

Must-Have Specials

The Daily Bevs

Danger-Ade

Fresh raspberry infused New Amsterdam® Vodka blended in our famous Lemonade. "Yes we're sure there is alcohol in it..."
\$15.00

Frappetini

The espresso martini taken to another level. Mr. Black, Baileys, New Amsterdam Vodka, Frappe Coffee \$15.00

Hardshore Negroni

Hardshore Gin from Maine is Gin redefined. Unique and pure, it is outstanding on its own and makes for the best Negroni we've ever had. \$16.00

Vitamin Si

Milagro® blanco tequila, Triple-sec, fresh squeezed limes, organic agave syrup, Himalayan pink salted rim, on the rocks
\$15.00

Yiasou Málaga

Inspired by a trip to Spain, Larios 12 botanicals premium Spanish gin, Fever Tree elderberry tonic, lime zest, Amarena cherry
\$16.00

Sides & Appetizers



Broiled Octopus

Day-boat Spanish from the Atlantic Ocean, marinated, grilled until tender with olives, cucumber and pita, John's Original Dressing. Accompanies well with Jamesport Sauvignon Blanc \$29.95

Lobster Croquettes

Potato bechamel, lemon-caper brine aioli (3 croquettes) exceptional when paired with Bedell Cellars, Provence-style creamy, cherry blossom, subtle peach 2023 rose. \$13.95

Entrees



Broiled Whole Sea Bass*

Delicate, flaky white meat, cabbage salad, cucumbers, tomatoes, covered with fresh garlic and John's Original Dressing. Local Pairing: Pellegrini Chardonnay -hints of melon, peach and strawberry. \$43.95



Iberico Pork Chops

If you have never had 100% Acorn-fed Iberico pork from Spain, you're in for a very exceptional treat. Slow cooked to order double-thick chop, coconut amino garlic and sesame glazed broccoli rabe, oven roasted lemon fingerling potatoes. Pairs perfectly with Bedell Cab Franc Fresh. Please allow 30 minutes. Your patience will be rewarded. \$47.95

Lobster Roll

Tarragon aioli, Calabria peppers, celery, focaccia bread, choice of sides. Pairs beautifully with a glass of Sparkling Pointe Cuvee Carvinal or our Aperol Spritz. \$36.95



Mint & Rosemary Crusted Lamb Chops*

Tender and juicy mint and rosemary crusted lamb chops, broiled and served with oven-roasted lemon potatoes and stir-fried asparagus. Pairs spectacularly with Bedell Cabernet Franc, black cherry, black currant fruit, tug of earth on the juicy finish
\$47.95

Hellenic Gelato Flavors***

Belgian Chocolate
Bourbon Vanilla
Strawberry

Blueberry Cream Pie
Hellenic Baklava
White Mint



Check out our
calendar of
specials!

*This menu item can be cooked to your liking. **This menu item contains undercooked meat. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have