

SEA GRILL

RAW BAR

OYSTERS*	HALF DOZEN 19 / DOZEN 35
CHEF'S SELECTION	
SEAGRILL CEVICHE *	21
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 *	22
SASHIMI/FRESH CHILI SHALLOTS CILANTRO	
SCOTISH SALMON *	22
SASHIMI/FRESH CHILI SHALLOTS CILANTRO TARTAR/CREAM FRESH, AVOCADO, SHALOTS, CAPERS, SESAME OIL, SOY SAUCE	
TUNA TARTAR *	22
SUSHI GRADE TUNA, AVOCADO, CREAM FRESH, SEAWEED.	

SOUPS

LENTIL SOUP	12
AVGOLEMONO	12
LOBSTER BISQUE	15

SALADS

MAROULI	SMALL 16 / LARGE 24
HEARTS OF BABY ROMAINE WITH SCALLIONS AND DILL IN OLIVE AND RED WINE VINAIGRETTE AND FETA	
GREEK SALAD	SMALL 16 / LARGE 24
CLASSIC SALAD WITH VINE-RIPENED TOMATO, CUCUMBER, PEPPER, ONIONS, KALAMATA OLIVES AND FETA	
ROKA	19
AURUGULA, HALZENUTS, SUNDRIED TOMATO, FIG PRESERVED WITH BALSAMIC VINAIGRETTE AND GOAT CHEESE	
PANZARIA	15
MARINATED BABY BEETS ROSEMARY THYME GARLIC WITH SKORDALIA AN AURUGULA	

COLD APPETIZERS

SEA GRILL PIKILIA (ASSORTMENT OF SPREADS)	24
TARAMA, MELIZANOSALATA, TZATZIKI, SKORDALIA	
TARAMA	14
CARP ROE SPREAD	
MELIZANOSALATA	14
ROASTED BABY EGGPLANT SPREAD	
TZATZIKI	14
YOGURT, GARLIC, CUCUMBER	
SKORDALIA	14
GARLIC AND ALMOND SPREAD	
HTIPITI	14
SPICE FETA SPREAD	
SHRIMP COCKTAIL	25
U8 FOUR PIECES	

HOT APPETIZERS

FETA SAGANAKI	17
BAKED FETA CHEESE WITH DICE TOMATOES AND PEPPERS	
GIGANTES	16
SAVORY BRAISED IMPORTED KASTORIAN GREEK GIANT BEANS	
SAGANAKI	18
KEFALOTIRI CHEESE OVEN BAKED	
SPANAKOPITA	18
BAKED PHYLLO STUFFED WITH FRESH SPINACH FETA AND LEEKS	
TIROPITA	16
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	24
CHARCOAL GRILLED OCEAN GARDEN SHRIMP INFUSE SAFFRON	
OCTOPUS	26
GRILLED SUSHI-TENDER PORTUGUESE OCTOPUS IN OLIVE OIL	
KEFTEDES	19
SAUTEED LAMB AND BEEF MEATBALLS WITH MINT, PARSLEY AND GARLIC	
DOLMATHAKIA	17
GRAPE LEAVES STUFFED WITH ARBORIO RICE AND A MEDLEY OF HERBS	
CALAMARI	20
CRISPY FRIED OR SIMPLY GRILLED CALAMARI	
STUFFED CALAMARI	18
FRESH WHOLE CALAMARI STUFFED WITH THREE DIFFERENT GREEK CHEESES	
SHRIMP SAGANAKI	26
SAUTEED JUMBO SHRIMP IN A TOMATO AND FETA SAUCE	
FRIED ZUCCHINI AND EGGPLANT	17
THINLY SLICED CRISPY SERVED WITH TZATZIKI	
GRILLED PEPPERS	16
YELLOW AND RED PEPPERS GRILLED WITH CAPERS AND GARLIC	
CRAB CAKE	24
5 OZ OF 95% JUMBO LUMP CRABMEAT WITH SPICES	
CLAMS OREGANATO	HALF 15/DOZEN 26
MIDDLE NECK CLAMS BAKED WITH BREAD CRUMBS AND OREGANO	
OYSTERS ONASIS	6 PIECES 26
BAKED OYSTERS TOPPED WITH FETA SPINACH AND KEFALOTIRI CHEESE	
GRILLED WILD MUSHROOMS	18
MIXTURE OF GRILLED WILD MUSHROOMS WITH ROSEMARY	
GRILLED HALOUMI	18
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	46
GULF OF MEXICO SNAPPER MOIST AND LEAN FISH WITH DISTINCTIVE SWEET FLAVOR	
POMPANO	46
"FLORIDA'S PRIDE" FIRM FLAVORFULL FISH WITH A TENDER TEXTURE. "SEASONAL AVAILABILITY"	
BRANZINO	46
MEDITERRANEAN STRIPE BASS WHITE FLAKY FISH MILD FLAVOR IMPORTED FROM GREECE	
BLACK SEA BASS	46
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	44
LOCAL WILD PAN SEARED FILET SERVED IN OUR LEMON, OLIVE OIL AND OREGANO SAUCE	
SALMON LADOREGANO	40
FAROE ISLAND ORGANIC SALMON	
YELLOWFIN TUNA	40
GRILLED SUSHI QUALITY TUNA MARINATED IN GREEK SPICES	
GRILLED SHRIMP	42
CHARCOAL GRILLED OCEAN GARDEN SHRIMP OR FRIED	
GROUPEL PLAKI	44
GROUPEL FILET OVEN BAKED IN FISH BROTH, ONIONS AND TOMATOES	
U-10 SCALLOPS OREGANATO	44
PAN SAUTEED SCALLOPS, FINISHED IN THE OVEN WITH BREAD CRUMBS	
CHILEAN SEA BASS	49
PAN SEARED FILET	
SEAFOOD YOUVETSI	46
GROUPEL, SHRIMP, MUSSELS AND CLAMS WITH ORZO IN ASEAFOOD BROTH	
SHRIMP SAGANAKI	44
SAUTEED JUMBO SHRIMP IN A TOMATO AND FETA SAUCE	
HEAD ON PRAWNS	45
TWO U-4 PRAWNS GRILLED WITH LEMON	
LINGUINI LOBSTER	48
1 ¼ LB FRESH MAINE LOBSTER OVER LINGUINI PASTA IN GARLIC WHITE WINE SAUCE	

FROM THE LAND

LAMB CHOPS	48
AUSTRALIAN FRESH LAMB CHOPS	
VEAL CHOPS	59
14 OZ MILK FED VEAL CHAR-BROILED TO YOUR TASTE	
STEAK	59
14 OZ BEEF USDA PRIME DRY AGED 4 TO 6 WEEKS	
FILLET MIGNON KE-BOB	44
WITH VEGETABLES SERVED OVER RICE	
CHICKEN LADOREGANO	37
ORGANIC ½ CHICKEN GRILLED ON THE CHARCOAL WITH OLIVE OIL AND LEMON	
CHICKEN KEB-BOB	37
MARINATED BREAST OF CHICKEN SERVED OVER RICE	
LAMB YOUVETSI	44
LAMB SHANK PREPARED IN RED WINE SAUCE SERVED WITH ORZO	
BABY BACK RIBS (PORK OR LAMB)	34
FULL RACK OF BABY BACK RIBS, CHR-BROILED AND SEASINED WITH LEMON OREGANO AND OLIVE OIL	

SIDES

BASMATI RICE	10
CILANTRO, ONION	
GRILLED ASPARAGUS	13
GRILLED ASPARAGUS OLIVE OIL AND WINE VINEGAR	
GREEK FRIES	12
SEA SALT OREGANO KEFALOTIRI CHEESE	
LEMON POTATOES	12
TRADITIONAL OVEN ROASTED POTATOES	
BROCCOLINI	14
SAUTEED IN OLIVE OIL AND GARLIC WITH FETA CHEESE	
GRILLED SEASONAL VEGETABLES	16
SERVED WITH BALSAMIC AND OLIVE OIL	
FINGERLING POTATOES GREEK STYLE	12
SLICE STEAM FINGERLING POTATOES FINISHED WITH LEMON OLIVE OIL SCALLIONS AND DILL	
ORZO	12
SHORT CUT RICE SHAPE PASTA WITH TOMATO OLIVE OIL AND PARSLEY	
HORTA	14
STEAM WILD GREENS	
SPINACH	13
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
GILT HEAD SEA BREAM OR DORADO CARNIVOUROUS. PREDOMINANTLEY FOUND IN THE IONIAN SEA	