

CHEF'S CURATED SELECTION OF MARKET FISH

SPANISH MACKEREL \$59

Gulf of Cádiz, Spain
syrian olives, preserved lemon aioli

ATLANTIC STRIPED BASS \$54

Chesapeake Bay, Maryland
green and roasted chickpeas, olive oil, garlic

TURBOT \$125

Bay of Biscay, Spain
warm grilled onion salad, lemon, parsley, sumac

OR'ESH PINK SNAPPER \$195

whole fish, presented two ways
sashimi of belly, burnt lemon, olive oil
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coal-roasted loin, charred greens

◆ SIMPLY GRILLED ◆

all of our fish can be served simply
with olive oil and lemon or lemon-sage butter