

APPETIZERS

ZUCCHINI & EGGPLANT CHIPS.....12.00
crispy zucchini and eggplant slices pan fried and served with tzatziki dip

ROASTED BEETS.....12.00
marinated in extra virgin olive oil and homemade vinegar with an almond garlic spread

SPINACH DIP.....13.00
spinach and artichokes with four cheeses and homemade tortilla chips

CALAMARI.....16.00
rings of fresh and tender calamari, lightly fried and served with our thai chili dipping sauce

OYSTERS ROCKEFELLER.....16.00
east coast oysters topped with sauteed spinach, shallots, pernot, herbed gruyere cheese

SHRIMP SAGANAKI.....21.00
four premium white shrimp pan seared with tomato concasse, bell pepper, white wine, and crumbled feta cheese

JUMBO LUMP CRAB CAKES.....22.00
made with the freshest crab meat from maryland's blue crabs and served with a dijon aioli dipping sauce

MUSSELS LYONNAISE.....14.00
New Zealand mussels sautéed in dijon, garlic, white wine broth

GRILLED OCTOPUS.....20.00
sushi-quality mediterranean octopus, wood grilled with onions, red wine vinegar and extra virgin olive oil

COCONUT SHRIMP.....18.00
premium quality white shrimp, covered in coconut flakes, and lightly fried- served with thai chille dipping sauce

MEDITERRANEAN SPREADS.....14.00
a combination of 4 spreads served with pita triangles, taramosalata, hummus, feta cheese folded with roasted red pepper, & roasted eggplant salad

SALADS

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

CLASSIC CAESAR.....12.00
hearts of romaine with house made croutons and caesar dressing

CLASSIC GREEK.....12.00
mixed greens, tomatoes, cucumbers, red onion, kalamata olives, and feta cheese with mint vinaigrette

TRI-COLOR.....12.00
arrugula, endives, radicchio, and goat cheese with vinaigrette

TRADITIONAL GARDEN SALAD.....10.00

NEW ENGLAND CLAM CHOWDER.....6.00

RAW BAR

OYSTERS

SPINNEY CREEK (MAINE).....per piece 3.00

BLUE POINT (NEW YORK).....per piece 2.75

PINE ISLAND (NEW YORK).....per piece 3.00

FISHERS ISLAND (NEW YORK).....per piece 3.50

KUMAMOTO (OREGON).....per piece 3.75

SHELLFISH STARTERS

OYSTER TASTER.....15.00
one each of our featured oysters

LITTLE NECK CLAMS on the half shell.....six pcs. 13.00

JUMBO SHRIMP COCKTAIL.....four pcs. 20.00

COLOSSAL LUMP CRAB COCKTAIL.....23.00

OCEANOS SAMPLER.....50.00
4 assorted oysters, 4 jumbo shrimp, 4 little necks clams, half a lobster

ENTREES

GRILLED LOBSTER.....per pound 25.00
with butter sauce and served with hand cut french fries
add jumbo lump crab meat stuffing 14.00

SESAME SALMON.....29.00
with raspberry beurre blanc and served with vegetable arborio pilaf

STUFFED SHRIMP.....33.00
lemon grass wine sauce, served over spinach and served with roasted lemon potatoes

DAY BOAT SCALLOPS.....33.00
served over sauteed spinach and roasted lemon potatoes

ARCTIC CHAR.....29.00
with grilled lime and ginger beurre blanc and served with roasted lemon potatoes

GRILLED YELLOW FIN TUNA.....32.00
fresh ginger, noodles, scallions, low sodium soy vinaigrette

SALMON STEAK.....29.00
wood grilled, with extra virgin olive oil and served with roasted lemon potatoes

SURF & TURF.....MP
wood grilled South African lobster tail and filet mignon, served with fresh cut french fries add jumbo lump crab meat stuffing 14.00

SEAFOOD LINGUINI.....31.00
scallops, mussels, clams, shrimp over pasta in a pomodoro sauce

CHILEAN SEA BASS.....33.00
wood grilled fresh asparagus, tomato concase, basil, lemon, beurre blanc and served with vegetable arborio pilaf

WOOD GRILLED SWORDFISH.....30.00
simply wood grilled and served with roasted lemon potatoes

JUMBO SHRIMP.....29.00
wood grilled or scampi and served with vegetable arborio pilaf

SOUTH AFRICAN LOBSTER TAIL.....MP
wood grilled with drawn butter and served with roasted lemon potatoes
add jumbo lump crab meat stuffing 14.00

ALL ABOVE ENTREES ARE SERVED WITH CHEFS VEGETABLES OF THE DAY SPINACH OR ASPARAGUS SUBSTITUTION 3.00

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.....32.00
bronzino - lean mediterranean white fish, mild moist tender flakes

BLACK SEA BASS.....MP
atlantic wild bass, tender and flaky

DOVER SOLE.....MP
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.....50.00
18 oz, wood grilled or steamed

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

SIDE DISHES.....7.00
hand cut french fries, sauteed spinach, lemon roasted potatoes, wood grilled asparagus, garlic mashed potatoes

STEAK SELECTION

BONELESS PORK TENDERLOIN.....26.00
grilled to perfection, sliced and topped with apricot brandy & pink peppercorn a jus and sundried apricots

DOUBLE CUT PRIME LAMB CHOPS.....37.00
simply grilled and finished in the oven & topped with a rich rosemary shiraz demi sauce

10 oz PRIME FILET MIGNON.....37.00
grilled portobello mushroom cap, crispy7 pancetta topped with a lavender peppercorn cabernet demi sauce

STUFFED CHICKEN BREAST.....26.00
with roasted pepper, spinach, portobello mushroom, fontana cheese with a challot champagne sauce