

RAW BAR

Oysters on Ice (East or West Coast)	18 / 36	Littleneck Clams on Ice	12 / 24
Shrimp Cocktail Maras pepper cocktail		Octopus Carpaccio Tomatillo, red onion	20
Santorini Oysters, clams shrimp cocktail, mussels	85	Crete Oysters, clams mussels, shrimp cocktail octopus carpaccio, tuna tartare	150

MEZZE

Dips (v.) Served with Sourdough Pita			
Hummus	10	Crudités (v.)	20
Beet Hummus	10	Hummus, avocado	
Winter Tzatziki	10		
Avocado	12	Dolmas (v.)	12
Roasted Eggplant	12	Citrus oil, Kalamata yogurt	
Whipped Feta	14		
Pikilia (v.) 55 Dips, crudités, dolmas, olives, sourdough pita			
Tuna Tartare Avocado, scallions tapenade	20	Shishitos and Edamame (v.) Citrus salt	18
Cheese Saganaki (v.) Lemon pepper	16	Mussels Plancha Pink peppercorn garlic drawn butter	22

CENTER TABLE

Greek Salad (v.) Campari tomatoes, Persian cucumbers, marinated feta	18	Baby Kale & Gem Caesar (v.) Urfa spiced pita croutons kefalotyri	18 / 23
Fritto Misto Calamari, shrimp, zucchini eggplant	24	Lamb Meatballs Tomato preserves, kefalotyri	24
Grilled Octopus Aegean trinity	20	Shrimp Saganaki Spiced tomatoes, summer squash, crumbled feta	32

ENTREES

Spice Crusted Cauliflower (v.) Dried fruit & pepita crumble feta puree	23	Mediterranean Branzino Filet Heirloom radicchio, pecan muhammara	39
Grilled Chicken Paillard Shaved fennel, caper vinaigrette	26	Atlantic Lobster Kebab Chermoula marinade, grain salad Greek favà	75
Azure Burger Sesame roll, feta cheese basil labneh, French fries	26	Fried Organic Chicken (serves 2) Black sesame hot sauce French fries	75
Baharat Swordfish Kebab Pine nut & dill pesto baharat marinade	39	Colorado Lamb Chops Wildflower honey & ouzo marinade, basil labneh	65

AEGEAN GRILL

10oz. Marinated Filet Mignon Kebab	65
18oz. Bone-In Beef Ribeye	85
10oz. Wagyu Beef Rib Cap	120
32oz. Dry Aged Tomahawk	150
2lb. Maine Lobster	120

All served with Holland peppers and tomatoes on the vine

SIDES (v.)

Greek French Fries	10	Tabbouleh	10
Trahana Tots	10	Grilled Broccolini	10
Sourdough Pita	5	Spanikorizo, parmesan (v.)	10

DESSERTS

Ice Cream Sundae Chocolate, pistachio & olive oil ice cream, hazelnut wafers muscat jelly	14	Rice Pudding Arancini Cinnamon arborio rice, berries	10
Baklava Bites Almond, pistachios, honey orange blossom syrup	12	Greek Cookie Plate Chocolate & vanilla koulourakia almond crescent, melomakarono	16
		Greek Cheesecake Pistachio & orange marmalade	14

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 foodborne illness, especially if you have certain medical conditions.