

# EVOO & LEMON

## MEZZE

### AHI TUNA TOWER

ponzu, asian pear, avocado pure, chile sesame oil, mint 14

### GRILLED CALAMARI

wood roasted pepper, lemon, bomba calabrese, basil 13

### GRILLED OCTAPUS

roasted peppers, fava pure, capers, red wine vinegar, arugula, evoo 18

### SAGANAKI

graviera cheese, black sesame seeds, fig jam, brandy flame 9

### SPANAKOPITA

house-made phyllo, spinach, leeks, dill, feta cheese 17

### MUSSELS

shallots, fresh herbs, white wine, feta cheese 26

### BIFTEKI

grilled ground beef/lamb, fresh herbs, yogurt apricot sauce 36

### CHEESY PEPPERS

stuffed feta, parmigiano & manouri cheese, fresh herbs 14

### AUTHENTIC MARYLAND CRAB

jumbo lump, chesapeake bay spices, lemon-thyme aioli 17

### SHRIMP SANTORINI

baked shrimp, tomato concasse, bell pepper, white wine, feta cheese 20

## SALADS

### BLUE FARM

baby kale, spinach, pumping seeds, dates, blue cheese, champagne vinaigrette 22

### PATZARIA

red roasted beets, garlic almond dip, citrus vinaigrette 24

### GREEK VILLAGE

cucumber, tomato, holland pepper, red onions, olives, feta cheese, greek dressing 20

### SIGNATURE SALAD

spinach, arugula, beets, apples, goat cheese, dry figs, almonds, honey lime vinaigrette 17

## RAW

BLUE POINT OYSTERS 18

KUMAMOTO OYSTERS 18

LITTLE NECK CLAMS 14

POACH SHRIMP 14

PETITE SHELFISH 14

4 oysters, 4 shrimps, 4 clams, 1 lobster  
riesling mignonette & bloody marry sauce

## SOUP

LOBSTER BISK 18

## SPREADS

### TZATZIKI

greek strained yogurt, cucumber, garlic, evoo 14

### TARAMOSALATA

traditional spread of cured carp roe, almond 12

### CLASSIC HUMMUS

chickpeas, tahini, lemon, garlic, smoked paprika 12

### BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic, herbs 12

### HTIPITI

roasted red peppers, barrel aged feta, greek yogurt, ricotta 12

## SEA

SEAFOOD COUSCOUS shrimp, calamari, mussels, fish broth, vegetables 39

GRILLED TIGER SHRIMP sauteed spinach, lemon potato, ladolemono 39

SALMON beets, ferro, spinach, lemon & evoo sauce 39

SCALLOP pen-sear, beet risotto, grilled asparagus, chai oil 39

TUNA roasted beets, leeks, ginger vinaigrette 39

ANGRY SHRIMP homemade fettuccine, fresno pepper, tomato broth, basil 39

## LAND

FILET MIGNON 6oz or 10oz  
mushroom risotto 22/24

### LAMB CHOPS

asparagus, lemon potato 24

### GRILLED HALF CHICKEN

black eyed bean salad, arugula 24

### NEW YORK STRIP

asparagus, lemon potato 24

## SIDES 6

truffle parmigiano fries

lemon potatoes

sauteed spinach

grilled asparagus

brussel sprouts

## WHOLE FISH

charcoal-grilled, lemon saffron emulsion,  
fresh seasonal vegetables

### Branzino

lean, mild, sweet and flaky white fish 42

### RED SNAPPER

white, moist, lean, sweet flavor 42

### DOVER SOLE

tender, firm texture with a fine delicate  
taste 42

If you have any Food Allergies, Please speak to our staff & let us know!