

BREADS & DIPS

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

BEET HUMMUS

Chickpea | Beet | 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

HOUSE MADE SPANAKOPITA 9

Spinach | Filo | Feta | Manouri Cheese

SOPA DE AJO * 8

Garlic Soup | Fried Bread | Chorizo | Egg

#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

FLATBREAD 11

Caramelized Onions | Bacon | Kefalotiri Arugula | Mushrooms | Yogurt

STEAMED CLAMS* 10

Tomato | Basil | Garlic | White Wine

FRIED CALAMARI* 12

Truffle Mustard Aioli

SALADS

ROASTED BEET 10

Mint | Dill | Galotyri Cheese | Pistachio
Roasted Beets | Lemon Agave Vinaigrette

CHOPPED 10

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

HORIATIKI 10 / 18

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

KALE AND CARROT 10

Kale | Cured Carrots | Almonds
Raisins | Pickled Mustard IPA Dressing

ACCOMPANIMENTS

GRILLED ASPARAGUS 7

BRAISED ARTICHOKE 7

MUSHROOM AND ONIONS 7

ROASTED FINGERLING POTATOES 7

CHARRED BROCCOLI 7

TABOULEH 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
Swordfish	North Atlantic	\$21.00	\$4.00/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.

LAMB CHOP

Add Lamb Chops to your Seafood Dish for \$18 per piece

SEAFOOD PLATTER FOR TWO \$75

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

JUMBO SHRIMP COCKTAIL

\$5 per piece served with House-made Cocktail Sauce

ENTREES

ARCTIC CHAR* 29

Salmon Sausage | Spiced Chickpea Puree
Shallot | Gremolata | Arugula | Fried Chickpeas

GRILLED SWORDFISH* 29

Greek Potato Pancake | Feta |
Mushroom and Tomato Ragu | Chive Oil

CRISPY SKIN DORADE FILLET* 29

Crabmeat | Artichoke Dill Beurre Blanc
Mint Tabouleh | Grilled Asparagus

DAY BOAT SCALLOPS* 30

Roasted Baby Carrot | Mint Pea Puree
Bulgur Wheat

LOBSTER RAVIOLI* 30

Butternut Squash Puree | Roasted Squash
Asiago | Herbs

SEARED SALMON* 27

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

DUCK TWO WAYS* 37

Seared Breast | Pressed Leg
Sweet Potato Puree | Huckleberry Sauce

NEW YORK STRIP STEAK* 39

Cauliflower Puree | Roasted Carrot and Onion
Trumpet Mushroom | Demi Glace

FALL BIRD* 25

Organic Chicken | Spicy Apple Chutney
Madeira Reduction | Wheat Berries

MOROCCAN MECHOUIA 20

Fire Grilled Peppers | Roasted Eggplant
Tomato | Squash | Pine Nut Pilaf | Feta Cheese

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