



### SOUP

#### LENTIL STEW 9

Tomatoes, Carrots, Onion, Feta, Cilantro

### MEZE

#### GREEK SAMPLER 25

Hummus, Feta Dip, Muhammara, Garden Vegetables, Grilled Pita

#### MUSSELS WITH MERGUEZ 20

Red Onion, Piquillo Peppers, Fennel Cream, Grilled Bread

#### GRILLED ARTICHOKEs 12

Lemon Tahini Sauce

#### KEY WEST PINK SHRIMP 17

Red Pepper Cocktail Sauce

#### PURPLE OCTOPUS 23

Confit Fingerling Potatoes, Yellow Pepper Aioli, Teardrop Peppers, Chickpeas

#### FRIED CALAMARI 17

Sweet Peppers, Spicy Tomato Sauce

#### HANDMADE FALAFELS 13

Tahini, Tomato Scallion Relish

#### ROASTED CAULIFLOWER 16

Honey Yogurt, Almonds, Raisins, Capers, Champagne Gastrique

### SALADS

#### BLACK OLIVE CAESAR 16

Baby Romaine, Black Olive Caesar Dressing, Parmesan Croutons, Anchovy, Sun-dried Tomato Relish

#### GREEK VILLAGE 14

Tomato, Cucumber, Red Onion, Feta, Olive Dust, Red Wine Vinaigrette

#### COMPRESSED WATERMELON SALAD 14

Feta, Pine Nuts, Gold Raisins, Mint, Verjus

#### QUINOA TABOULI 14

Parsley, Scallions, Tomatoes, Cucumber, Lemon Vinaigrette

#### PANZANELLA 17

Heirloom Tomato Medley, Parmesan Croutons, Shallots, Basil, Artichokes, Romaine, Kalamata Olives, Forum Cabernet Vinaigrette

### MAINS

#### GRILLED WHOLE MARINATED SEABASS 48

Crispy Yukon Potatoes, Oregano, Herb Salad, Tomato, Lemon Aioli, Charred Lemon

#### FISH OF THE DAY / MARKET PRICE

Crispy Yukon Potatoes, Oregano, Herb Salad, Tomato, Lemon Aioli, Charred Lemon

#### \*GRILLED CHURRASCO STEAK 38

Crispy Yukon Potatoes, Oregano, Herb Salad, Tomato, Lemon Aioli, Romesco, Charred Lemon

#### \*LAMB CHOPS 56

Crispy Yukon Potatoes, Oregano, Herb Salad, Tomato, Lemon Aioli, Mint Gremolata, Lemon

#### GRILLED HALF CHICKEN 27

Crispy Yukon Potatoes, Oregano, Herb Salad, Tomato, Lemon Aioli, Charred Lemon

#### \*LAMB BURGER 25

Raita, Feta, Roasted Tomatoes, Arugula, Crispy Potatoes

#### FALAFEL BURGER 16

Tahini Sauce, Roasted Tomatoes, Feta, Arugula, Scallion Relish, Crispy Potatoes

#### GRILLED STUFFED ZUCCHINI 16

Lentils, Quinoa, Walnuts, Sun-dried Tomatoes, Artichokes, Red Onions, Feta, Romesco Sauce, Crispy Potatoes

### KABOBS

#### SWORDFISH 32 / CHICKEN 23 / \*BEEF 29

#### SHRIMP 29 / VEGETABLE 18

Served with Crispy Yukon Potatoes, Oregano, Herb Salad, Tomato, Lemon Aioli, Tzatzki and Grilled Pita

### DESSERTS

#### PISTACHIO BAKLAVA 10

#### HONEY YOGURT 12

Sable, Crusted Pistachios

#### GREEK YOGURT PANNA COTTA 14

Stone Fruit

#### CHOCOLATE CAKE 13

Pistachio, Hazelnut Gelato

#### GOAT CHEESE CHEESECAKE 12

Luxardo Cherries, Almonds

### KIDS

#### KABOBS

#### FISH OF THE DAY 16 / CHICKEN 14 / \*BEEF 15

#### SHRIMP 18 / VEGETABLE 12

Served with Crispy Yukon Potatoes, Oregano, Herb Salad, Tomato, Lemon Aioli, Tzatzki and Grilled Pita

#### HOT DOG 9

French Fries, Salad or Fruit

#### KIDS BURGER 10

French Fries, Salad or Fruit

#### CHICKEN FINGERS 10

French Fries, Salad or Fruit

Chef de Cuisine Kareem Anguin

Sous Chef Ryan Schmidt

Manager Eva Dobil



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## SIGNATURE COCKTAILS

### MEDITERRANEAN SPARKLING SPRING

Tito's Vodka, Prosecco, Triple Sec, Lemon Juice, Mint

### WATERMELON FIZZ

Prosecco, Watermelon Puree, Lemon Juice, Blue Agave Nectar, Mint

### SAINT-TROPEZ

Grey Goose Le Citron Vodka, St-Germain Liqueur, Lemon Juice, Club Soda

### MEDITERRANEAN GIN AND TONIC

Tanqueray Gin, Skinol Liqueur, Lemon Juice, Fever Tree Mediterranean Tonic, Basil, Cucumber, Sea Salt

### SHIPWRECK

Ocean Reef Club "Melis Mash" Maker's Mark Bourbon, Lemon Juice, Agave, Mint

### KEY LARGO SUNSET

Wicked Dolphin Key Lime Rum, J.F. Hadens Mango Liqueur, Blue Agave Nectar, Lime Juice

### BLOOD ORANGE MARGARITA

Casamigos Blanco Tequila, Grand Marnier Liqueur, Aranciata Rossa San Pellegrino

### LAVENDER PATCH

Tito's Vodka, Lemon Juice, Pineapple Juice, Lavender Syrup, Mint

## BEERS

ASK YOUR SERVER ABOUT OUR CRAFT BEER OF THE MONTH

ORC "THE POINT" IPA 9.00

DOMESTICS 5.50

Coors Light | Bud Light | Budweiser  
Miller Lite | Michelob Ultra

IMPORT/SPECIALTY BEERS 6.50

Amstel Light | Blue Moon | Corona | Corona Light | Heineken  
Heineken Lite | Funky Buddha Vibin' Groovable Lager  
Red Stripe | Sandbar Sunday Wheat Ale | Stella Artois  
Sierra Nevada Pale Ale | Lagunitas Daytime IPA  
Heineken 0.0 (Non-Alcoholic)  
Omission Pale Ale (Gluten-Free)

## SPARKLING

Glass Bottle

Freixenet Brut (187ML), Spain	10
Canella Prosecco (187ML), Italy	12
Chandon Brut (187ML), California	16
Moët & Chandon Brut (187ML), France	30
Veuve Clicquot "Yellow Label", France	110

## PINOT GRIGIO

Vicolo, Delle Venzie, Italy	5	26
Santa Margherita, Alto-Aidge, Italy	15	48

## SAUVIGNON BLANC

Rodney Strong "Charlotte's Home", Sonoma County, California	5	26
Momo, Marlborough, New Zealand	13	48
✦ Honig, Napa Valley, California	15	48
Patient Cottat, Sancerre, France	19	57

## CHARDONNAY

Ocean Reef "Private Reserve", California	5	26
Kendall-Jackson "Vitner's Reserve", California	10	35
Sonoma Cutrer "Russian River Ranches", Sonoma Coast, California	15	48
Frank Family, Carneros, California	20	60

## ROSE

Glass Bottle

Moulin de Gassac "Guilhem", Languedoc, France	5	26
Chateau d' Esclans Whispering Angel, Provence, France	15	48

## PINOT NOIR

Oyster Bay, Marlborough, New Zealand	5	26
King Estate "Inscription", Willamette Valley, Oregon	13	40
"J", Sonoma, Monterey, Santa Barbara, California	15	48
Walt "Blue Jay" Anderson Valley, California	60	

## CABERNET SAUVIGNON

Ocean Reef "Private Reserve", California	5	26
Alexander Valley Vineyards, Alexander Valley, California	15	48
Daou "Reserve", Paso Robles, California	25	75

## INTERESTING REDS

✦ Locations CA, Red Blend, California	15	48
Felino "Vina Cobos", Malbec, Mendoza, Argentina	15	48
Orin Swift "8 Years in the Dessert", Zinfandel Blend, California		82
Duckhorn, Merlot, Napa Valley, California		90
Hess "Lion Tamer", Red Blend, Napa Valley, California		90

✦ Member's Choice