

RAW BAR

OYSTERS* CHEF'S SELECTION	HALF DOZEN 19 / DOZEN 35
SEAGRILL CEVICHE* GROUPER OCTOPUS AND CALAMARI IN LIME JUICE, RED ONION AND CILANTRO	21
CAVIAR* KALUGA TSAR RESERVE (BLACK) 2OZ	120
TASTING OF RAW FISH* CHEF'S SELECTION OF OUTSTANDING FISH OF THE DAY WITH PARSLEY, LIME ZEST, CAPERS OLIVE OIL	45
BIG EYE TUNA* SASHIMI/FRESH CHILI SHALLOTS CILANTRO	22
SCOTISH SALMON* SASHIMI/FRESH CHILI SHALLOTS CILANTRO TARTAR/CREAM FRESH, AVOCADO, SHALOTS, CAPERS, SESAME OIL, SOY SAUCE	22
TUNA TARTAR* SUSHI GRADE TUNA, AVOCADO, CREAM FRESH, SEAWEED.	24

SOUPS

LENTIL SOUP	12.95
AVGOLEMONO	12
LOBSTER BISQUE	15
BROCCOLI AND ZUCCHINI FRESH CHOPPED BROCCOLI AND ZUCCHINI IN A DELICATE BROTH WITH A TOUCH OF GARLIC, A TASTES OF FRESH TOMATO AND ANGEL HAIR TOPPED WITH PARMESAN CHEESE.	12.95
PASTA FAGIOLI TUSCAN WHITE BEAN SOUP WITH PASTA AND A TOUCH OF TOMATOES.	12.95
ZUPPA MARE E MONTI MIXED FISH, RICE, CALAMARI, SHRIMP, CLAM BROTH AND A TOUCH OF TOMATO WITH CLAMS AND MUSSELS.	21.95

SALADS

ADD CHICKEN \$7.95 ADD SHRIMP \$9.50

MAROULI HEARTS OF BABY ROMAINE WITH SCALLIONS AND DILL IN OLIVE AND RED WINE VINAIGRETTE AND FETA	SMALL 16 / LARGE 24
GREEK SALAD CLASSIC SALAD WITH VINE-RIPENED TOMATO, CUCUMBER, PEPPER, ONIONS, KALAMATA OLIVES AND FETA	SMALL 16 / LARGE 24
ROKA AURUGULA, HALZENUTS, SUNDRIED TOMATO, FIG PRESERVED WITH BALSAMIC VINAIGRETTE AND GOAT CHEESE	19
MISTA CHOPPED RADICCHIO, ARUGULA LETTUCE, MUSHROOMS IN A BALSAMIC VINEGAR, LEMON JUICE DICE TOMATO AND EXTRA VIRGIN OLIVE OIL DRESSING.	14.95
DI CESARE CAESAR TRADITIONAL CAESAR SALAD, TOPPED WITH CROUTONS AND PARMIGIANO CHEESE.	15.95
PORTOFINO PORTOBELLO MUSHROOMS MARINATED IN A CITRUS OLIVE OIL. SERVED WITH ARUGULA SALAD AND SHAVED PARMESAN.	16.50
MOZZARELLA CAPRESE SLICES OF FRESH HOMEMADE MOZZARELLA FRESH SLICED TOMATOES AND BASIL.	19.95
AMALFI PLUMP SHRIMP, MEDITERRANEAN MUSSELS, PALM BAY CLAMS AND TENDER SQUID RINGS, MARINATED IN CITRUS OLIVE OIL DRESSING, TOSSED WITH BASIL, FRESH BABY ARUGULA AND RADICCHIO.	25.95
MISTICANZA MEDLEY OF FRESH BABY GREENS, CHERRY TOMATOES AND WALNUTS WITH AN ORANGE BLOSSOM HONEY AND DIJON MUSTARD DRESSING. GARNISHED WITH CREAMY FRENCH GOAT CHEESE.	19.95

HOT APPETIZERS

SAGANAKI KEFALOTIRI CHEESE OVEN BAKED	18
SARDELA SARDINES PLANKTON FED AT EARLY AGE, WHILE AS ADULT BECOMES MORE DIVERSE.	MP
SHRIMP CHARCOAL GRILLED OCEAN GARDEN SHRIMP INFUSE SAFFRON	24
OCTOPUS GRILLED SUSHI-TENDER PORTUGUESE OCTOPUS IN OLIVE OIL	26
KEFTEDES SAUTEED LAMB AND BEEF MEATBALLS WITH MINT, PARSLEY AND GARLIC	19
SHRIMP SAGANAKI SAUTEED JUMBO SHRIMP IN A TOMATO AND FETA SAUCE	26
FRIED ZUCCHINI AND EGGPLANT THINLY SLICED CRISPY SERVED WITH TZATZIKI	17
GRILLED PEPPERS YELLOW AND RED PEPPERS GRILLED WITH CAPERS AND GARLIC	16
CRAB CAKE 5 OZ OF 95% JUMBO LUMP CRABMEAT WITH SPICES	24
OYSTERS ONASIS BAKED OYSTERS TOPPED WITH FETA SPINACH AND KEFALOTIRI CHEESE	6 PIECES 26
GRILLED WILD MUSHROOMS MIXTURE OF GRILLED WILD MUSHROOMS WITH ROSEMARY	18
GRILLED HALOUMI GRILLED CHESSE WITH LEMON AND OLIVE OIL	18
MELANZANA ALLA PARMIGIANA EGGPLANT TOPPED WITH MOZZARELLA AND BAKED WITH A TOUCH OF TOMATO SAUCE.	21.95
COZZE TARANTINO AND SCALLOPS FRESH STEAMED MUSSELS AND SCALLOPS COOKED IN A DELICATE TOMATO AND BASIL SAUCE WITH A TOUCH OF WINE AND GARLIC.	21.95
CALAMARI FRITTI CON ZUCCHINI DEEP FRIED RINGS OF CALAMARI AND FRENCH FRIED ZUCCHINI IN A DELICATE MARINARA SAUCE.	21.95
MOZZARELLA BURRATA BUFFALO MOZZARELLA MOZZARELLA SLICED TOMATO IN BALSAMIC VINAIGRETTE, WITH PARMA PROSCIUTTO.	24.95

COLD APPETIZERS

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

* 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

SALMON CARPACCIO*

SALMON OR TUNA
THIN SLICES OF RAW CURED FRESH FISH.
ADD SHRIMP \$9.50

ARUGOLA AND PARMIGIANO 23.95

FRESH ARTICHOKE AND PARMIGIANO 23.95

PORTOBELLO AND PARMIGIANO 23.95

BEEF CARPACCIO*

THIN SLICES OF RAW CURED FILET MIGNON.
SERVED WITH THE FOLLOWING
ADD SHRIMP \$9.50

ARUGOLA AND PARMIGIANO 23.95

PORTOBELLO AND PARMIGIANO 23.95

CARCIOFI AND PARMIGIANO 23.95

PASTA

(WHOLE WHEAT / GLUTEN FREE PASTA \$4.95)
ADD CHICKEN \$7.95 ADD SHRIMP \$9.50

CAPELLINI POMODORO 21.95
ANGEL HAIR PASTA WITH FRESH TOMATOES.

FETTUCCINI ALFREDO 24.95
FETTUCCINI IN A CLASSIC ALFREDO CREAM SAUCE.

GNOCCHI QUATTRO FORMAGGI 22.95
HOMEMADE POTATOES DUMPLINGS IN BLENDED CHEESE CREAM SAUCE.

FUSILLI AL TELEFONO 22.95
SPRING SHAPED PASTA, TOMATO BASIL PIECES OF MOZZARELLA AND SPRINKLED PARMIGIANA.

MANICOTTI 24.95
HOMEMADE PASTA STUFFED WITH RICOTTA CHEESE AND SPINACH IN A PARMESAN CREAM SAUCE. BAKED TO PERFECTION.

FARFALLA ALLA CHEF 25.95
BOWTIE PASTA WITH SMOKE SALMON AND GREEN PEAS IN A TOMATO SAUCE WITH A TOUCH OF CREAM.

TORTELLINI AURORA 23.95
ROUNDED PASTA FILLED WITH VEAL, SERVED IN A PINK CREAM SAUCE.

LASAGNA 25.95
HOMEMADE PASTA LAYERS WITH BÉCHAMEL IN OUR DELICATE BOLOGNESE SAUCE.

AGNOLOTTI DEL MAGNIFICO 24.95
HOMEMADE ROUNDED PASTA FILLED WITH RICOTTA CHEESE AND SPINACH, SERVED IN A PINK CREAM SAUCE.

LINGUINE DEL SELVAGGIO 25.95
FLAT THIN PASTA IN GARLIC AND OIL, TOPPED WITH THREE TYPES OF MUSHROOMS, MOZZARELLA, SUNDRIED TOMATOES AND SPINACH.

PENNETTE VILLAGIO 24.95
PENNE PASTA, GARLIC OIL AND FRESH SPINACH AND A SPRINKLE PARMIGIANO CHEESE AND A TOUCH OF TOMATO, SUNDRIED TOMATOES AND PINENUTS.

FETTUCCINE DOLCE VITA 25.95
HOMEMADE FETTUCCINE IN A CREAM SAUCE WITH MUSHROOMS AND PEAS.

RAVIOLI DI PORCINI 24.95
RAVIOLI STUFFED WITH FRESH PORCINI MUSHROOMS AND CHICKEN IN SAFFRON SAUCE.

LINGUINE VONGOLE 27.50
FLAT THIN PASTA, FRESH CLAMS IN TOMATO SAUCE OR WHITE CLAM SAUCE.

LINGUINE NETTUNO 29.95
FLAT THIN PASTA SERVED IN AN ARRAY OF FRESH SEAFOOD FISH AND TOMATO.

SPAGHETTI BOLOGNESE 24.95
SPAGHETTI PASTA WITH OUR SIGNATURE MEAT SAUCE.

PIZZA

MARGHERITA 22.95

TOMATO SAUCE, MOZZARELLA AND BASIL.

PICCANTE 24.50

TOMATO SAUCE ITALIAN SAUSAGE AND MOZZARELLA.

CAPRICCIOSA 24.50

TOMATO, FRESH ARTICHOKE AND MOZZARELLA.

PEPPERONI 24.50

MOZZARELLA TOMATO SAUCE AND PEPPERONI.

ORTOLANA 24.50

TOMATO SAUCE MOZZARELLA SPINACH ZUCCHINI, MUSHROOMS, GARLIC AND OLIVE OIL.

QUATTRO FORMAGGI 24.50

MOZZARELLA, CAPRINE, FONTINA AND SWIZZERE.

PIZZA PAZZA 26.95

TOMATO SAUCE ARUGOLA AND PROSCIUTTO.

INGLESE 26.95

SMOKE SALMON AND GOAT CHEESE.

FROM THE LAND

SERVED WITH POTATOES AND VEGETABLE OF THE DAY

LAMB CHOPS 48

AUSTRALIAN FRESH LAMB CHOPS

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 1/2 CHICKEN GRILLED ON THE CHARCOAL WITH OLIVE OIL AND LEMON

CHICKEN KEB-BOB 37

MARINATED BREAST OF CHICKEN SERVED OVER RICE

SCALOPPINI PORTOBELLO 30.50

VEAL SCALOPPINI SAUTÉED WITH A TOUCH OF MARSALA WINE, TOPPED WITH SLICED PORTOBELLO MUSHROOMS.

SCALOPPINI PICCATA 30.50

VEAL SCALOPPINI A LIGHT LEMON BUTTER SAUCE WITH ROASTED PEPPERS AND CAPERS.

LOMBATA MILANESE 41.50

FLATTENED VEAL CHOP LIGHTLY BREADED AND SAUTÉED TOPPED WITH FRESH HOUSE SALAD.

LOMBATA PARMIGIANA 42.50

FLATTENED VEAL CHOP LIGHTLY BREADED TOPPED WITH MARINARA SAUCE AND MELTED MOZZARELLA.

BISTECCA VILLAGIO 14OZ 46.00

SIRLOIN STEAK SAUTEED WITH GREEN PEPPERCORN BRANDY AND A TOUCH OF CREAM.

FILET MIGNON 10 OZ 58.00

FILET WITH MUSHROOMS AND ONION IN DIJON-MUSTARD BRANDY SAUCE WITH A TOUCH OF CREAM.

POLLO AL CARBONI 26.95

BREAST OF CHICKEN SIMPLY DONE ON THE GRILL. SERVED WITH THE VEGETABLES OF THE DAY.

POLLO MILANESE 26.95

CHICKEN BREAST LIGHTLY BREADED, SERVED IN A BED OF HOUSE SALAD WITH FRESH DICE TOMATOES, OLIVE OIL, LEMON JUICE AND BALSAMIC VINEGAR.

POLLO PARMIGIANA 29.95

BREAST OF CHICKEN LIGHTLY BREADED MARINARA AND MELTED MOZZARELLA. SERVED WITH VEGETABLES OF THE DAY AND POTATOES.

POLLO PICCATA 29.50

BREAST OF CHICKEN SAUTÉED IN A LEMON BUTTER SAUCE TOPPED WITH ROASTED PEPPERS, CAPERS AND A TOUCH OF WHITE WINE.

POLLO MARSALA 29.50

BREAST CHICKEN SAUTÉED IN MARSALA WINE TOPPED WITH SLICED PORTOBELLO MUSHROOMS. SERVED WITH VEGETABLES OF THE DAY.

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18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

FISH FILLET & SHELLFISH

SERVED WITH POTATOES AND
VEGETABLE OF THE DAY

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	
U-10 SCALLOPS OREGANATO	44
PAN SAUTEED SCALLOPS, FINISHED IN THE OVEN WITH BREAD CRUMBS	
CHILEAN SEA BASS	49
PAN SEARED FILET	
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	
DENTICE FRANCESE	39.95
SNAPPER FILLET DIPPED IN EGG YOLK AND SAUTEED IN LEMON SAUCE	
SALMON MARIA ROSSA	38.95
FRESH SALMON COOKED IN A BRANDY LOBSTER PINK CREAMY SAUCE TOPPED WITH BABY SHRIMP.	
GROUPEL GRATINNE	39.95
FRESH GROUPEL ROLLED IN A GRINED MACADAMIAN IN A LEMON SAUCE WITH A TOUCH OF WINE AND BAKED TO PERFECTION.	

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	

RISOTTO

RISOTTO AL PORCINI	33.95
CARNAROLL RICE WITH PORCINI MUSHROOM AND TRUFFLE OIL.	
RISOTTO DOLCE VITA	35.95
CARNAROLL RICE, DICE SHRIMP, SPINACH AND GOAT CHEESE.	
RISOTTO FRUTTI DI MARE	36.95
CARNAROLL RICE IN SAFFRON SAUCE WITH AN ARRAY OF FRESH SEAFOOD.	

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	
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	

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	
SPINACH	13
SAUTEED FRESH SPINACH GARLIC AND OLIVE OIL	