



About our Whole Fresh Fish...

We specialize in the Greek technique of wood grilling & basting with olive oil, lemon & oregano.

our larger whole fish are especially enjoyed when shared.

When ordering, We recommend approx ¾ lb to 1 lb per person.

Our chefs will filet your fish for your enjoyment.

Rare Imports • Wild Caught • 48 Per LB.

Glosa (Sole)	Greece • (pan-roasted) medium flavor, firm, similar to Dover Sole
Sargos (White Sea Bream)	Greece • mild flavor, semi-firm, European porgy
St Pierre (John Dory)	Greece • medium flavor, firm, flat fish
Turbot	Spain • mild buttery flavor, firm
Fagri (Pink Snapper)	Greece • medium clean flavor, semi-firm

Traditional Kyma imports • Wild Caught • 40 Per LB.

Lavraki (Eur. Striped Bass)	Greece • mild flavor, meaty and flaky
Tsipoura (Sea Bream)	Greece • medium flavor, dense flaky texture
Arctic Char (Salmon Variety)	Iceland • full flavor, dense and tender
Skate Fish	Maine • medium flavor, delicate texture, (pan-roasted)
Gen. Dover Sole (Sole)	Holland • medium flavor, firm and dense (MKT Price)
Live Lobster (Nova Scotia)	Canada • split in half, wood grilled and basted with olive oil and lemon 28.50 per pound

All Whole fish served with Greek extra virgin olive oil, lemon, Santorini capers & Tuscan kale.

Whole Fish Specialties

Royale Dorade "Klimatofila" For One

Wrapped w/ Grape Leaves, Lemon and Thyme. Cooked on Rock Salt. Served with Chilled Beets and Potato Garlic Puree "Skordalia" 46.

"Plaki" for one

Oven roasted with layers of Vidalia onion, sweet carrots, and roma tomato Served with Confit Potato and Tomato "Fumet" 48.

Salt Crusted European Sea Bass "Lavraki" for Two

Served with Tuscan Kale, Lemon Vinaigrette 44 per pers.

Mediterranean Tasting Dinner

For The Entire Table • 53, per pers.

- starts with a tasting of four spreads

- choose and share any four meze appetizers
- choose and share a whole traditional fish selection
- ("Rare Import" selection and Dover Sole 10. Supp.)



Specialties

Arctic Char	“unilateral”, Cannellini bean stew, lemon emulsion 33.
Skate Fish	sautéed, Greek lentils, root vegetables, lentil-foie emulsion 29.
Halibut	black trumpet crusted, wild mushrooms, salsify, sherry mushroom broth 35.
Lemon Chicken	fork mashed Nafplio potatoes, pickled garden tomatoes, honey braised Cipollini onions 28.
Snapper “Briam”	roasted eggplant, zucchini, tomatoes, potatoes, garlic confit 33.
Lamb Shank	sour pasta pearls “trahana”, tomato compote, mizithra cheese 32.
Fisherman’s Stew	seasonal seafood, pasta, buttered nage 42.

Wood Grilled Shellfish and Meats

Prawns	simply grilled, Greek olive oil, Santorini capers, braised kale (MKT Price)
Lobster Pasta	grilled 1 ½ LB. lobster, Greek-Style fettuccini pasta “Hilopites”, crushed tomato sauce 46.
Lamb Chops	oak wood grilled lamb chops (3), Greek fries and “tzatziki” 36.

USDA Prime Steaks from “Chops Atl” Custom Aged & Grilled

- our steaks are especially enjoyed when shared with our signature whole grilled fish • served with Greek lemon potatoes & parsley sauce

•Filet Mignon - 8oz. / 42.

•Strip Loin - 12oz. / 44.

•Bone-In Beef Ribeye - 22oz. / 54.

Sides • 8

Quinoa salad	golden quinoa with toasted pine nuts, preserved lemon, parsley
Giant White Beans	kastorian bean stew with tomatoes, onions, dill, “gigandes plaki”
Brussel Sprouts	lightly caramelized, extra virgin olive oil, lemon
Eggplant Stew	with caramelized sweet onions, tomato
Greek Fries	crisped in olive oil, grated kefalograviera cheese, crushed red pepper

Vegan And Vegetarian Menu Available Upon Request

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.
“Merlot To Go” Feel Free To Take The Remainder Of Your Bottle Of Wine Home.



Traditional Table Spreads

Great To Share with Cocktails

· yogurt, cucumber, dill

Tzatziki

· red peppers, feta

Htipiti

· caper, potato puree

Caparisalata

· eggplant, walnuts

Melitzanosalata

Assortment of all 4 Spreads served with Greek Grilled Pita 15 / 5 each.

• Additional Grilled Pita 5 •

Lobster Morsels • 16

Pappou Pano's crispy lobster morsels, Greek honey mustard

SCALLOPS & FOIE • 18

Maine diver scallops, seared foie gras, fall squash, almond filo

Grilled Octopus • 19

pickled red onion salad, red wine vinaigrette

Meze • 8.

Quinoa salad

golden quinoa with toasted pine nuts, preserved lemon, parsley

Giant White Beans

Kastorian bean stew with tomatoes, onions, dill, "gigandes plaki"

Eggplant Stew

baked with tomato and caramelized sweet onions

Meze • 11.

Cretan "Saganaki"

smoked Graviera cheese, blood orange marmalade, chopped walnuts

Romaine Salad

Vidalia onions, feta dressing, crumbled croutons, mizithra cheese

Dolmades

grapevine leaves stuffed with tomato, bulgur and mint, cumin yogurt

Spanakopita

spinach and feta cheese triangles, baked in country filo (4pcs)

Zucchini Fritters

zucchini and feta cheese fritters with saffron yogurt

Meze • 13.

Calamari "Pasta"

thinly sliced and sautéed Maine calamari, Mediterranean vegetables

Tomato Salad	with cucumbers, red onions, peppers, feta cheese “horiatiki”
Cheese “Kataifi”	Naxos Graviera cheese and wild mushrooms baked in shredded filo
Baby Beet Salad	with warm sheep’s milk cheese, buttered walnuts, beet sorbet
Meze • 14.	
Mussels “No Shells”	steamed in white wine, feta cheese, Holland peppers “Constantinople”
Lobster “Pastichio”	lobster morsels, short macaroni, cauliflower, béchamel mousseline
Lamb “Youvetsi”	braised lamb cheeks, orzo pasta, tomato compote, coriander yogurt
Meze • 15.	
Ahi Tuna Tartare	red quinoa salad, lemon yogurt sorbet
Roasted Oysters	champagne “avgolemono”, Russian Ossetra caviar <small>(4pcs)</small>
Spicy Lamb Pie	baked in filo with kefalograviera cheese, arugula salad, yogurt
Sweetbreads	sautéed veal sweetbreads, truffled vegetables, chestnuts, sourdough