

# MARE MEDITERRANEAN

"THE SEARCH FOR GOOD TASTE IN FOOD IS A WAY OF LIFE. IT ALLOWS ONE TO APPRECIATE THE PLEASURE OF GOURMET COOKING AS A PRIZE, SUBTLE, INTIMATE AND EXTREMELY PERSONAL" ANONYMOUS

## CRUDO (RAW) BAR

<b>SALMON SASHIMI</b> FRESNO CHILI, SHALLOT, MICRO CILANTRO, LIME ZEST, OLIVE OIL	— \$19
<b>HAMACHI CRUDO</b> FENNEL, ORANGE, YUZU, SHALLOT, FRESNO CHILI	— \$22
<b>TUNA SASHIMI</b> DILL, YUZU KOSHO, FENNEL POLLEN, OLIVE OIL	— \$18
<b>TUNA TARTARE</b> ORANGE, SERRANO CHILI, SHALLOT, BASIL, FENNEL POLLEN, WINE REDUCTION	— \$25
<b>HAMACHI TARTARE</b> FRESNO CHILI, FENNEL, CILANTRO, SHALLOT, LEMON JUICE, OLIVE OIL, FENNEL POLLEN, LIME ZEST, ORANGE	— \$23
<b>SALMON TARTARE</b> FRESNO CHILI, MICRO CILANTRO, LIME, SHALLOT, LEMON OIL	— \$19
<b>BRANZINO CEVICHE</b> WHITE BEAN, FETA, MICRO CILANTRO, TOMATO, CUCUMBER, CROSTINI	— \$21
<b>OYSTER ON THE HALF SHELL (6PCS)</b> SERVED WITH MIGNONETTE	— \$24

## PRIMI

<b>FETA AND OLIVES</b>	— \$11
<b>BRUSCHETTA CON CAPONATA</b> SWEET AND SOUR RATATOUILLE	— \$13
<b>MARE TOWER</b> LIGHTLY FRIED EGGPLANT, ZUCCHINI, KEFALOGRAVIERA CHEESE, TZATZIKI	— \$19
<b>OCTOPUS</b> GRILLED, YELLOW FAVA BEAN PUREE, ONION, CAPER, WHITE BALSAMIC	— \$19
<b>FRITTO MISTO</b> FRIED KEY WEST SHRIMP, CHEF'S SELECTION FISH OF THE DAY, CALAMARI	— \$38
<b>HALLOUMI</b> GRILLED, MARINATED TOMATOES, BASIL, AGED BALSAMIC	— \$16
<b>BEEF CARPACCIO</b> PRIME FILET MIGNON, BABY ARUGULA, PARMESAN REGGIANO, OLIVE OIL, BLACK PEPPER, LEMON	— \$25
<b>SAGANAKI SHRIMP</b> FETA CHEESE, WHITE WINE, ONION, TOMATO, CALABRESE CHILI, GARLIC	— \$21
<b>CALAMARI</b> FRIED, PARSLEY, MARINARA SAUCE	— \$21
<b>COZZE</b> MUSSELS, WHITE WINE, CHERRY TOMATO, PARSLEY, OREGANO, GARLIC OIL	— \$16
<b>MOUSSAKA</b> CHEESE, EGGPLANT, BRAISED LAMB SHOULDER, BÉCHAMEL, TOMATO	— \$22

## SALADS

<b>GREEK SALAD</b> VINE RIPE TOMATO, FETA CHEESE, CUCUMBER, RED AND WHITE ONION, GREEN PEPPER, KALAMATA OLIVES, FRESH OREGANO	— \$13
<b>MARE ROMAINE</b> DILL AND CAPER DRESSING, GARLIC CROUTON, MARINATED ANCHOVIES	— \$12
<b>BEETS SALAD</b> ROASTED RED AND GOLDEN BEETS, ARUGULA, FETA, CHERRY TOMATO, ORANGE, ORANGE VINAIGRETTE	— \$14

"ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS."

## PASTA AND RISOTTO

<b>RISOTTO PRIMAVERA (CAN BE MADE VEGAN)</b> RICE, FRESH SEASONAL VEGETABLES, VEGETABLE BROTH, CRISPY VEGETABLES	— \$26
<b>LOBSTER ATHENA (\$5 SUPPLEMENTARY)</b> WHOLE LOBSTER, SPAGHETTI, BRANDY, TOMATO, LOBSTER FUMET	— MP
<b>FUNGHI PAPPARDELLE</b> ROASTED MUSHROOMS, WHITE WINE, GARLIC BUTTER	— \$26
<b>LINGUINE AL PESTO E GAMBERI</b> SHRIMP, BASIL, PINE NUTS, GARLIC, CREAM, OLIVE OIL	— \$29
<b>LINGUINE CON VONGOLE</b> LINGUINE, CLAMS, GARLIC, PARSLEY, WHITE WINE	— \$32
<b>LINGUINE FRUTTI DI MARE</b> LINGUINE, SHRIMPS, MUSSELS, CLAMS, CALAMARI, LANGOUSTINE, TOMATO SHELLFISH FUMET	— \$42
<b>RAGU DI AGNELLO</b> STROZZAPRETI, BRAISED LAMB, RED WINE, TOMATO, ROASTED RED PEPPER, BREAD CRUMBS	— \$31

## FISH MARKET

SELECT YOUR FISH WITH YOUR SERVER AND PICK YOUR PREPARATION BELOW

<b>ACQUA PAZZA</b> BAKED IN WHITE WINE, FENNEL, ONION, CAPER, TOMATO, FINGERLING POTATOES	— MP
<b>PAN FRIED</b> SAUTÉED GREENS	— MP
<b>ON THE GRILL</b> SAUTÉED GREENS	— MP
<b>UNDER SALT (\$10 SUPPLEMENTARY)</b> SAUTÉED GREENS	— MP
<b>LOBSTER</b> GRILLED, LADOLEMONO, SAUTÉED GREENS	— MP
<b>GRILLED SALMON</b> ROASTED CORN AND ASPARAGUS SUCCOTASH, CREAM CORN PUREE	— \$37
<b>SCALLOPS</b> SEARED, BUTTERNUT SQUASH, PANCETTA, BROWN BUTTER, FRIED SAGE	— \$39
<b>MEDITERRANEAN FISH OF THE DAY (CAN BE MADE GLUTEN FREE)</b> SOUR OVEN BAKED POTATO, CHERRY TOMATO, CARAMALIZED RED ONION, WHITE WINE, LEMON ZEST, GARLIC	— \$37

## LAND

<b>8OZ. WAGYU FILET MIGNON</b> GRILLED, GREEK FRIED POTATO, STEAMED BROCCOLI	— \$71
<b>18OZ. BONE-IN WAGYU NY STRIP</b> GRILLED, GREEK FRIED POTATO, STEAMED BROCCOLI	— \$99
<b>GRILLED COLORADO LAMB CHOPS</b> GRILLED, GREEK FRIED POTATO, STEAMED BROCCOLI	— \$72
<b>CHICKEN MILANESE</b> PAN FRIED CHICKEN BREAST, ARUGULA, CHERRY TOMATO, RED ONION, LEMON OIL DRESSING	— \$30

## SIDES

<b>MARBLE POTATOES</b> ROASTED, RED ONION, FRESH HERBS	— \$13
<b>GREEK FRIED POTATOES</b> HAND CUT FRIES, OREGANO SALT	— \$12
<b>BROCCOLINI</b> OVEN BAKED, OLIVE OIL	— \$10
<b>MIXED MUSHROOMS</b> ROASTED PORTOBELLO, TRUMPET, OYSTER, SHIITAKE, GARLIC, HALLOUMI, FRESH THYME	— \$17
<b>GRILLED SEASONAL VEGETABLES</b> CHEF'S VEGETABLES, TZATZIKI	— \$18

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