

**THREE COURSE LUNCH SPECIAL \$39**  
**MONDAY - FRIDAY 12:00 PM TO 3:00PM**

**FIRST COURSE (CHOICE OF ONE)**

**SOUPA EMERAS**

LENTIL SOUP  
OR  
AVGOLEMONO SOUP  
(CHICKEN LEMON SOUP)

**SEA GRILL PIKILIA (ASSORTMENT OF SPREADS)**

TARAMA, MELIZANOSALATA, TZATZIKI, SKORDALIA

**GREEK SALAD**

VINE-RIPENED TOMATOES, CUCUMBER, ONION, GREEN PEPPERS,  
KALAMATA OLIVES AND FETA CHEESE

**MAROULI SALAD**

HEARTS OF BABY ROMAINE WITH RADICCHIO, SCALLIONS  
DILL, RED WINE VINAIGRETTE AND CRUMBLED FETA CHEESE

**DOLMATHAKIA**

GRAPE LEAVES STUFFED WITH ARBORIO RICE AND A MEDLEY OF HERBS

**GRILLED OCTOPUS**

GRILLED SUSHI TENDER PORTUGUESE OCTOPUS

**TUNA TARTAR**

SUSHI GRADE TUNA WITH AVOCADO, CRÈME FRAICHE ACCOMPANIED BY SEAWEED SALAD

**CALAMARI**

CHARCOAL GRILED OR FRIED CALAMARI  
SERVE WITH MARINARA SAUCE AND FRESH HERBS MAYO

**GIGANTES**

SAVORY BRAISED IMPORTED KASTORIAN GREEK GIANT BEANS

**SECOND COURSE (CHOICE OF ONE)**

**DORADO ROYALE (SEA BREAM)**

CLEAN FLAVOR, MEATY TEXTURE VERY MOIST AND INCREDIBLY DELICIOUS GRILLED SKIN  
SERVED WITH LEMON POTATOES

**BRANZINO (STRIPE BASS)**

MILD, WHITE, SWEET AND DELICATE FLAKY FISH SERVED WITH LEMON POTATOES

**AUSTRALIAN LAMB CHOPS**

FRESHLY GRILLED WITH HERBS, GARLIC OLIVE OIL AND LEMON  
SERVED WITH GREEK FRIES.

**LINGUINI YUVETSI**

GROUPE, SHRIMP, MUSSELS AND SQUID  
IN A LIGHT GARLIC TOMATO SAUCE OVER LINGUNI PASTA.

**CHICKEN STA KARVUNA**

ORGANIC CHICKEN BREAST GRILLED WITH GARLIC, ROSEMARY, OLIVE OIL AND  
LEMON SERVED WITH GREEK FRIES

**BIG EYE TUNA**

GRILLED TUNA WITH BABY BEETS AND ALMOND SKORDALIA

**SCOTISH SALMON**

GRILLED WITH LEMON, OLIVE OIL AND CAPERS SERVED WITH LEMON POTATOES

**KEFTEDES**

SAUTEED LAMB AND BEEF PATTIES WITH FRESH GARLIC, MINT AND PARSLEY  
SERVED WITH BASMATI RICE AND TZATZIKI SIDE.

**DESSERTS (CHOICE OF ONE)**

**BAKLAVA**

LAYERED PHYLLO WITH ALMONDS, HONEY, WALNUTS

**KARIDOPITA**

WALNUT BASED CAKE WITH ICE CREAM.

**GREEK YOGURT**

SERVED WITH FRUIT PRESERVES, WALNUT AND HONEY

**GALAKTOBUREKO**

SEMOLINA CUSTARD WITH LAYERED PHYLLO CRUST

**SEASONAL FRUIT PLATTER**

RAW BAR	
<b>OYSTERS*</b>	<b>HALF DOZEN 20 / DOZEN 36</b>
CHEF'S SELECTION	
<b>SEAGRILL CEVICHE*</b>	<b>22</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>24</b>
SASHIMI/FRESH CHILI SHALLOTS CILANTRO	
<b>SCOTISH SALMON*</b>	<b>24</b>
SASHIMI/FRESH CHILI SHALLOTS CILANTRO TARTAR/CREAM FRESH, AVOCADO, SHALOTS, CAPERS, SESAME OIL, SOY SAUCE	
<b>TUNA TARTAR*</b>	<b>24</b>
SUSHI GRADE TUNA, AVOCADO, CREAM FRESH, SEAWEED.	

SOUPS	
<b>LENTIL SOUP</b>	<b>13.95</b>
<b>AVGOLEMONO</b>	<b>13</b>
<b>LOBSTER BISQUE</b>	<b>16</b>
<b>BROCCOLI AND ZUCCHINI</b>	<b>13.95</b>
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.	
<b>PASTA FAGIOLI</b>	<b>13.95</b>
TUSCAN WHITE BEAN SOUP WITH PASTA AND A TOUCH OF TOMATOES.	
<b>ZUPPA MARE E MONTI</b>	<b>22.95</b>
MIXED FISH, RICE, CALAMARI, SHRIMP, CLAM BROTH AND A TOUCH OF TOMATO WITH CLAMS AND MUSSELS.	

SALADS	
	ADD CHICKEN \$7.95    ADD SHRIMP \$9.50
<b>MAROULI</b>	<b>SMALL 17 / LARGE 25</b>
HEARTS OF BABY ROMAINE WITH SCALLIONS AND DILL IN OLIVE AND RED WINE VINAIGRETTE AND FETA	
<b>GREEK SALAD</b>	<b>SMALL 17 / LARGE 25</b>
CLASSIC SALAD WITH VINE-RIPENED TOMATO, CUCUMBER, PEPPER, ONIONS, KALAMATA OLIVES AND FETA	
<b>ROKA</b>	<b>19</b>
AURUGULA, HALZENUTS, SUNDRIED TOMATO, FIG PRESERVED WITH BALSAMIC VINAIGRETTE AND GOAT CHEESE	
<b>MISTA</b>	<b>15.95</b>
CHOPPED RADICCHIO, ARUGULA LETTUCE, MUSHROOMS IN A BALSAMIC VINEGAR, LEMON JUICE DICE TOMATO AND EXTRA VIRGIN OLIVE OIL DRESSING.	
<b>DI CESARE CAESAR</b>	<b>16.95</b>
TRADITIONAL CAESAR SALAD, TOPPED WITH CROUTONS AND PARMIGIANO CHEESE.	
<b>PORTOFINO</b>	<b>17.95</b>
PORTOBELLO MUSHROOMS MARINATED IN A CITRUS OLIVE OIL. SERVED WITH ARUGULA SALAD AND SHAVED PARMESAN.	
<b>MOZZARELLA CAPRESE</b>	<b>20.95</b>
SLICES OF FRESH HOMEMADE MOZZARELLA FRESH SLICED TOMATOES AND BASIL.	
<b>AMALFI</b>	<b>26.95</b>
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.	
<b>MISTICANZA</b>	<b>20.95</b>
MEDLEY OF FRESH BABY GREENS, CHERRY TOMATOES AND WALNUTS WITH AN ORANGE BLOSSOM HONEY AND DIJON MUSTARD DRESSING. GARNISHED WITH CREAMY FRENCH GOAT CHEESE.	

HOT APPETIZERS	
<b>SAGANAKI</b>	<b>19</b>
KEFALOTIRI CHEESE OVEN BAKED	
<b>SARDELA</b>	<b>MP</b>
SARDINES PLANKTON FED AT EARLY AGE, WHILE AS ADULT BECOMES MORE DIVERSE.	
<b>SHRIMP</b>	<b>25</b>
CHARCOAL GRILLED OCEAN GARDEN SHRIMP INFUSE SAFFRON	
<b>OCTOPUS</b>	<b>27</b>
GRILLED SUSHI-TENDER PORTUGUESE OCTOPUS IN OLIVE OIL	
<b>KEFTEDES</b>	<b>20</b>
SAUTEED LAMB AND BEEF MEATBALLS WITH MINT, PARSLEY AND GARLIC	
<b>SHRIMP SAGANAKI</b>	<b>27</b>
SAUTEED JUMBO SHRIMP IN A TOMATO AND FETA SAUCE	
<b>FRIED ZUCCHINI AND EGGPLANT</b>	<b>18</b>
THINLY SLICED CRISPY SERVED WITH TZATZIKI	
<b>GRILLED PEPPERS</b>	<b>17</b>
YELLOW AND RED PEPPERS GRILLED WITH CAPERS AND GARLIC	
<b>CRAB CAKE</b>	<b>25</b>
5 OZ OF 95% JUMBO LUMP CRABMEAT WITH SPICES	
<b>OYSTERS ONASIS</b>	<b>6 PIECES 27</b>
BAKED OYSTERS TOPPED WITH FETA SPINACH AND KEFALOTIRI CHEESE	
<b>GRILLED WILD MUSHROOMS</b>	<b>20</b>
MIXTURE OF GRILLED WILD MUSHROOMS WITH ROSEMARY	
<b>GRILLED HALOUMI</b>	<b>19</b>
GRILLED CHESSE WITH LEMON AND OLIVE OIL	
<b>MELANZANA ALLA PARMIGIANA</b>	<b>22.95</b>
EGGPLANT TOPPED WITH MOZZARELLA AND BAKED WITH A TOUCH OF TOMATO SAUCE.	
<b>COZZE TARANTINO AND SCALLOPS</b>	<b>22.95</b>
FRESH STEAMED MUSSELS AND SCALLOPS COOKED IN A DELICATE TOMATO AND BASIL SAUCE WITH A TOUCH OF WINE AND GARLIC.	
<b>CALAMARI FRITTI CON ZUCCHINI</b>	<b>22.95</b>
DEEP FRIED RINGS OF CALAMARI AND FRENCH FRIED ZUCCHINI IN A DELICATE MARINARA SAUCE.	
<b>MOZZARELLA BURRATA</b>	<b>25.95</b>
BUFFALO MOZZARELLA MOZZARELLA SLICED TOMATO IN BALSAMIC VINAIGRETTE, WITH PARMA PROSCIUTTO.	

COLD APPETIZERS	
<b>SEA GRILL PIKILIA (ASSORTMENT OF SPREADS)</b>	<b>25</b>
TARAMA, MELIZANOSALATA, TZATZIKI, SKORDALIA	
<b>TARAMA</b>	<b>15</b>
CARP ROE SPREAD	
<b>MELIZANOSALATA</b>	<b>15</b>
ROASTED BABY EGGPLANT SPREAD	
<b>TZATZIKI</b>	<b>15</b>
YOGURT, GARLIC, CUCUMBER	
<b>SKORDALIA</b>	<b>15</b>
GARLIC AND ALMOND SPREAD	
<b>SHRIMP COCKTAIL</b>	<b>26</b>
U8 FOUR PIECES	

\* 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. OCTOBER 2024.

## SALMON CARPACCIO\*

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

ARUGOLA AND PARMIGIANO24.95

FRESH ARTICHOKEs AND PARMIGIANO24.95

PORTOBELLO AND PARMIGIANO24.95

## BEEF CARPACCIO\*

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

ARUGOLA AND PARMIGIANO24.95

PORTOBELLO AND PARMIGIANO24.95

CARCIOFI AND PARMIGIANO24.95

## PASTA

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

CAPELLINI POMODORO22.95  
ANGEL HAIR PASTA WITH FRESH TOMATOES.

FETTUCCINI ALFREDO25.95  
FETTUCCINI IN A CLASSIC ALFREDO CREAM SAUCE.

GNOCCHI QUATTRO FORMAGGI24.95  
HOMEMADE POTATOES DUMPLINGS IN BLENDED CHEESE CREAM SAUCE.

FUSILLI AL TELEFONO22.95  
SPRING SHAPED PASTA, TOMATO BASIL PIECES OF MOZZARELLA AND SPRINKLED PARMIGIANA.

MANICOTTI26.95  
HOMEMADE PASTA STUFFED WITH RICOTTA CHEESE AND SPINACH IN A PARMESAN CREAM SAUCE. BAKED TO PERFECTION.

FARFALLA ALLA CHEF26.95  
BOWTIE PASTA WITH SMOKE SALMON AND GREEN PEAS IN A TOMATO SAUCE WITH A TOUCH OF CREAM.

TORTELLINI AURORA24.95  
ROUNDED PASTA FILLED WITH VEAL, SERVED IN A PINK CREAM SAUCE.

LASAGNA26.95  
HOMEMADE PASTA LAYERS WITH BÉCHAMEL IN OUR DELICATE BOLOGNESE SAUCE.

AGNOLOTTI DEL MAGNIFICO25.95  
HOMEMADE ROUNDED PASTA FILLED WITH RICOTTA CHEESE AND SPINACH, SERVED IN A PINK CREAM SAUCE.

LINGUINE DEL SELVAGGIO26.95  
FLAT THIN PASTA IN GARLIC AND OIL, TOPPED WITH THREE TYPES OF MUSHROOMS, MOZZARELLA, SUNDRIED TOMATOES AND SPINACH.

PENNETTE VILLAGIO25.95  
PENNE PASTA, GARLIC OIL AND FRESH SPINACH AND A SPRINKLE PARMIGIANO CHEESE AND A TOUCH OF TOMATO, SUNDRIED TOMATOES AND PINENUTS.

FETTUCCINE DOLCE VITA26.95  
HOMEMADE FETTUCINE IN A CREAM SAUCE WITH MUSHROOMS AND PEAS.

RAVIOLI DI PORCINI25.95  
RAVIOLI STUFFED WITH FRESH PORCINI MUSHROOMS AND CHICKEN IN SAFFRON SAUCE.

LINGUINE VONGOLE28.50  
FLAT THIN PASTA, FRESH CLAMS IN TOMATO SAUCE OR WHITE CLAM SAUCE.

LINGUINE NETTUNO30.95  
FLAT THIN PASTA SERVED IN AN ARRAY OF FRESH SEAFOOD FISH AND TOMATO.

SPAGHETTI BOLOGNESE25.95  
SPAGHETTI PASTA WITH OUR SIGNATURE MEAT SAUCE.

SPAGHETTI MEATBALLS25.95  
SPAGHETTI IN OUR HOMEMADE TOMATO SAUCE WITH OUR TRADITIONAL MEATBALLS.

SPAGHETTI CARBONARA27.95  
SPAGHETTI WITH CHOPPED PANCETTA, EGG YOLK, AGED PARMESAN, AND A TOUCH OF CREAM.

## PIZZA

MARGHERITA22.95  
TOMATO SAUCE, MOZZARELLA AND BASIL.

PICCANTE24.50  
TOMATO SAUCE ITALIAN SAUSAGE AND MOZZARELLA.

CAPRICCIOSA24.50  
TOMATO, FRESH ARTICHOKE AND MOZZARELLA.

PEPPERONI24.50  
MOZZARELLA TOMATO SAUCE AND PEPPERONI.

ORTOLANA24.50  
TOMATO SAUCE MOZZARELLA SPINACH ZUCCHINI, MUSHROOMS, GARLIC AND OLIVE OIL.

QUATTRO FORMAGGI24.50  
MOZZARELLA, CAPRINE, FONTINA AND SWIZZERE.

PIZZA PAZZA26.95  
TOMATO SAUCE ARUGULA AND PROSCIUTTO.

INGLESE26.95  
SMOKE SALMON AND GOAT CHEESE.

## FROM THE LAND

SERVED WITH POTATOES AND  
VEGETABLE OF THE DAY

LAMB CHOPS50  
AUSTRALIAN FRESH LAMB CHOPS

STEAK60  
14 OZ BEEF USDA PRIME DRY AGED 4 to 6 WEEKS

FILLET MIGNON KE-BOB49  
WITH VEGETABLES SERVED OVER RICE

CHICKEN LADOREGANO39  
ORGANIC 1/2 CHICKEN GRILLED ON THE CHARCOAL WITH OLIVE OIL AND LEMON

CHICKEN KEB-BOB39  
MARINATED BREAST OF CHICKEN SERVED OVER RICE

SCALOPPINI PORTOBELLO31.95  
VEAL SCALOPPINI SAUTÉED WITH A TOUCH OF MARSALA WINE, TOPPED WITH SLICED PORTOBELLO MUSHROOMS.

SCALOPPINI PICCATA31.95  
VEAL SCALOPPINI A LIGHT LEMON BUTTER SAUCE WITH ROASTED PEPPERS AND CAPERS.

LOMBATA MILANESE42.95  
FLATTENED VEAL CHOP LIGHTLY BREADED AND SAUTÉED TOPPED WITH FRESH HOUSE SALAD.

LOMBATA PARMIGIANA43.95  
FLATTENED VEAL CHOP LIGHTLY BREADED TOPPED WITH MARINARA SAUCE AND MELTED MOZZARELLA.

BISTECCA VILLAGIO 14OZ49.00  
SIRLOIN STEAK SAUTEED WITH GREEN PEPPERCORN BRANDY AND A TOUCH OF CREAM.

FILET MIGNON 10 OZ59.95  
FILET WITH MUSHROOMS AND ONION IN DIJON-MUSTARD BRANDY SAUCE WITH A TOUCH OF CREAM.

POLLO AL CARBONI29.95  
BREAST OF CHICKEN SIMPLY DONE ON THE GRILL. SERVED WITH THE VEGETABLES OF THE DAY.

POLLO MILANESE29.95  
CHICKEN BREAST LIGHTLY BREADED, SERVED IN A BED OF HOUSE SALAD WITH FRESH DICE TOMATOES, OLIVE OIL, LEMON JUICE AND BALSAMIC VINEGAR.

POLLO PARMIGIANA31.95  
BREAST OF CHICKEN LIGHTLY BREADED MARINARA AND MELTED MOZZARELLA. SERVED WITH VEGETABLES OF THE DAY AND POTATOES.

POLLO PICCATA31.95  
BREAST OF CHICKEN SAUTÉED IN A LEMON BUTTER SAUCE TOPPED WITH ROASTED PEPPERS, CAPERS AND A TOUCH OF WHITE WINE.

POLLO MARSALA31.95  
BREAST CHICKEN SAUTÉED IN MARSALA WINE TOPPED WITH SLICED PORTOBELLO MUSHROOMS. SERVED WITH VEGETABLES OF THE DAY.

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FISH FILLET & SHELLFISH

SERVED WITH POTATOES AND VEGETABLE OF THE DAY	
<b>GROUPER LADOREGANO</b>	<b>49</b>
LOCAL WILD PAN SEARED FILET SERVED IN OUR LEMON, OLIVE OIL AND OREGANO SAUCE	
<b>SALMON LADOREGANO</b>	<b>42</b>
FAROE ISLAND ORGANIC SALMON	
<b>YELLOWFIN TUNA</b>	<b>42</b>
GRILLED SUSHI QUALITY TUNA MARINATED IN GREEK SPICES	
<b>GRILLED SHRIMP</b>	<b>44</b>
CHARCOAL GRILLED OCEAN GARDEN SHRIMP OR FRIED	
<b>U-10 SCALLOPS OREGANATO</b>	<b>45</b>
PAN SAUTEED SCALLOPS, FINISHED IN THE OVEN WITH BREAD CRUMBS	
<b>CHILEAN SEA BASS</b>	<b>55</b>
PAN SEARED FILET	
<b>SHRIMP SAGANAKI</b>	<b>46</b>
SAUTEED JUMBO SHRIMP IN A TOMATO AND FETA SAUCE	
<b>HEAD ON PRAWNS</b>	<b>47</b>
TWO U-4 PRAWNS GRILLED WITH LEMON	
<b>LINGUINI LOBSTER</b>	<b>53.95</b>
1 ¼ LB FRESH MAINE LOBSTER OVER LINGUINI PASTA WITH CHOPPED SHRIMP IN GARLIC WHITE WINE SAUCE OR TOMATO SAUCE	
<b>DENTICE FRANCESE</b>	<b>43.95</b>
SNAPPER FILLET DIPPED IN EGG YOLK AND SAUTEED IN LEMON SAUCE	
<b>SALMON MARIA ROSSA</b>	<b>43.95</b>
FRESH SALMON COOKED IN A BRANDY LOBSTER PINK CREAMY SAUCE TOPPED WITH BABY SHRIMP.	
<b>GROUPER GRATINNE</b>	<b>45.95</b>
FRESH GROUPER ROLLED IN A FINELY CHOPPED MACADAMIA 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	
<b>RED SNAPPER</b>	<b>49</b>
GULF OF MEXICO SNAPPER MOIST AND LEAN FISH WITH DISTINCTIVE SWEET FLAVOR	
<b>POMPANO</b>	<b>49</b>
“FLORIDA'S PRIDE” FIRM FLAVORFULL FISH WITH A TENDER TEXTURE. “SEASONAL AVAILABILITY”	
<b>BRANZINO</b>	<b>49</b>
MEDITERRANEAN STRIPE BASS WHITE FLAKY FISH MILD FLAVOR IMPORTED FROM GREECE	
<b>BLACK SEA BASS</b>	<b>49</b>
NORTH CAROLINA BLACK SEA BASS, WHITE FLAKY MOIST AND MILD “SEASONAL AVAILABILITY”	

WHOLE FISH FOR TWO

IN SEA SALT CRUST – PLEASE ADD \$15	
<b>TURBOT</b>	<b>MP</b>
SOLE FAMILY FROM SPAIN	
<b>RED SNAPPER</b>	<b>MP</b>
GULF OF MEXICO SNAPPER	
<b>LOBSTER FOR TWO</b>	<b>MP</b>
GRILLED MAINE LOBSTER WITH LEMON AND OLIVE OIL	

RISOTTO

<b>RISOTTO AL PORCINI</b>	<b>34.95</b>
AQUARELLO RICE WITH PORCINI MUSHROOM AND TRUFFLE OIL.	
<b>RISOTTO DOLCE VITA</b>	<b>36.95</b>
AQUARELLO RICE, DICE SHRIMP, SPINACH AND GOAT CHEESE.	
<b>RISOTTO FRUTTI DI MARE</b>	<b>37.95</b>
AQUARELLO RICE IN SAFFRON SAUCE WITH AN ARRAY OF FRESH SEAFOOD.	

WILD MEDITERRANEAN FISH

(NORTH AEGEAN SEA)	
PLEASE VISIT <b>WWW.MARINETRAFFIC.COM</b> 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 GROUPER 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>SARGOS</b>	<b>MP</b>
WHITE SEA BREAM OMNIVOROUS. A REEF FISH	
<b>SFIRIDA</b>	<b>MP</b>
WHITE GROUPER 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	

SIDES

<b>BASMATI RICE</b>	<b>11</b>
CILANTRO, ONION	
<b>GRILLED ASPARAGUS</b>	<b>14</b>
GRILLED ASPARAGUS OLIVE OIL AND WINE VINEGAR	
<b>GREEK FRIES</b>	<b>13</b>
SEA SALT OREGANO KEFALOTIRI CHEESE	
<b>LEMON POTATOES</b>	<b>13</b>
TRADITIONAL OVEN ROASTED POTATOES	
<b>BROCCOLINI</b>	<b>15</b>
SAUTEED IN OLIVE OIL AND GARLIC WITH FETA CHEESE	
<b>GRILLED SEASONAL VEGETABLES</b>	<b>17</b>
SERVED WITH BALSAMIC AND OLIVE OIL	
<b>SPINACH</b>	<b>14</b>
SAUTEED FRESH SPINACH GARLIC AND OLIVE OIL	