

AUGUST 30, 2026

HUMMUSIYA

*A rotating selection of hummus and dips from across the Mediterranean,
served with warm, made-to-order pita.*

01	CASTELVETRANO OLIVES & SHEEP'S MILK FETA	15
	<i>Lemon zest, fennel, thyme</i>	
02	MARINATED BABY ARTICHOKE	15
	<i>Salsa verde, Turkish Aleppo</i>	
03	FILET MIGNON**	26
	<i>Garlic confit, aleppo, imported Lebanese roasted pine nuts</i>	
04	BABA GANOUSH†	15
	<i>Fire-roasted eggplant, tabini, paprika, imported Lebanese roasted pine nuts</i>	
05	PISTACHIO LABNEH WITH CHICKEN KAFTA ‡	21
	<i>Pomegranate seeds, roasted pistachios, sheep's milk feta</i>	

The Raw Bar

SEAFOOD PLATTERS

PICCOLO*◇ 85

*6 Oysters, 5 Jumbo Oishii Shrimp, 3 Peruvian Scallops on the Half Shell,
2 Tristan Rock Lobster Tails*

MEZZO* 145

*12 Oysters, 6 Jumbo Oishii Shrimp, 6 Peruvian Scallops on the Half Shell,
3 Tristan Rock Lobster Tails, Seafood Salad*

GRANDE** 325

*12 Oysters, 8 Jumbo Oishii Shrimp, 8 Peruvian Scallops on the Half Shell,
4 Tristan Rock Lobster Tails, Greek Ceviche, Seafood Salad,
1 oz Petrossian Royal Ossetra Caviar*

OYSTERS SHUCKED TO ORDER*◇

Choice of pink peppercorn mignonette, cocktail sauce, or both

MISTY POINT Virginia, Atlantic	\$3.75 per
SUMMERSTONE Washington, Pacific	\$3.90 per
SHOOTING POINT Virginia, Atlantic	\$3.75 per

CHILLED JUMBO OISHII SHRIMP◇	\$4.90 per
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Saffron aioli or housemade cocktail sauce

PERUVIAN SCALLOPS ON THE HALFSHELL*◇	\$3.75 per
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Dressed with cacciatore and garlic aioli

TRISTAN ROCK LOBSTER TAIL◇	\$13.50 per
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Classic mustard sauce

SEAFOOD SALAD*	\$23.50
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#1 Bigeye tuna, jumbo Oishii shrimp, avocado, citrus vinaigrette

PETROSSIAN ROYAL OSSETRA CAVIAR*	\$110
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1 oz, served with the classic accoutrements

* Items contain raw/uncooked products. State health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may cause food borne illness. ◇Gluten Free. Many dishes can be prepared gluten-free. While we take care with dietary needs, we're not a gluten-free kitchen. Use caution if you have wheat allergies. ‡ Contains tree nuts or peanuts. Please let your server know if you have any food allergies.