRONZINO - MEDITERRANEAN LEAN WHITE FISH, MILD MOIST TENDER FLAKES

38.00

BLACK SEA BASS

ATLANTIC WILD BASS, TENDER AND FLAKY

MARKET PRICE

DOVER SOLE

24 OZ, FRESH FISH FROM HOLLAND, FIRM TEXTURE WITH A FINE DELICATE TASTE

52.00

RED SNAPPER

ATLANTIC SNAPPER, MOIST AND LEAN WITH A SWEET FLAVOR

MARKET PRICE

ALASKAN KING CRAB LEGS

18oz, WOOD GRILLED OR STEAMED

62.00

STEAKS & CHOPS

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

10 oz PRIME FILET MIGNON 48.00

GRILLED PORTOBELLO MUSHROOM CAP, CRISPY PANCETTA LAVENDER PEPPERCORN CABERNET DEMI SAUCE

22 oz PRIME «COWBOY» RIB EYE 51.00

“DRY AGED”. FRENCH CUT, BONE IN RIB EYE, SERVED WITH A SHALLOT CABERNET DEMI SAUCE

«DOUBLE CUT» PRIME LAMB CHOPS 47.00

COLORADO LAMB, GRILLED WITH A RICH ROSEMARY SHIRAZ DEMI SAUCE

☛ PETER'S CUT ☚

48 OZ “DRY AGED” PRIME TOMAHAWK RIB-EYE
served with hand cut fries and sautéed spinach

120.00 [FOR TWO]

BONELESS PORK TENDERLOIN 30.00

APRICOT BRANDY, PINK PEPPERCORN AU JUS & SUNDRIED APRICOTS

STUFFED CHICKEN BREAST 29.00

WITH ROASTED PEPPER, SPINACH, PORTOBELLO MUSHROOM FONTINA CHEESE, WITH A SHALLOT CHAMPAGNE SAUCE

SIDES » 8.00

HAND CUT FRIES | SAUTÉED SPINACH | LEMON POTATOES | GRILLED ASPARAGUS | GARLIC MASHED POTATOES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.