

BREADS & DIPS

Each \$5 - Three for \$12
Served with House Made Pita and Grilled Mt Athos Bread or Crisp Veggies (\$2)

HUMMUS

Chickpea | Cumin | Tahini | Garlic | Lemon

TZATZIKI

Yogurt | Cucumber | Garlic | Dill

BABA GHANOUSH

Fire Roasted Eggplant | Tahini | Garlic

MEZZE & SNACKS

CHEESE & OLIVES 6

Kalamata | Castelvetrano | Halkidiki | Feta | Graviera

CHIPS POROS 12

Crisp Zucchini and Eggplant | Tzatziki

FLAMING CHEESE SAGANAKI 10

Kefalograviera Cheese | Brandy | Lemon

EGGPLANT PIE 9

Layered Egg Battered Eggplant | Roasted Fennel and Tomato Coulis | Manouri and Feta

HEIRLOOM BEETS 9

Fried Manouri Cheese | Oranges | Micro Greens

HOUSE MADE SPANAKOPITA 9

Spinach | Filo | Feta | Manouri Cheese

MOROCCAN MECHOUIA 9

Traditional Salad of Fire Grilled Peppers | Shallots | Tomato Squash | Eggplant | Olives | Feta

#1 AHI SASHIMI * 16

Extra Virgin Olive Oil | Sea Salt

OUZO CURED SALMON * 11

Dill | Shaved Fennel Salad | Tzatziki

GRILLED OCTOPUS 15

Grilled Fennel and Radicchio | Preserved Lemon | Parsley Sauce | Shallot and Caper Citronette

FRIED CALAMARI 12

Truffled Mustard Aioli

DUCK CONFIT SLIDERS 8

Peach BBQ | Arugula Mustard | Slaw | Peach Jam

FLATBREAD 11

Red Pepper Coulis | Tomato | Spinach | Feta | Mushrooms

STEAMED CLAMS 10

Tomato | Basil | Garlic | White Wine

SALADS

SUMMER STAWBERRY SALAD 10

Field Greens and Arugula | Strawberry | Goat Cheese Honey Roasted Walnuts | Red Wine Citrus Vinaigrette

CHOPPED SALAD 9

Romaine | Chickpeas | Artichokes | Red Onion | Feta | Red Pepper | Pomegranate Seeds | Yogurt Dressing

HORIATIKI 10 / 18

Tomato | Feta | Green Pepper Kalamata | Red Onion | Greek Oregano

STONE FRUIT SALAD 11

Field Greens and Arugula | Grilled Peaches Smoked Goat Cheese | Sweet Washington Cherries Elderflower Cordial Vinaigrette

ACCOMPANIMENTS

GRILLED ASPARAGUS 7

TOMATO & HERB QUINOA 7

MUSHROOM AND ONIONS 7

ROASTED FINGERLING POTATOES 7

ROASTED CAULIFLOWER 7

PINE NUT PILAF 7

* These items are cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

POROS FISH MARKET

Visit our Chef Poissonier to hear about our fresh seafood selections flown in daily from the Mediterranean and North Atlantic fishing grounds. Ordering is easy: Select a fish, a size and a preparation. Your fish will be prepared to your exact specifications. Need some guidance? Our Poissonier will be delighted to help. If you prefer you may order at your table. We recommend 1 Lb to 1 ½ Lb for whole fish and 5 Oz to 8 Oz for fillets. Our selection changes daily but typically include:

WHOLE FISH

Lavraki (<i>Branzino</i>)	Mediterranean	\$25.00/Lb
Dorade (<i>Sea Bream</i>)	Mediterranean	\$25.00/Lb
Black Sea Bass	Carolina Coast	\$25.00/Lb
Dover Sole	North Atlantic	\$45.00/Lb

CHARGRILLED

Sea Salt and Black Pepper. Served with Shallot Garlic Citronette.

BONELESS FILLETS

		Suggested 6oz Serving	
Lavraki (<i>Branzino</i>)	Mediterranean	\$21.00	\$3.50/oz
Ahi Tuna * (<i>#1 Sushi Grade</i>)	North Atlantic	\$30.00	\$5.00/oz
Salmon *	North Atlantic	\$18.00	\$3.00/oz
Chilean Seabass	South America	\$36.00	\$6.00/oz
Halibut	Alaska	\$30.00	\$5.00/oz

a la PLANCHA

Extra Virgin Olive Oil, Sea Salt and Black Pepper. Seared on our Plancha. Served with Shallot Garlic Citronette.

SHELLFISH

Wild Caught Shrimp (<i>U10 Shelled</i>)	Texas	\$5.00/Pc
Scallops * (<i>U10 Day Boat</i>)	Maine	\$7.00/Pc
Lobster Tail (<i>8oz</i>)	Canada	\$30.00/Pc
Crab Cake (<i>3oz</i>)	South Atlantic	\$12.00/Pc
Oysters	Market	Market Price

TANDOOR ROASTED

(*whole fish only*)
Cumin, Coriander and Guajillo Chile Paste. Lime Yogurt Sauce.

RAW SAMPLER \$35

#1 Ahi Tuna Sashimi
Ouzo Cured Salmon
Scallop Tiradito

SEAFOOD PLATTER FOR TWO \$75

6 oz Chargrilled Chilean Seabass
6 oz Verlasso Salmon a la Plancha
Two Scallops Seared a la Plancha
Two Grilled Wild Caught Shrimp
Assorted Sauces and Accompaniments

SHRIMP COCKTAIL \$18

4pc U10 Wild Caught Gulf Shrimp Served with House-made Cocktail Sauce

ENTREES

AHI TUNA* 35

Braised Swiss Chard | White Beans | Shallot
Red Pepper Tonato Sauce

GRILLED SWORDFISH* 29

Saffron Potato Hash | Cumin & Date Reduction
Tomato Salad

CRISPY SKIN DORADE FILLET* 29

Crabmeat | Artichoke Dill Beurre Blanc
Mint Tabouleh | Grilled Asparagus

DAY BOAT SCALLOPS* 30

Cilantro Bulgar Wheat | Spicy Vegetable Succotash
Red Pepper Coulis | Cucumber Mint

STRIPED BASS* 32

Light Chili Broth | Farro | Peas | Little Neck Clams
Kale | White Beans

SEARED SALMON* 27

Seared a La Plancha | Charred Tomato | Quinoa
Sesame | Chickpea | Wilted Kale

LAMB BOLOGNESE 29

Lamb Ragù | Egg Pappardelle
Asiago | Herbs

NEW YORK STRIP STEAK* 39

Cauliflower Puree | Snap Peas
Madeira Demi

CHICKEN AND FIGS* 25

Pine Nut Pilaf | Oven Roasted Tomatoes | Olives
Herb Oil

EGGPLANT RAGU 25

Vegan Spinach Pappardelle | Roasted Eggplant
Sun Dried Tomato | Garlic

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