



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 ARTICHOKE 12

Lemon Tahini Sauce

KEY WEST PINK SHRIMP 17

Red Pepper Cocktail Sauce

LAMB & FAVA DIP 21

Ras El Hanout, Watermelon Radish, Toasted Pignolia, Chiffonade Mint, Pita

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

24 OZ COWBOY RIBEYE 76

Baharat Rub, Crispy Yukon Potatoes, Romesco, Crispy Carrot, Charred Lemon

*GRILLED CHURRASCO STEAK 38

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

*RACK OF LAMB 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, Herbed Couscous

FALAFEL BURGER 16

Tahini Sauce, Roasted Tomatoes, Feta, Arugula, Scallion Relish, Herbed Couscous

GRILLED STUFFED ZUCCHINI 16

Lentils, Quinoa, Walnuts, Sun-dried Tomatoes, Artichokes, Red Onions, Feta, Romesco Sauce, Herbed Couscous

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