

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

SALMON SASHIMI FRESNO CHILI, SHALLOT, MICRO CILANTRO, LIME ZEST, OLIVE OIL	— \$19
HAMACHI CRUDO FENNEL, ORANGE, YUZU, SHALLOT, FRESNO CHILI	— \$22
TUNA SASHIMI DILL, YUZU KOSHO, OLIVE OIL	— \$21
TUNA TARTARE ORANGE, SERRANO CHILI, BASIL	— \$27
SALMON TARTARE FRESNO CHILI, CILANTRO, LIME, SHALLOT, LEMON OIL	— \$22
BRANZINO CEVICHE WHITE BEAN, FETA, MICRO GREENS, TOMATO, CUCUMBER, CROSTINI	— \$24
OYSTER ON THE HALF SHELL (6PCS) SERVED WITH MIGNONETTE	— \$24

PRIMI

MARE TOWER EGGPLANT, ZUCCHINI, KEFALOGRAVIERA CHEESE, TZATZIKI	— \$20
OCTOPUS GRILLED, YELLOW FAVA BEAN PUREE, ONION, CAPER, WHITE BALSAMIC	— \$23
HALLOUMI GRILLED, MARINATED TOMATOES, MICRO BASIL, AGED BALSAMIC	— \$18
BEEF CARPACCIO ANGUS RIBEYE, BABY ARUGULA, PARMESAN REGGIANO, OLIVE OIL, LEMON	— \$27
SAGANAKI SHRIMP FETA CHEESE, WHITE WINE, ONION, TOMATO, CALABRESE CHILI, GARLIC	— \$23
CALAMARI FRIED, PARSLEY, MARINARA SAUCE	— \$23
GUAZZETTO SAUTÉED MANILLA CLAMS, MUSSELS, WHITE WINE, TOMATO, PARSLEY	— \$22
INSALATE DI MARE OCTOPUS, CALAMARI, SHRIMP, MUSSELS, CLAMS, PARSLEY, GARLIC, OLIVE OIL	— \$28
MOUSSAKA CRISPY EGGPLANT, BRAISED LAMB, SPICY POMODORO, KEFALOGRAVIERA CHEESE	— \$22

SALADS

GREEK VINE RIPE TOMATO, FETA CHEESE, CUCUMBER, RED AND WHITE ONION, GREEN PEPPER, KALAMATA OLIVES, FRESH OREGANO	— \$16
MARE ROMAINE DILL AND CAPER DRESSING, GARLIC CROUTON, MARINATED ANCHOVIES	— \$14
BEETS AND CREAM ROASTED RED AND YELLOW BEETS, YOGURT, GARLIC, MINT	— \$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

RISOTTO PRIMAVERA (CAN BE MADE VEGAN) RICE, WHITE WINE, FRESH SEASONAL VEGETABLES, VEGETABLE BROTH	— \$29
LOBSTER ATHENA (\$10 SUPPLEMENTARY) WHOLE LOBSTER, SPAGHETTI, BRANDY, TOMATO, LOBSTER FUMET	— MP
FUNGHI PAPPARDELLE ROASTED MUSHROOMS, WHITE WINE, GARLIC BUTTER	— \$29
LINGUINI CON VONGOLE LINGUINE, CLAMS, GARLIC, PARSLEY, WHITE WINE	— \$36
LINGUINE FRUTTI DI MARE LINGUINE, SHRIMPS, MUSSELS, CLAMS, CALAMARI, LANGOUSTINE, TOMATO SHELLFISH FUMET	— \$42

FISH MARKET

SELECT YOUR FISH WITH YOUR SERVER AND PICK YOUR PREPARATION BELOW

ACQUA PAZZA BAKED IN WHITE WINE, FENNEL, ONION, CAPER, TOMATO, FINGERLING POTATOES	— MP
PAN FRIED SAUTÉED GREENS	— MP
ON THE GRILL SAUTÉED GREENS	— MP
UNDER SALT (\$10 SUPPLEMENTARY) SAUTÉED GREENS	— MP
SALMON SEASONAL VEGETABLES	— \$42
SCALLOPS PEA PUREE, HAZLENUST VINAIGRETTE	— \$53
LOBSTER GRILLED, LADOLEMONO, SAUTÉED GREENS	— MP

LAND

8OZ. WAGYU FILET MIGNON GRILLED, GREEK FRIED POTATO	— \$69
18OZ. BONE-IN WAGYU NY STRIP GRILLED, GREEK FRIED POTATO	— \$99
GRILLED COLORADO LAMB CHOPS GRILLED, GREEK FRIED POTATO	— \$72
LEMON CHICKEN PASTURE RAISED, SEMI BONELESS, PICCATA, LEMON FINGERLING POTATO, ROASTED FENNEL	— \$34

SIDES

FINGERLING POTATOES ROASTED, LEMON, RED ONION, FRESH HERBS	— \$13
GREEK FRIED POTATOES	— \$12
MIXED MUSHROOMS ROASTED MAITAKE, GRILLED TRUMPET, GARLIC SEARED OYSTER MUSHROOMS, SHIITAKE, HALLOUMI, FRESH THYME	— \$23
GRILLED SEASONAL VEGETABLES TZATZIKI	— \$18

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DESSERT

CHOCOLATE CAKE TRIO

OREO-CRUSTED CHOCOLATE ESPRESSO CAKE W/ WHITE, MILK, AND DARK CHOCOLATE MOUSSE.
RASPBERRY-SUMAC PUREE, ORANGECELLO SAUCE, LUXARDO CHERRY COULIS — \$15

(V) STRAWBERRY SHORTCAKE

-EGGLESS OLIVE OIL CAKE, STRAWBERRY SAUCE, MACERATED BERRIES, COCONUT CREME — \$14

(GF) CREME BRÛLÉE

VANILLA BEAN CUSTARD, FRESH FRUIT, BERRY JAM, MACAROON — \$14

CHALLAH BREAD PUDDING

HOUSE CHALLAH, RUM CHATA LIMON CUSTARD, GOLDEN RAISINS, BLACK MISSION FIGS. VANILLA
CREME ANGLAISE, MEXTAXA BRANDY CARAMEL — \$15

HONEY-PISTACCHIO BAKLAVA

MADE FRESH DAILY, CINNAMON-CLOVE HONEY, CREMA AL PISTACHIO — \$14

BAKLAVA GELATO

VANILLA BEAN AND PISTACHIO GELATO, HOUSE BAKLAVA, PHYLLO TUILLE — \$16

A DELIGHTFUL ENDING

SAMBUCA, FERNET BRANCA, LIMONCELLO, MARTINI NEGRO, BRANDY, AMARO, PORT, PINEAU DE
CHARANTES, VIN SANTO, PANTELLERIA, PEDRO XIMINEZ, SAUTERNES, COFFEE, ESPRESSO, TEA