

RAW BAR

Oysters on Ice (East or West Coast) 6 or 12	18 / 36	Littleneck Clams on Ice 6 or 12	12 / 24
Shrimp Cocktail Maras pepper cocktail	22	Octopus Carpaccio Tomatillo, red onion	20
Santorini Oysters, clams shrimp cocktail, mussels	75	Crete Oysters, clams mussels, shrimp cocktail octopus carpaccio tuna tartare	120

MEZZE

Dips (v.) Served with Sourdough Pita			
Hummus	10	Crudités (v.)	20
Summer Tzatziki	10	Hummus, avocado	
Avocado	10		
Roasted Eggplant	10	Dolmas (v.)	12
Greek Feta	10	Citrus oil, Kalamata yogurt	
Pikilia (v.) 55 Dips, crudités, dolmas, olives, sourdough pita			
Tuna Tartare	18	Shishitos and Edamame (v.)	18
Avocado, scallions tapenade		Citrus salt	
Cheese Saganaki (v.)	16	Mussels Plancha	20
Lemon pepper		Pink peppercorn garlic drawn butter	

CENTER TABLE

Greek Salad (v.)	18	Baby Kale & Gem Caesar (v.)	16 / 22
Campari tomatoes, Persian cucumbers, marinated feta		Urfa spiced pita croutons kefalotyri	
Fritto Misto	24	Grilled Octopus	20
Calamari, shrimp zucchini, eggplant		Aegean trinity	
Shrimp Saganaki	32	Lamb Meatballs	24
Spiced tomatos, summer squash crumbled feta		Tomato preserves, kefalotyri	

SIGNATURES

10oz. Marinated Filet Mignon Kebab 75
Mint salsa verde, french fries, tabbouleh

Aegean Fried Chicken 65
French fries

Azure Burger 24
Sesame roll, feta cheese, avocado, basil labneh, french fries

SHARES

Grilled Whole Branzino 70

2lb Maine Lobster 120

32oz Dry-Aged Tomahawk 140

All served with Marinated Holland Peppers, Lemon Potatoes, Tabbouleh

SIDES (v.)

Greek French Fries	10
Trahana Tots	12
Tabbouleh	10
Grilled Broccolini	10
Sourdough Pita	10

PASTRY

Ice Cream Sundae	14
Baklava Bites	12
Rice Pudding Arancini	12
Greek Cookie Plate	12

CHEFS JOHN FRASER & ALEJANDRO AYALA

An automatic gratuity of 20% will be added to all parties of 6 or more.
Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.