

BREADS & DIPS

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

HUMMUS

Santorini Fava | Cumin | Tahini | Garlic | Lemon

BABA GHANOUSH

Fire Roasted Eggplant | Tahini | Garlic | Lemon

TZATZIKI

Yogurt | Cucumber | Garlic | Dill

MATBUCHA

Tomato | Serrano Peppers | Olive Oil | Garlic

MEZZE & SNACKS

CHEESE & OLIVES 6

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 | Dry Cured Olives | Feta

MUSSELS OF THE DAY 10

Daily Changing Chef's Feature

SHRIMP COCKTAIL 12

#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

PORK SLIDERS 8

Coffee Pomegranate BBQ | Apricot Jam | Spicy Slaw

DUCK CONFIT POUTINE 12

Fries | Feta | Capers | Sweet Pepper Oven Roasted Tomato | Parsley | Demi

CHICKEN SHAWARMA FLATBREAD 11

Fava Hummus | Tomato | Spinach | Feta | Asparagus

SOUPS & SALADS

FRUTTI DI MARE SEAFOOD SOUP 10

Shallot Tomato Seafood Broth | Mussels Orzo | Fresh Herbs

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

GREENS & FIG SALAD 9

Field Greens and Arugula | Pickled Shallots | Figs | Fresh Blood Orange | Pink Peppercorns | Blood Orange Vinaigrette

ACCOMPANIMENTS

GRILLED ASPARAGUS 7

SEASONAL VEGETABLES 7

ROASTED CAULIFLOWER 7

TOMATO & HERB QUINOA 7

ROASTED FINGERLING POTATOES 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

Herbes de Provence, 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 Matbucha Sauce.

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

ENTREES

AHI TUNA TATAKI 35

Yukon Gold Potato | Fennel | Oven Roasted Tomato
Castelvetrano Olives | Herb Oil

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

Citrus Bulgar Wheat | Orange and Fennel Salad
Cucumber Mint Sauce

SEAFOOD TAGINE 32

Salmon | Wild Caught Shrimp | Day Boat Scallops | Mussels
Saffron | Tomato | Potato | Halkidiki Olives

SEARED SALMON* 27

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

LAMB SHANK 29

White Bean Cassoulet | Vanilla and Sage Swiss Chard
Orange Gremolata | Lamb Demi

NEW YORK STRIP STEAK 39

Roasted Potatoes | Grilled Asparagus
White Truffle Demi

BLACK LENTIL & QUINOA FRITTER 19

Apricot and Sumac Sauce | Grilled Spicy Eggplant
House Made Hot Sauce | Carrot Chips

LAMB CAMPANELLE 25

Lamb Confit | Oyster and Shiitake Mushrooms
Spinach | Lamb Jus

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