

APPETIZERS



MEDITERRANEAN SPREADS 23.00
4 SPREADS SERVED WITH PITA TRIANGLES TARAMASALATA, HUMMUS, FETA CHEESE AND ROASTED EGGPLANT

MUSSELS LYONNAISE 29.00
P.E.I. MUSSELS SAUTÉED IN DIJON, GARLIC, WHITE WINE

HONEY SAGANAKI CHEESE 24.00
GREEK GAVIERA SHEEP'S MILK CHEESE, PAN FRIED WITH A THYME HONEY DRIZZLE

OYSTERS ROCKEFELLER 26.00
EAST COAST OYSTERS, TOPPED WITH SAUTÉED SPINACH, SHALLOTS, PERNOD, HERBED GRUYERE CHEESE

JUMBO LUMP CRAB CAKES 39.00
MADE WITH MARYLAND'S BLUE CRAB MEAT & SERVED WITH A DIJON AIOLI DIPPING SAUCE

ROASTED BEETS 23.00
IN EXTRA VIRGIN OLIVE OIL & HOMEMADE VINEGAR WITH AN ALMOND GARLIC SPREAD

SHRIMP SAGANAKI 32.00
PAN SEARED WITH TOMATO CONCASSE, BELL PEPPER, WHITE WINE & CRUMBLLED FETA CHEESE

CALAMARI 27.00
LIGHTLY FRIED CALAMARI RINGS, SERVED WITH OUR THAI CHILLI DIPPING SAUCE

TUNA TARTAR 30.00
SUSHI-QUALITY TUNA, AVOCADO, GINGER SAUCE, SLICED PERSIAN CUCUMBERS, ASIAN PEAR, PITA CRISPS

COCONUT SHRIMP 28.00
PREMIUM WHITE SHRIMP IN COCONUT FLAKES, LIGHTLY FRIED, SERVED WITH THAI CHILLE DIPPING SAUCE

GRILLED OCTOPUS 39.00
SUSHI-QUALITY MEDITERRANEAN OCTOPUS, WOOD GRILLED WITH ONIONS, BELL PEPPER, CAPERS, RED WINE VINEGAR & EXTRA VIRGIN OLIVE OIL

'New England'
CLAM CHOWDER 16.00

OYSTERS

5.00/PER

- SPINNEY CREEK** (MAINE)
- BLUE POINT** (NEW YORK)
- PINE ISLAND** (NEW YORK)
- FISHER ISLAND** (NEW YORK)
- KUMAMOTO** (OREGON)

« RAW BAR »

OCEANOS SEAFOOD TOWER
[FOR TWO]
4 assorted oysters, 4 colossal shrimp,
4 little neck clams and a half lobster
110.00

SHELLFISH starters

OYSTER TASTER 25.00
ONE EACH OF OUR FEATURED OYSTERS

LITTLE NECK CLAMS 20.00
ON A HALF SHELL (6) SIX PCS

"COLOSSAL"
SHRIMP COCKTAIL (4) PCS 38.00

"COLOSSAL"
CRAB MEAT COCKTAIL 39.00
LEMON, CAPERS, DILL AIOLI

SALADS

HORIATIKI
TOMATOES, RED & YELLOW BELL PEPPER, RED ONIONS, CAPERS, CUCUMBERS AND FETA CHEESE
24.00

CAESAR "classic"
HEARTS OF ROMAINE WITH HOUSE MADE CROUTONS AND CAESAR DRESSING, SHAVED ROMANO CHEESE
21.00

GOLDEN BEET
RED & GOLDEN BEETS, FRESH ORANGE, BABY ARUGULA, GOAT CHEESE, CARAMELIZED PECANS, BALSAMIC VINAIGRETTE
23.00

TRI-COLOR
ARUGULA, ENDIVES, RADICCHIO, GOAT CHEESE & VINAIGRETTE
21.00

"classic" **GREEK**
MIXED GREENS, TOMATOES, RED ONION, CUCUMBERS, CAPERS, BELL PEPPERS, KALAMATA OLIVES AND FETA CHEESE, WITH A MINT VINAIGRETTE
23.00

MAINS

STEAMED LOBSTER 38.00 /LB
WITH BUTTER SAUCE & HAND CUT FRENCH FRIES
* ADD **CRAB MEAT STUFFING** 25.00

SURF & TURF 115.00
SOUTH AFRICAN LOBSTER TAIL & PRIME FILET MIGNON, SERVED WITH FRESH CUT FRENCH FRIES
* ADD **CRAB MEAT STUFFING** 25.00

STUFFED SHRIMP 54.00
CRAB MEAT STUFFING, LEMON GRASS WINE SAUCE, OVER SPINACH, ROASTED LEMON POTATOES

ARCTIC CHAR 49.00
GRILLED, GINGER THAI CHILI SAUCE, ROASTED LEMON POTATO

WHOLE FISH
SERVED WITH LEMON ROASTED POTATOES

LAVRAKI(GREECE) 47.00

DOVER SOLE (HOLLAND) 69.00

RED SNAPPER(FLORIDA) 59.00

GRILLED YELLOWFIN TUNA 53.00
ASIAN NOODLES, ROOT VEGETABLES, THAI CHILI ASIAN SAUCE

CHILEAN SEA BASS 62.00
WOOD GRILLED FRESH ASPARAGUS, TOMATO CONCASSE, BASIL, LEMON BEURRE BLANC & SERVED WITH VEGETABLE ARBORIO PILAF

SEAFOOD LINGUINI 53.00
SCALLOPS, MUSSELS, CLAMS, SHRIMP OVER PASTA IN A POMODORO SAUCE

DAY BOAT SCALLOPS 49.00
PAN SEARED, PARSNIP PURÉE, LEMON POTATO, SPINACH

GRILLED SWORDFISH 49.00
DAY BOAT SWORDFISH, SIMPLY GRILLED, SERVED WITH ROASTED LEMON POTATOES

JUMBO SHRIMP 47.00
WOOD GRILLED OR SCAMPI STYLE WITH EXTRA VIRGIN OLIVE OIL & SERVED WITH VEGETABLE ARBORIO PILAF

ORGANIC
MISO GLAZED SALMON 47.00
GRILLED, BABY BOK CHOY, VEGETABLE ARBORIO PILAF, SOY GINGER, BEURRE BLANC

..... **SOUTH AFRICAN**
TWIN LOBSTER TAILS
(2) 8OZ LOBSTER TAILS, WOOD GRILLED WITH DRAWN BUTTER, SERVED WITH ROASTED LEMON POTATOES
95.00
* ADD **CRAB MEAT STUFFING** 25.00

ROYAL SHELLFISH
SERVED WITH LEMON ROASTED POTATOES

ALASKAN KING CRAB LEGS 20 oz 98.00

PRIME STEAKS

35 DAY DRY AGED

10 oz PRIME FILET MIGNON 69.00
LAVENDER PEPPERCORN CABERNET DEMI SAUCE
SERVED WITH GARLIC MASHED POTATOES & SPINACH

22 oz PRIME RIB EYE 79.00
BONE-IN PRIME RIB-EYE
SHALLOT CABERNET DEMI SAUCE, SERVED WITH HAND-CUT FRENCH FRIES

SIDES » HAND CUT FRIES | SAUTÉED SPINACH | LEMON POTATOES | GRILLED ASPARAGUS | GARLIC MASHED POTATOES
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