

SEA GRILL

RAW BAR

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

SOUPS

LENTIL SOUP	12
AVGOLEMONO	12
LOBSTER BISQUE	14

SALADS

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

COLD APPETIZERS

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

HOT APPETIZERS

FETA SAGANAKI	15
BAKED FETA CHEESE WITH DICE TOMATOES AND PEPPERS	
GIGANTES	15
SAVORY BRAISED IMPORTED KASTORIAN GREEK GIANT BEANS	
SAGANAKI	17
KEFALOTIRI CHEESE OVEN BAKED	
SPANAKOPITA	15
BAKED PHYLLO STUFFED WITH FRESH SPINACH FETA AND LEEKS	
TIROPITA	14
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

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH, SHELLFISH, OR EGGS MAY INCREASE YOUR RISKS OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

FISH FILLET & SHELLFISH

SERVED WITH LEMON POTATOES

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

FROM THE LAND

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

SIDES

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

WILD MEDITERRANEAN FISH

(NORTH AEGEAN SEA)

PLEASE VISIT 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.

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