

# SEA GRILL

## \*RAW BAR

<b>OYSTERS*</b>	<b>HALF DOZEN 19 / DOZEN 35</b>
CHEF'S SELECTION	
<b>SEAGRILL CEVICHE *</b>	<b>19</b>
GROUPER OCTOPUS AND CALAMARI IN LIME JUICE, RED ONION AND CILANTRO	
<b>CAVIAR*</b>	<b>120</b>
KALUGA TSAR RESERVE (BLACK) 2OZ	
<b>TASTING OF RAW FISH</b>	<b>45</b>
CHEF'S SELECTION OF OUTSTANDING FISH OF THE DAY WITH PARSLEY, LIME ZEST, CAPERS OLIVE OIL	
<b>BIG EYE TUNA</b>	<b>20</b>
SASHIMI/FRESH CHILI SHALLOTS CILANTRO	
<b>SCOTISH SALMON</b>	<b>20</b>
SASHIMI/FRESH CHILI SHALLOTS CILANTRO TARTAR/CREAM FRESH, AVOCADO, SHALOTS, CAPERS, SESAME OIL, SOY SAUCE	
<b>TUNA TARTAR</b>	<b>20</b>
SUSHI GRADE TUNA, AVOCADO, CREAM FRESH, ACCOMPANIED BY SEAWEED SALAD	

## SOUPS

<b>LENTIL SOUP</b>	<b>12</b>
<b>AVGOLEMONO</b>	<b>12</b>
<b>LOBSTER BISQUE</b>	<b>14</b>

## SALADS

<b>MAROULI</b>	<b>SMALL 15 / LARGE 22</b>
HEARTS OF BABY ROMAINE WITH SCALLIONS AND DILL IN OLIVE AND RED WINE VINAIGRETTE AND FETA	
<b>GREEK SALAD</b>	<b>SMALL 15 / LARGE 22</b>
CLASSIC SALAD WITH VINE-RIPENED TOMATO, CUCUMBER, PEPPER, ONIONS, KALAMATA OLIVES AND FETA	
<b>ROKA</b>	<b>18</b>
AURUGULA, HALZENUTS, SUNDRIED TOMATO, FIG PRESERVED WITH BALSAMIC VINAIGRETTE AND GOAT CHEESE	
<b>PANZARIA</b>	<b>13</b>
MARINATED BABY BEETS ROSEMARY THYME GARLIC WITH SKORDALIA AN AURUGULA	

## COLD APPETIZERS

<b>SEA GRILL PIKILIA (ASSORTMENT OF SPREADS)</b>	<b>22</b>
TARAMA, MELIZANOSALATA, TZATZIKI, SKORDALIA	
<b>TARAMA</b>	<b>13</b>
CARP ROE SPREAD	
<b>MELIZANOSALATA</b>	<b>13</b>
ROASTED BABY EGGPLANT SPREAD	
<b>TZATZIKI</b>	<b>13</b>
YOGURT, GARLIC, CUCUMBER	
<b>SKORDALIA</b>	<b>13</b>
GARLIC AND ALMOND SPREAD	
<b>HTIPITI</b>	<b>13</b>
SPICE FETA SPREAD	
<b>SHRIMP COCKTAIL</b>	<b>25</b>
U8 FOUR PIECES	

## HOT APPETIZERS

<b>FETA SAGANAKI</b>	<b>15</b>
BAKED FETA CHEESE WITH DICE TOMATOES AND PEPPERS	
<b>GIGANTES</b>	<b>15</b>
SAVORY BRAISED IMPORTED KASTORIAN GREEK GIANT BEANS	
<b>SAGANAKI</b>	<b>17</b>
KEFALOTIRI CHEESE OVEN BAKED	
<b>SPANAKOPITA</b>	<b>15</b>
BAKED PHYLLO STUFFED WITH FRESH SPINACH FETA AND LEEKS	
<b>TIROPITA</b>	<b>14</b>
CHEESE PIE WITH A MEDLEY OF GREEK CHEESES, FRESH MINT WRAPPED IN PHYLLO	

## OUZO MUSSELS 18

MEDITERRANEAN MUSSELS PREPARED WITH OUZO WHITE WINE DILL AND GARLIC

## BABY BACKS RIBS 20

PORK OR LAMB CHAR-BROILED AND SEASONED WITH LEMON OREGANO AND OLIVE OIL

## SHRIMP 22

CHARCOAL GRILLED OCEAN GARDEN SHRIMP INFUSE SAFFRON

## OCTOPUS 24

GRILLED SUSHI-TENDER PORTUGUESE OCTOPUS IN OLIVE OIL

## KEFTEDES 18

SAUTEED LAMB AND BEEF MEATBALLS WITH MINT, PARSLEY AND GARLIC

## DOLMATHAKIA 17

GRAPE LEAVES STUFFED WITH ARBORIO RICE AND A MEDLEY OF HERBS

## CALAMARI 18

CRISPY FRIED OR SIMPLY GRILLED CALAMARI

## STUFFED CALAMARI 18

FRESH WHOLE CALAMARI STUFFED WITH THREE DIFFERENT GREEK CHEESES

## SHRIMP SAGANAKI 24

SAUTEED JUMBO SHRIMP IN A TOMATO AND FETA SAUCE

## FRIED ZUCCHINI AND EGGPLANT 16

THINLY SLICED CRISPY SERVED WITH TZATZIKI

## GRILLED PEPPERS 15

YELLOW AND RED PEPPERS GRILLED WITH CAPERS AND GARLIC

## CRAB CAKE 22

5 OZ OF 95% JUMBO LUMP CRABMEAT WITH SPICES

## CLAMS OREGANATO HALF 15/DOZEN 24

MIDDLE NECK CLAMS BAKED WITH BREAD CRUMBS AND OREGANO

## OYSTERS ONASIS 6 PIECES 25

BAKED OYSTERS TOPPED WITH FETA SPINACH AND KEFALOTIRI CHEESE

## GRILLED WILD MUSHROOMS 16

MIXTURE OF GRILLED WILD MUSHROOMS WITH ROSEMARY

## GRILLED HALOUMI 16

GRILLED CHESSE WITH LEMON AND OLIVE OIL

## WHOLE FISH FROM THE SEA

FRESHLY CAUGHT FISH ON DISPLAY GRILLED ON CHARCOAL  
OUR CHEFS DE-BONE THE FISH  
UNLESS OTHERWISE INSTRUCTED

## RED SNAPPER 44

GULF OF MEXICO SNAPPER MOIST AND LEAN FISH WITH DISTINCTIVE SWEET FLAVOR

## POMPANO 44

"FLORIDA'S PRIDE" FIRM FLAVORFULL FISH WITH A TENDER TEXTURE. "SEASONAL AVAILABILITY"

## BRANZINO 44

MEDITERRANEAN STRIPE BASS WHITE FLAKY FISH MILD FLAVOR IMPORTED FROM GREECE

## BLACK SEA BASS 44

NORTH CAROLINA BLACK SEA BASS, WHITE FLAKY MOIST AND MILD "SEASONAL AVAILABILITY"

## WHOLE FISH FOR TWO

IN SEA SALT CRUST – PLEASE ADD \$15

## TURBOT MP

SOLE FAMILY FROM SPAIN

## RED SNAPPER MP

GULF OF MEXICO SNAPPER

## LOBSTER FOR TWO MP

GRILLED MAINE LOBSTER WITH LEMON AND OLIVE OIL

## FISH FILLET & SHELLFISH

SERVED WITH LEMON POTATOES

<b>GROUPELADOREGANO</b>	<b>40</b>
LOCAL WILD PAN SEARED FILET SERVED IN OUR LEMON, OLIVE OIL AND OREGANO SAUCE	
<b>SALMON LADOREGANO</b>	<b>38</b>
FAROE ISLAND ORGANIC SALMON	
<b>YELLOWFIN TUNA</b>	<b>36</b>
GRILLED SUSHI QUALITY TUNA MARINATED IN GREEK SPICES	
<b>GRILLED SHRIMP</b>	<b>38</b>
CHARCOAL GRILLED OCEAN GARDEN SHRIMP OR FRIED	
<b>GROUPELPLAKI</b>	<b>40</b>
GROUPEL FILET OVEN BAKED IN FISH BROTH, ONIONS AND TOMATOES	
<b>U-10 SCALLOPS OREGANATO</b>	<b>40</b>
PAN SAUTEED SCALLOPS, FINISHED IN THE OVEN WITH BREAD CRUMBS	
<b>CHILEAN SEA BASS</b>	<b>45</b>
PAN SEARED FILET	
<b>SEAFOOD YOVETS</b>	<b>44</b>
GROUPEL, SHRIMP, MUSSELS AND CLAMS WITH ORZO IN ASEAFOOD BROTH	
<b>SHRIMP SAGANAKI</b>	<b>42</b>
SAUTEED JUMBO SHRIMP IN A TOMATO AND FETA SAUCE	
<b>HEAD ON PRAWNS</b>	<b>42</b>
TWO U-4 PRAWNS GRILLED WITH LEMON	
<b>LINGUINI LOBSTER</b>	<b>44</b>
1 1/4 LB FRESH MAINE LOBSTER OVER LINGUINI PASTA IN GARLIC WHITE WINE SAUCE	

## FROM THE LAND

<b>LAMB CHOPS</b>	<b>46</b>
AUSTRALIAN FRESH LAMB CHOPS	
<b>VEAL CHOPS</b>	<b>55</b>
14 OZ MILK FED VEAL CHAR-BROILED TO YOUR TASTE	
<b>STEAK</b>	<b>55</b>
14 OZ BEEF USDA PRIME DRY AGED 4 to 6 WEEKS	
<b>FILLET MIGNON KE-BOB</b>	<b>42</b>
WITH VEGETABLES SERVED OVER RICE	
<b>CHICKEN LADOREGANO</b>	<b>34</b>
ORGANIC 1/2 CHICKEN GRILLED ON THE CHARCOAL WITH OLIVE OIL AND LEMON	
<b>CHICKEN KEB-BOB</b>	<b>34</b>
MARINATED BREAST OF CHICKEN SERVED OVER RICE	
<b>LAMB YOVETS</b>	<b>39</b>
LAMB SHANK PREPARED IN RED WINE SAUCE SERVED WITH ORZO	
<b>BABY BACK RIBS (PORK OR LAMB)</b>	<b>32</b>
FULL RACK OF BABY BACK RIBS, CHR-BROILED AND SEASINED WITH LEMON OREGANO AND OLIVE OIL	
<b>COWBOY</b>	<b>120</b>
32 OZ BONE IN RIBEYE BEEF USDA PRIME DRY AGED 4 to 6 WEEKS	

## SIDES

<b>BASMATI RICE</b>	<b>10</b>
CILANTRO, ONION	
<b>GRILLED ASPARAGUS</b>	<b>12</b>
GRILLED ASPARAGUS OLIVE OIL AND WINE VINEGAR	
<b>GREEK FRIES</b>	<b>11</b>
SEA SALT OREGANO KEFALOTIRI CHEESE	
<b>LEMON POTATOES</b>	<b>11</b>
TRADITIONAL OVEN ROASTED POTATOES	
<b>BROCCOLINI</b>	<b>13</b>
SAUTEED IN OLIVE OIL AND GARLIC WITH FETA CHEESE	
<b>GRILLED SEASONAL VEGETABLES</b>	<b>14</b>
SERVED WITH BALSAMIC AND OLIVE OIL	
<b>FINGERLING POTATOES GREEK STYLE</b>	<b>11</b>
SLICE STEAM FINGERLING POTATOES FINISHED WITH LEMON OLIVE OIL SCALLIONS AND DILL	
<b>ORZO</b>	<b>11</b>
SHORT CUT RICE SHAPE PASTA WITH TOMATO OLIVE OIL AND PARSLEY	
<b>HORTA</b>	<b>12</b>
STEAM WILD GREENS	
<b>SPINACH</b>	<b>10</b>
SAUTEED FRESH SPINACH GARLIC AND OLIVE OIL	

## WILD MEDITERRANEAN FISH

(NORTH AEGEAN SEA)

PLEASE VISIT [WWW.MARINETRAFFIC.COM](http://WWW.MARINETRAFFIC.COM) FOR A LIVE FEED OF OUR VESSELS/SUPPLIERS AS THEY LABOR IN THE NORTH AEGEAN OPEN SEA FISHERIES. ("CAPTAIN MIMIS" OWNED BY MR. CHRISTOS ANTONAKIS NL426, "ANGELOS" OWNED BY MR. AGGELOS GIATAGANAS SB621-A, "GEORGE" OWNED BY MR. GIORGOS FLEVARIS NI288)

FISHES IN THIS CATEGORY ARE IMPORTED FROM NEA MEHANIONA, GREECE, WHERE WE PACK THEM UNDER FDA STANDARDS AND SHIP THEM WITH LUFTHANSA AIRLINES VIA FRANKFURT, GERMANY DIRECTLY TO MIAMI. (48 HRS FROM SEA TO TABLE)

THE FISHES ARE CAUGHT IN OPEN SEAS. BASED ON THE SEASON WE ARE ONLY ABLE TO OFFER SPECIFIC FISH. WE ARE COMITTED TO ALWAYS PROVIDING THE FRESHEST CATCH.

WE ARE SENSITIVE TO ENVIROMENTAL CONCERNS OF THE HABITAT AND WE CONFORM TO ALL APPLICABLE CONVENTIONS.

<b>ATHERINA</b>	<b>MP</b>
MEDITERRANEAN SAND SMELT PLANKTON FED EUROPEAN HAKE CARNIVOROUS	
<b>BAKALIAROS</b>	<b>MP</b>
EUROPEAN HAKE NOT TO BE CONFUSED WITH BAKALAOS WHICH IS THE ATLANTIC COD.	
<b>BARBOUNI</b>	<b>MP</b>
RED MULLET OMNIVOROUS, MIDLEY SWEET FLAVOR.	
<b>FAGRI</b>	<b>MP</b>
RED PORGY (SILVERY-ROSE IN COLOR) OMNIVOROUS	
<b>GARIDA</b>	<b>MP</b>
EUROPEAN SHRIMP OMNIVOROUS	
<b>GAVROS</b>	<b>MP</b>
EUROPEAN ANCHOVY FILTER-FEEDERS, PLANKTON FED	
<b>KOUTSOMOURA</b>	<b>MP</b>
STRIPED RED MULLET OMNIVOROUS	
<b>LAVRAKI</b>	<b>MP</b>
MEDITERRANEAN SEA BASS COMMONLY KNOW AS BRANZINO OMNIVOROUS	
<b>MARIDA</b>	<b>MP</b>
PICAREL WITH BAIT LIVES, IN SANDY SEABEDS AND SEAGRASSES. FILTERS-FEEDERS, HOWEVER, ALSO FEEDS ON PLANKTON	
<b>ROFOS</b>	<b>MP</b>
DUSKY GROUPEL CARNIVOROUS. A REEF AND ROCKY BOTTOMS LIVING FISH WHICH BEGINS LIFE AS FEMALE AND THEN BECOMES MALE AS AGES. LIMITED SUPPLY DUE TO OVERFISHING	
<b>SARDELA</b>	<b>MP</b>
SARDINES PLANKTON FED AT EARLY AGE, WHILE AS ADULT BECOMES MORE DIVERSE.	
<b>SARGOS</b>	<b>MP</b>
WHITE SEA BREAM OMNIVOROUS. A REEF FISH	
<b>SFIRIDA</b>	<b>MP</b>
WHITE GROUPEL CARNIVOROUS. A SAND FISH AND ANOTHER HERMAPHRODITIC SPECY. THE CHANGING IN GENDER IS BASE WHEN IT REACHES A CERTAIN WEIGHT	
<b>SINAGRIDA</b>	<b>MP</b>
COMMON DENTEX CARNIVOROUS. "THE QUEEN OF THE SEA" LIVES IN ROCKY SEASHORES. A DELICATESSEN IN THE GREEK CUISINE	
<b>TSIPOURA</b>	<b>MP</b>
GILTHEAD SEA BREAM OR DORADO CARNIVOUROUS. PREDOMINANTLEY FOUND IN THE IONIAN SEA	