



**OUR FISH SOMMELIER** can recommend the perfect choice from our table-side fish cart. selections are sourced from our global relationships whom curate and ship daily, with all fish butterflied, de-boned, then wood-grilled over mesquite & hard oak. additionally, fish can be roasted whole.



**1. LAVRAKI • SEA BASS 41**

greece. sweet & delicate flavor, with moist tender flakes & a buttery texture. sustainably raised and sourced in kefalonia.

**2. TSIPOURA • SEA BREAM 45**

greece. a versatile fish that can be found in both, low and high saline waters, including river estuaries. mild flavored, firm but sweet meat; which is mainly a result of dining on crabs and clams.

**3. SOLOMOS • SALMON 34**

faroe islands are known for exceptional salmon due to the colder waters & with fall approaching, the salmon begin storing their fat creating better marbling & flavor, accompanied with wild greens.

**4. FLORIDA RED SNAPPER 79**

serves 2 guests. found in the deeper waters off the panhandle, the florida snapper's diet consists of shrimp, squid, crustaceans & mollusks which all contribute to the color & final richness of the fish.

**5. GARIDES • TIGER PRAWN 35**

pacific. tiger prawns showcase a mildly sweet, oceanic flavor profile. wood grilling adds a touch of smoke, while keeping the flesh tender.

**6. FAGRI • GREEK SNAPPER 49**

greece. unique to Mediterranean waters, fagri has been referred to as red porgy, white snapper and even pink sea bream. this version has a distinctly clean and sweet flavor profile from a steady diet of crabs and clams.