November 21, 2026

HUMMUSIYA

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

01 FILET MIGNON*‡ — 26
Garlic confit, Turkish Aleppo, imported Lebanese roasted pine nuts

02 CHICKEN SALSA RUSTICA ‡ — 20
Hummus, Josper-grilled chicken, Turkish Aleppo, imported Lebanese roasted pine nuts

03 TURKISH MUHAMMARA & HUMMUS ‡ — 15
Roasted red pepper, walnuts, pomegranate molasses

04 BABA GANOUSH ‡ — 15
Fire-roasted eggplant, tahini, smoked paprika, imported Lebanese roasted pine nuts

05 PISTACHIO LABNEH ‡ — 15
Strained Greek yogurt, roasted pistachios, za'atar, lemon

The Raw Bar

SEAFOOD PLATTERS

PICCOLO*◊ 45
6 Oysters, 3 Peruvian Scallops on the Half Shell, 4 Jumbo Oishii Shrimp,

MEZZO* 90
8 Oysters, 4 Peruvian Scallops on the Half Shell, 4 Jumbo Oishii Shrimp, 2 Large Florida Stone Crab Claws

OYSTERS SHUCKED TO ORDER*◊
Choice of pink peppercorn mignonette, cocktail sauce, or both

ROCK POINT Washington, Pacific — $3.90 per
CROWE'S PASTURE Massachusetts, Atlantic — $3.90 per
FOG HORN Massachusetts, Atlantic — $3.90 per

CHILLED JUMBO OISHII SHRIMP◊ — $4.90 per
Saffron aioli or housemade cocktail sauce

PERUVIAN SCALLOPS ON THE HALFSHELL*◊ — $3.75 per
Dressed with cacciatore and garlic aioli

FLORIDA STONE CRAB CLAWS — $21/45 per
Large/Jumbo

PETROSSIAN ROYAL OSSETRA CAVIAR* — $110
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 foodborne 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.