
crispy olives ~ pork sausage~feta~oregano~charred lemon 18
mezze ~ mint tzatziki~green chickpea hummus~baba ganoush~marinated olives~vegetable crudité 38
lobster piccante ~ 1.25# lobster~lemon butter~scallion 46
mediterranean octopus ~ chickpea salad~pickled pearl onions~avocado hummus 24

raw & chilled

chilled local lobster ~ 1.25# lobster~preserved lemon aioli mp
oyster on the half shell ~ cucumber & fennel mignonette~lemon~tabasco 22/42
chilled shrimp cocktail ~ cocktail sauce~horseradish~lemon 22
spicy tuna tartare ~ smoked avocado~potato chips 25
hamachi ~ ponzu~ginger oil~smoked salt 26

market greens

lobster “cobb” salad ~ harissa yogurt (ranch)~fresh mint~fennel~avocado~bacon~6 minute egg 38
sí sí greek ~ heirloom tomato~cucumbers~taggiasca olives~red onion~barrel aged feta~oregano 24
little gem lettuces ~ pullman crouton~pecorino dressing~brioche crumbs~cracked pepper 21
roasted beets ~ braised leeks~herb salad~truffled robiola cheese~crushed hazelnuts 23
fattoush ~ charred lemon~sumac vinaigrette~tomato~cucumber~mint~fried pita~barrel aged feta 22
chopped salad ~ mixed baby greens~shaved vegetables~aged sherry vinaigrette 20

pasta

squid ink rigatoni ~ frutti di mare~calabrian chili~uni butter~spicy breadcrumbs 38
spaghetti vongole ~ manila clams~preserved lemon~parsley~garlic breadcrumbs 35
bucatini verde ~ montauk lobster~cured tomato~guanciale~pecorino toscano 44
wild mushroom cappelletti ~ morels~crispy leeks~formaggio di fossa 32
tortellini ~ braised lamb~robiola~asparagus~peas~mint~chili 36

shareables

seafood fritto misto ~ calamari~shrimp~vegetables~spicy tomato sauce & tzatziki 29 / vegetable option 22
lamb meat balls ~ orzo risotto~tomato~castevetrano olives 22
za'atar roasted cauliflower ~ herb tahini vinaigrette~whipped goat cheese~sesame 21
burrata ~ squash~eggplant caponata~black garlic 23

entrees

lamb burger ~ smoked feta~pickled onion~harissa aioli~sí sí french fries 28
day boat scallops ~ tri-color cauliflower~wild mushroom~currants~pine nut 44
roasted stripe bass ~ chickpeas~roasted fennel~cipollini onions~wild greens~salsa verde 42
maine halibut ~ tabouleh~asparagus~charred lemon 48
roasted heritage chicken ~ roasted vegetables~black olives~sicilian capers~feta cheese~au jus 36
20 oz bone in ny strip ~ roasted hen of the woods~potatoes~bone marrow chimichurri 75

large format

whole roasted branzino ~ stuffed with wild mushrooms~spinach~olives~chili garlic olive oil mp
grilled whole lobster ~ espetlette beurre monte~grilled lemon mp
tomahawk chop ~ 30 day dry-aged 36 oz 140

sides

sí sí french fries ~ lemon~oregano~crumbled feta 14
sautéed greens ~ spring garlic~shallots 12
grilled seasonal vegetables ~ citrus olive oil~sea salt 14
roasted heirloom carrots ~ yogurt~shallot~pine nuts 13
roasted wild mushrooms ~ black garlic vinaigrette 15
asparagus ~ garlic~lemon~parmesan cheese 14