

For the Table

Martini Meze | 24

Spanish salami bites · Manchego cheese · citrus olives
"fish" crackers · lemon-thyme almonds

Coastal Olives | 9

Orange, Calabrian Chilies, Garlic, EVOO

Loaf of Sourdough | 8

Butter · Sea Salt · Spanish EVOO



Add A Dip!

Enjoy Your Sourdough Loaf with One of Our Signature House Spreads

Smoky Eggplant & Tahini | 13

Lemon · Feta · Za'atar · Mint

Whipped Ricotta & Honey | 12

Pear Chutney · Pistachio · Honey

Whipped Cod | 15

Fennel Fronds · Lemon · Watermelon Radish

Tonnato | 14

(Whipped Tuna)

Fried Capers · Cured Olives · Dill

Cannellini Bean Hummus | 13

Toasted Chickpeas · Micro Cilantro · Harissa

Trio of Dips | 16

Select 3 Dips to Accompany Your Loaf

Soup

Lobster Bisque | 24

Cognac Cream · Lobster Meat · Chive Oil

Spanish Gazpacho | 12

Tomatoes · Lime · Mint · Feta · Cucumber
Red Pepper · Cilantro · Jalapeño

Moroccan Carrot Soup | 12

Roasted Carrots · Red Lentils · Coconut Milk · Cumin · Lemon

Salad

Citrus Beet Salad | 16

Spinach · Goat Cheese · Golden Beets · Sweet Oranges · Toasted Almonds · Citrus Vinaigrette

Greek Village Salad | 18

Arugula · Sweet Tomato · Cucumber · Olives · Red Pepper · Feta · Rusks · Red Wine Vinaigrette

Arugula & Shaved Cauliflower | 16

Pine Nuts · Radicchio · Parmesan · Preserved Lemon · Olive Oil Crumbs

1924 Caesar | 17

Romaine · Garlic Croutons · Shaved Parmigiano · White Anchovies · Caesar Dressing



Caviar (1 oz)



Served with bellinis, potato chips,
crème fraîche, chives, chopped egg

Black Pearl Amur River Kaluga Sturgeon | 89

Black Pearl Siberian Sturgeon | 98

Antonius Oscietra | 159



Cooked Oysters

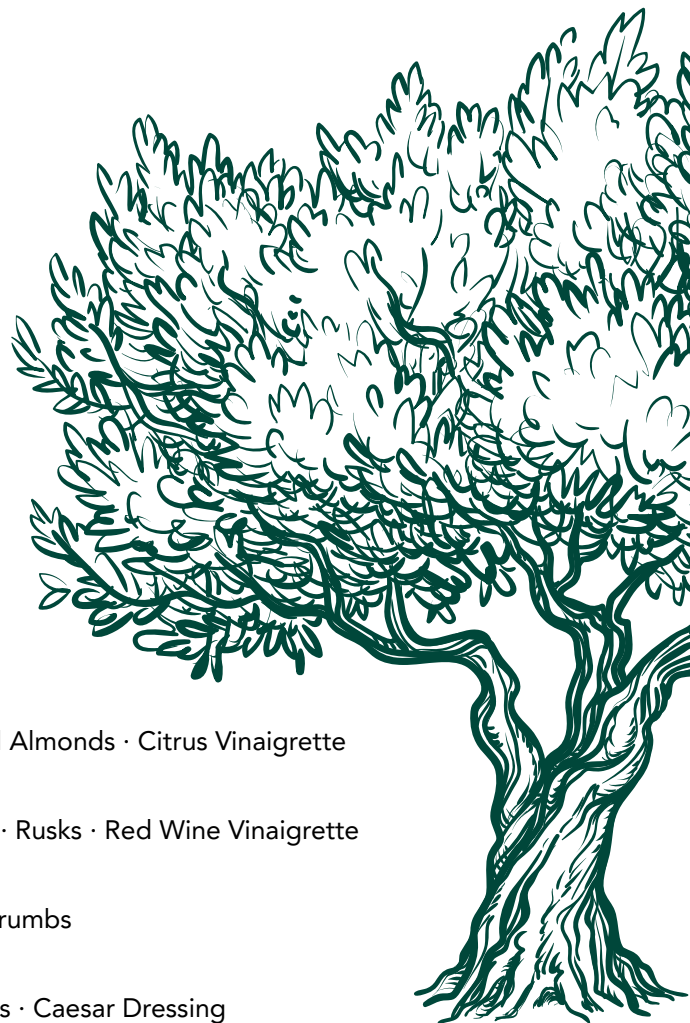


Roasted Oysters | 18

Roasted Garlic · Butter · Parsley ·
Shallots · Lemon Zest

Oysters Rockefeller | 20

Spinach Cream · Jalapeño Bacon
Preserved Lemon
Toasted Breadcrumbs



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— Vegetarian



— Vegan



— Contains Nuts

Small Plates & Shareables



Charred Vegetable Plate | 19

Zucchini · Heirloom Carrots · Peppers · Artichokes · Broccolini
White Bean Hummus · Mint Pesto

Fried Eggplant Caprese | 19

Fresh Mozzarella · Beefsteak Tomatoes · Fresh Basil · Balsamic Reduction · Sweetie Drop Peppers

Roasted Beet & Burrata | 20

Savory Granola · Pomegranate · Fig Balsamic Reduction · Micro Basil

Crab & Potato Croquetas | 21

Saffron Aioli · Meyer Lemon Zest



Mediterranean Frito Misto | 21

Calamari · Shrimp · Zucchini · Cauliflower · Peperoncini · Salt · Red Harissa Yogurt · Charred Lemon



Mussels & Clams al Vino Blanco | 24

Garlic · Shallot · Spanish White Wine · Parsley · Grilled Ciabatta

Octopus Salad | 24

Grilled Octopus · Castelvetrano Olives · Calabrian Chilies · Radicchio · Shaved Fennel
Lemon Olive Oil

Chilled Shrimp | 24

Red Onion · Jalapeño & Fresno Chilies · Lemon Slices · Garlic Capers · Fresh Oregano
Lemon Juice · Olive Oil

Shrimp Saganaki | 26

Feta · Garlic · Spanish White Wine · Lemon · Tomatoes · Ouzo Parsley · Red Pepper Flakes
Grilled Ciabatta



Cantelope & Prosciutto | 16

Honey · Mint



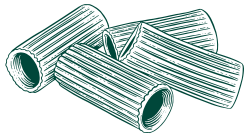
Bacon-Wrapped Dates | 18

Marcona Almonds · Mini Grilled Cambozola Cheese Sandwiches Valencia Orange Marmalade

Mediterranean Steak Tartare* | 26

Hand Copped Beef Tenderloin · Castelvetrano Olives · Parmesan Olive Oil · Lemon
Calabrian Chilies · Creamy Anchovy Dressing · Sea Salt Potato Chips





Pastas



Pasta Paperonata & Tuna | 28

Spaghetti · Preserved Yellow Fin Tuna · Peppers (*Red, Fresno, Banana, Serrano*)
Kalamata Olives · Cherry Tomatoes · Golden Raisins · Basil · Parmigiano Reggiano

Blue Crab Lemon Pasta | 27

Linguini · Cream · Parmesan · Garlic-Lemon Gremolata

Short Rib Agnolotti | 29

Light Cream · Cambozola Cheese · Sautéed Spinach · Beef Demi Glaze

*Try it with a
Glass of Super Tuscan*

Wild Boar Bolognese | 36
Tagliatelle Pasta · Ricotta · Fresh Basil



Skewers

Grilled to Order



Moroccan Chicken | 20

Green Harissa · Cilantro · Honey

Lamb | 21

Tzatziki · Lemon · Mint

Beef Tenderloin | 24

Horseradish Cream · Chives

Shrimp | 24

Carrot Coconut Curry

Swordfish | 24

Citrus Marinade · Romesco Sause

Coastal Handhelds

Mini Lobster Rolls (3) | 36

Lobster Knuckles, Claw & Tail · Lemon-Chive Aioli · Celery Leaf · Maldon Salt



Soft-Shell Crab BLT (2) | 26

Smoked Tomato Jam · Arugula · Bacon · Calabrian Mayo



Crispy Shrimp Burgers (2) | 24

Pickled Fennel Slaw · Spicy Aioli · Toasted Brioche



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From the Sea

Grilled Halibut | 56

Lemon · Herbed Farro Risotto · Pine Nuts · Parmesan · Sweet Carrot Puree · Asparagus Spears

Fire Roasted Whole Branzino | 46

Eggplant Purée · Sautéed Greens · Tomato Olive Calabrese Sauce

Scallops | 46

Cauliflower Puree · Pancetta · Forged Mushrooms · Brownbutter Pecans · Pomegranate Seeds

Portuguese Stew | 36

Can be made vegan

White Fish · Red Peppers · Onions · Tomatoes · Coconut Milk · Saffron Rice

Coastal Favorite!



Swordfish Milanese | 32

Panko Crusted · Lemony Arugula Salad · Shaved Parmesan · Calabrian Chili Aioli

Chilean Sea Bass | 56

Whipped Yukons · Broccolini · Charred Grapefruit Emulsion

Faroe Island Salmon | 46

Black Rice · Fresh Herbs · Grilled Artichokes · Salsa Romesco · Preserved Lemon Vinaigrette

Spanish Seafood Paella | 62

Bomba Rice · Jumbo Prawns · Squid · Lobster Tail · Scallops · Mussels · Clams · Tomato Peas · Peppers · Saffron

From the Land

Aged 16oz Ribeye* | 72

Whipped Yukon Potatoes · Lemon-Herb Salsa Verde · Grilled Broccolini

Add Butter Poached Lobster to Your Whipped Potatoes +15

Mediterranean Lamb Chops* | 46

Grilled Chops · Mint Chimichurri · Crisp Fingerlings · Grilled Broccolini · Tzatziki

Spring Chicken | 32

Young Hen · Crisp Fingerlings · Grilled Asparagus · Red Peppers & Zucchini

Ladlemono Sauce (*Greek Lemon Sauce*)

Ibérico Pork Secreto | 52



Fennel & Apple Mostarda · Parsnip Purée · Wild Mushroom

Coastal Favorite!






Sides



Crispy Fingerlings with lemon & sea salt | 12  

Grilled Asparagus with a Marcona Almond & Lemon Gremolata | 12   

Charred Broccolini Tossed in Olive Oil, Parmesan, Lemon & Pine Nut | 12   

Roasted Mushrooms with Fresh Herbs & Butter | 12  

Lobster Whipped Potatoes with Butter Poached Lobster Tail | 24 



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