



DINNER

## COCKTAILS

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<b>D'OLIVIA</b>	22
<i>Castelvetrano Olive Oil Infused Vodka, Rosemary, Wild Sardinian Vermouth</i>	
<b>LA VALENCIA</b>	16
<i>Pisco, Lemon</i>	
<b>ETNA'S DREAM</b>	17
<i>Ouzo, Aperol, Grapefruit</i>	
<b>WHEN IN ROME</b>	19
<i>Ketel One Vodka, Lavender, Lemon, Pomegranate</i>	
<b>IL VESUVIO</b>	17
<i>Jalapeño Infused Tequila, Basil, Cucumber</i>	
<b>NEW FASHIONED</b>	18
<i>Volcan Cristalino, Charred Pineapple</i>	
<b>NEGRONI BIANCO</b>	18
<i>Ketel One Vodka, Bitter Bianco, Carpano Bianco, Orange</i>	
<b>NON-STOP TO SANTORINI</b>	19
<i>Metaxa 5 Year Brandy, Nonino Amaro, Aperol, Lemon</i>	

## CRAFT BEER

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<b>EFES LAGER</b>	8
<i>Pilsner, Anadolu Efes Brewery, Turkey</i>	
<b>1926 WIT</b>	9
<i>Barrel of Monks, Belgian Wit, Boca Raton</i>	
<b>CATEGORY 3</b>	9
<i>Due South, IPA, Boynton Beach</i>	
<b>THREE FATES BELGIAN</b>	9
<i>Barrel of Monks, Tripel, Boca Raton</i>	
<b>CLUTCH PLATE</b>	9
<i>Prosperity Brewers, IPA, Boca Raton</i>	

**REFRESHERS**

<b>CUCUMBER MINT LEMONADE</b>	6
<b>STRAWBERRY SPRITZ</b>	7

**BUBBLES & ROSE** *GL/GL½*

<b>LA MARCA PROSECCO</b>	12/18
<b>TAITTINGER “LA FRANCAISE” BRUT</b>	19/28
<b>RUINART BLANC DE BLANC</b>	26/39
<b>MOLO LAMBRUSCO</b>	12/16
<b>JCB BOISSET NO. 69 ROSE</b>	16/24
<b>BILLECART-SALMON BRUT ROSE</b>	30/45
<b>GRENACHE   CINSAULT   SYRAH   MOUVEDRE</b> <i>BY.OTT, Cotes de Provence, France</i>	13/19
<b>GRENACHE   CLAIRETTE   CINSAULT MOUVEDRE   SYRAH</b> <i>Chateau d'Aqueria, Tavel, Rhone Valley, France</i>	15/22
<b>CHARDONNAY   PINOT NOIR</b> <i>Boschendal “The Rose Garden”, Western Cape, South Africa</i>	12/18
<b>TEMPRANILLO</b> <i>Pata Negra, Ribera del Duero, Spain</i>	13/19
<b>REFOSCO</b> <i>Masi Agricola, Trevenezie “Rosa dei Masi”, Veneto, Italy</i>	13/19
<b>GRENACHE   SAUVIGNON BLANC</b> <i>DAOU, Napa Valley, California</i>	14/21

**WHITE WINE***GL/GL½*

<b>FALANGHINA</b> <i>Feudi di San Gregorio, Campania, Italy</i>	12/18
<b>WHITE PINOT NOIR</b> <i>Amity Vineyards, Willamette Valley</i>	13/19
<b>VIURA</b> <i>Bodegas Campillo, Rioja, Spain</i>	12/18
<b>XINOMAVRO   MALAGOUZIA</b> <i>Atma, Assyrtiko, Greece</i>	15/22
<b>CHARDONNAY</b> <i>Maison Champy, Burgundy, France</i>	16/24
<b>CHENIN BLANC</b> <i>Bellingham, Cape Town, South Africa</i>	12/18
<b>INZOLIA   CATARRATTO</b> <i>Colosi Salina Bianco, Salina, Sicily</i>	17/25

**RED WINE***GL/GL½*

<b>GAMAY</b> <i>Chateau de Varennes, Burgundy, France</i>	16/24
<b>PINOT NOIR</b> <i>Joseph Faiveley Bourgogne, Burgundy, France</i>	20/30
<b>TEMPRANILLO</b> <i>Alta Vina Arana Reserva, Rioja, Spain</i>	18/27
<b>PINOTAGE</b> <i>Bellingham, Cape Town, South Africa</i>	22/33
<b>CANNONAU</b> <i>Jankara Lu Nieddu, Sardinia, Italy</i>	28/42

## RAW BAR MARKET

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<b>COLD WATER OYSTERS*</b>	3
<b>JUMBO PRAWNS*</b>	9
<b>SPANISH LANGOUSTINES*</b>	11
<b>1/2 LOBSTER, BAY OF FUNDY*</b>	19
<b>FLORIDA STONE CRAB* Seasonal</b>	MP
<b>SHELLFISH TOWERS</b>	
<i>Selection from the Raw Bar Market</i>	
<i>Pimenton Cocktail, Rose Mignonette, Mustard Sauce, Citrus</i>	
<b>PLATEAU*</b>	65
<i>6 Oysters, 1/2 Lobster, 4 Jumbo Shrimp, Chef's Crudo</i>	
<b>GRAND*</b>	125
<i>12 Oysters, 1 Lobster, 6 Jumbo Shrimp, Chef's Crudo, 2 Langoustines</i>	
<b>ROYAL*</b>	225
<i>18 Oysters, 1 Lobster, 6 Jumbo Shrimp, Chef's Crudo, 2 Langoustines, 4 Stone Crab Claws</i>	

## GREEK SPREADS

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*Served with Lavash & Organic Swank Farm Vegetables*

<b>HUMMUS</b> GF V	12
<i>Crispy Chickpea, Meyer Lemon</i>	
<b>WHIPPED FETA</b> GF V	15
<i>Greek Olive Oil, Crushed Pistachio</i>	
<b>CHARRED EGGPLANT</b> GF V	14
<i>Tamarind, Coriander, Lemon</i>	
<b>MUHAMMARA</b> V	13
<i>Roasted Peppers, Walnut, Calabrian Chile, Pomegranate</i>	
<b>SAMPLING OF TWO</b>	15
<b>SAMPLING OF FOUR</b>	17

## SALADS

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<b>HORITAKI</b> GF V	21
<i>Heirloom Tomato, Cucumber, Onion, Olive, Sweet Drop Pepper, Barrel Aged Feta, Lemon Vinaigrette</i>	
<b>GRILLED HALLOUMI</b> GF V	16
<i>Cyprian Farmer's Cheese, Persian Cucumber, Garden Herbs, Pomegranate, Chermoula</i>	
<b>ROASTED BEETS</b> GF V	17
<i>Za'atar Spice, Orange Blossom Honey, Greek Yogurt</i>	
<b>FLORIDA CITRUS</b> V	16
<i>Midnight Moon Goat Cheese, Pistachio, Local Honey, Arugula</i>	

## MEZZE

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<b>OLIVES &amp; FETA</b> GF V	12
<i>Preserved Lemon, Greek Oregano, Espelette</i>	
<b>CRISPY CALAMARI</b>	17
<i>Lemon-Caper Aioli</i>	
<b>CHARRED OCTOPUS</b>	22
<i>Patatas Bravas, Kalamata Olive, Pimenton</i>	
<b>POTATO CROQUETAS</b>	15
<i>Cucumber, Watercress, Chorizo, Manchego, Aji Verde</i>	
<b>WARM BRANDADE</b>	16
<i>Whipped Potato, Artichoke, Spinach, Salt Cod</i>	

## KABOBS

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<b>FRUTTI DI MARE</b> GF	28
<i>Jumbo Prawn, Octopus, Scallop, Salmoriglio</i>	
<b>LOCAL SWORDFISH</b> GF	21
<i>Zucchini, Citrus, Calabrian Chile, Salsa Verde</i>	

## TAGINES

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**SEAFOOD PAELLA** GF 42

*Langoustines, Mussels, Clams, Scallops, Lobster, Saffron Rice*

**HEIRLOOM VEGETABLE** GF V 28

*Moroccan Couscous, Seminole Pumpkin,  
Barrel Aged Feta, Sultanas*

## ENTRADAS

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**GREEK LAMB CHOPS** 48

*Crispy Lemon Potatoes, Wild Mint, Garden Herbs,  
Sumac Onion, Tzatziki*

**PESCE DELLA NOTTE** MP

*Sustainable Fish, Seasonal Ingredients, Daily Inspiration*

**LOCAL POMPANO** 38

*Persian Cucumber, Minted Herb Salad, Freekah Tabbouleh,  
Lemon Salmoriglio*

**SPAGHETTI ALLE VONGOLE** 36

*Mediterranean Clams, Lemon, Garlic, Olive Oil, Parsley*

**SPAGHETTI ALLA CHITARRA** V 28

*Tomato Conserva, Basil, Parmigiano-Reggiano*

**HARISSA CHICKEN** 27

*Crispy Lemon Potatoes, Avocado, Watercress, Aji Verde*

**PORTERHOUSE STEAK FOR TWO** 85

*Crispy Padrone Peppers, Romesco Butter*



*Gratuity not included. A 20% gratuity will be added to parties of 6 or more.  
Prices are subject to 7% Florida state tax. \*Consuming raw or undercooked meats,  
poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
GF = Gluten Free, V = Vegetarian*

## SPARKLING

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### FRANCE

<b>J.P. CHENET, "BRUT" NV</b> <i>Languedoc</i>	38
<b>BOUVET ROSE, "EXCELLENCE" NV</b> <i>Loire Valley</i>	67
<b>TAITTINGER, "LA FRANÇAISE BRUT" NV</b> <i>Champagne, Reims</i>	120
<b>MOËT &amp; CHANDON, "IMPÉRIAL" NV</b> <i>Champagne, Reims</i>	150
<b>VEUVE CLICQUOT, "YELLOW LABEL BRUT" NV</b> <i>Champagne, Reims</i>	160
<b>VEUVE CLICQUOT, "BRUT ROSÉ" NV</b> <i>Champagne, Reims</i>	190
<b>MOËT &amp; CHANDON, "DOM PÉRIGNON" 2009</b> <i>Champagne, Épernay</i>	420
<b>LOUIS ROEDERER, "CRISTAL", BRUT 2007</b> <i>Champagne, Reims</i>	550

### ITALY

<b>LA MARCA, PROSECCO NV</b> <i>Veneto</i>	49
<b>FERGHETTINA, "BRUT" NV</b> <i>Lombardy</i>	82

## ROSÉ

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### FRANCE

<b>CHATEAU D'ESCLANS, ROCK ANGEL 2018</b> <i>Côtes de Provence</i>	70
<b>CHATEAU D'ESCLANS, GARRUS 2018</b> <i>Côtes de Provence</i>	150

## WHITE WINE

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### FRANCE

**JOSEPH DROUHIN 2018** 67  
*Chablis, Burgundy*

**DOMAINE J. A. FERRET 2016** 90  
*Pouilly-Fuissé, Mâconnais*

**CHÂTEAU DE LA CRÉE** 105  
**“LES TOURELLES DE LA CRÉE” 2017**  
*Chardonnay, Burgundy*

**LOUIS JADOT 2017** 110  
*Pouilly-Fuissé, Mâconnais*

**LOUIS JADOT 2017** 230  
*Puligny-Montrachet, Côte de Beaune*

**DOMAINE DES GROSSES PIERRES 2018** 72  
*Sancerre, Loire Valley*

### ITALY

**MICHELE CHIARLO, “LE MADRI” 2016** 74  
*Arneis, Piedmont, Roero*

**TERLATO VINEYARDS 2017** 68  
*Pinot Grigio, Friuli-Venezia Giulia*

**SANTA MARGHERITA 2018** 69  
*Pinot Grigio, Trentino-Alto Adige*

### USA

**ZD WINES 2015** 82  
*Chardonnay, Napa Valley*

**FAR NIENTE 2017** 145  
*Chardonnay, Napa Valley*

**HALTER RANCH 2017** 70  
*Grenache Blanc, Paso Robles*

**ROTH ESTATE 2017** 52  
*Sauvignon Blanc, Russian River Valley*

## WHITE WINE

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### OTHER WHITES

**ACROTERRA SANTORINI 2017** 150  
*Assyrtiko, Greece*

**BELLINGHAM 2015** 70  
*Chenin Blanc, Western Cape*

**PAZO BARRANTES 2017** 54  
*Albariño, Galicia, Rias Baixas*

**DOMANE WACHAU 2019** 58  
*Gruner Veltliner, Austria*

**KIM CRAWFORD 2018** 59  
*Sauvignon Blanc, Marlborough*

## RED WINE

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### FRANCE

**LOUIS JADOT 2017** 48  
*Gamay, Beaujolais Villages*

**CHÂTEAU DES JACQUES 2016** 86  
*Gamay, Beaujolais, Moulin-a-Vent*

**DELAS FRÈRES, “HAUTE PIERRE” 2016** 140  
*Red Rhône Blend, Rhône, Châteauneuf-du-Pape*

### ITALY

**BRANCAIA, “TRE” 2015** 62  
*Super Tuscan, Tuscany*

**FRESCOBALDI, “CASTELGIOCONDO” 2013** 125  
*Sangiovese, Brunello di Montalcino*

## RED WINE

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### USA

**THE FOUR GRACES 2017** 72  
*Pinot Noir, Willamette Valley*

**BELLE GLOS, LAS ALTURAS VINEYARD 2017** 120  
*Pinot Noir, Santa Lucia Highlands*

**DUCKHORN VINEYARDS 2016** 120  
*Merlot, Napa Valley*

**OBERON 2017** 65  
*Cabernet Sauvignon, Napa Valley*

**WEINSTOCK CELLAR SELECT 2015** 96  
*Cabernet Sauvignon, Napa Valley*

**STAG'S LEAP WINE CELLARS, "ARTEMIS" 2016** 130  
*Cabernet Sauvignon, Napa Valley*

**SILVER OAK CELLARS 2014** 165  
*Cabernet Sauvignon, Alexander Valley*

**CAYMUS 1L 2018** 250  
*Cabernet Sauvignon, Napa Valley*

**CONUNDRUM 2017** 55  
*Proprietary Red Blend, California*

**HALTER RANCH 2015** 86  
*Shiraz / Syrah, Paso Robles*

### OTHER REDS

**BODEGA NUMANTHIA, "NUMANTHIA" 2015** 61  
*Tempranillo, Castilla y León, Toro*

**BELLINGHAM 2016** 100  
*Pinotage, Western Cape, Stellenbosch*