



Bold | Global | Vibrant

Soup and Salads

Avgolemono soup chicken rice lemon egg	4 / 8
Mixed greens seasonal greens mint cilantro olive oil & white balsamic	6 / 10
Fattoush tomatoes pomegranate red peppers romaine hearts onions cucumbers fried pita	8 / 12
Caesar baby kale romaine hearts parmesan brioche garlic croutons bacon fried capers	8 / 12
Beets & goat cheese florida oranges arugula walnuts	13
Horiatiki "greek salad" (no lettuce) cucumbers tomatoes onions kalamata olives green peppers feta oregano	9 / 14
Farmers market roasted vegetables zucchini red peppers eggplant rapini baby bok choy olive oil lemon oregano	13
*add to any salad bangers (2) 7 falafel 7 merguez (3) 8 lamb chop 9 chicken breast 8 pulled lamb 9 salmon 12 octopus 15 grilled Florida sun shrimp (6) 9	

Spreads

Homemade gluten free pita +4

Tzatziki greek yogurt cucumbers dill garlic	8
Farmers market hummus tomatoes olives cucumbers onions	8
Baba ghanoush smoked eggplant garlic yogurt pomegranate mint dukkah olive oil	9
Spicy muhammara grilled peppers pomegranate walnuts hazelnuts smoked paprika chipotle	10
Spicy feta feta grilled red peppers roasted walnuts	10

Consumption of oysters can cause serious illness. Especially in someone with liver, stomach, blood or immune system disorders. Please use CAUTION - Shell fragments may be present in shellfish, fish or smoked fish spread. Items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked seafood, poultry, meats, eggs and other foods will increase the risk of food-borne illness.

To Share or Not

Fried brussel sprouts fish sauce mint rice krispies	9
Falafel greek yogurt mint pomegranate	9
Vegetarian dolmades vine leaves rice dill tzatziki	9
Fried zucchini beignets tzatziki feta capers lemon	11
Spanakopita spinach feta greek yogurt mint	11
Greek mac'n cheese Spinach feta ricotta cream panko	12
Montreal's *poutine* home cut fries cheese curds veal stock gravy	13
Saganaki flambé fennel ouzo pita	14
Fried calamari & greens homemade spicy sweet & sour sauce cilantro mint arugula	14
Fried half cauliflower bacon hazelnut dill browned butter/lemon	14
Yellowfin tuna tartare ponzu sauce mayo furikake rice krispies jalapeño shrimp chips	17
1592 spicy ceviche Flounder Florida sun shrimp lime juice onions cilantro cherry tomato jalapeño	17
Shrimp & squid inferno (spicy) fried Florida sun shrimp & squid jalapeño roasted red peppers homemade sweet & sour sauce	18
Grilled octopus mint cilantro peanuts greek yogurt black garlic rice krispies	19
James River oysters 6 for 13 / 12 for 23 mignonette horseradish cocktail sauce	23
Grilled oysters (5) chimichuri mozzarella cilantro	15
Grilled lamb chops 2 for 18 / 3 for 25 mixed greens / lime / chimichuri / tzatziki	

Handhelds

Homemade gluten free pita +4

*add house cut fries 3 dirty spicy fries 5 horiatiki 9 mixed greens 4	
Falafel open face pita chili tahini onions carrots sumac chimichurri	12
Grilled chicken breast open face pita 14 tzatziki tomatoes onions carrots cilantro sumac	
Grilled shrimp open face pita guacamole chimichuri cabbage cilantro pickled onions arugula	17
Pulled lamb open face pita (not gyro) 16 lamb leg braised 12 hours homemade tzatziki feta tomatoes onions	
Burger & fries <i>Gluten Free bun +3</i> ground beef 8oz smoked gouda 1592 sauce caramelized onions tomato romaine jalapeño *add to your burger bacon 2 spicy feta 2 feta 2	16
Soft shell crab "jumbo" & fries bacon tomato basil mayo brioche bun	19

Pizzas

*(*not made in a wood fired oven)*

Pepperoni marinara mozzarella	14
Grilled merguez marinara spicy lamb sausage caramelized onions mozzarella tahini	18
Spinach & feta spinach feta ricotta mozzarella	18
Shroom & swine marinara bacon mushrooms red peppers red onions mozzarella	18
Forestière mozzarella ricotta mushrooms parmesan cheese arugula black truffle oil	19

Homemade gluten free dough +4

Sides

Rice 4 Broccoli rabe 9 Baby bok choy 8 Horiatiki 9 3 cheese potato purée 6	Dirty spicy fries 8 House cut fries 5 Raw veggies 1.25 Pita 1 Homemade gluten free pita 5 Fried pita 2
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Wood Fired Grill

*Salt & pepper pork chop schnitzel baby bok choy tonkatsu sauce kimchi french fries	25
Ribeye CREEKSTONE 30 days 16oz montreal steak seasoning flavoured butter chimichurri fries mixed greens	56
Mixed grill Florida sun shrimp merguez (2) bangers (1) chicken breast fattoush fries	29
Grilled lamb chops lamb chops (5) baby bok choy red wine gravy rice oregano	45
*Lamb shank 3 cheese potato purée bok choy red wine gravy	33
Bangers & mash sausages 3 cheese potato purée corn relish caramelized onions green peas	21
Piri piri chicken breast 3 cheese potato purée broccoli rabe piri piri smoked paprika yogurt	22
Grilled whole branzino "1.8lbs" for 2 shrimp & octopus rice broccoli rabe fattoush capers parsley olive oil burnt lemon	45
Grilled salmon shrimp & octopus rice cilantro pickled red grapes	24
*Greek mac'n cheese Spinach feta ricotta cream panko *add braised lamb 9 lamb chop 9 ea.	22
Red tuna sushi grade hummus fattoush green herb oil fried pita	37
*Mushroom risotto crimini mushrooms parmesan cheese *add braised lamb 9 lamb chop 9 ea.	22
*Moussaka prime ground beef eggplant potatoes tomatoes béchamel herb oil mixed greens	21
*not from the wood fired grill NO SUBSTITUTIONS PLEASE Gluten free & vegetarian options available. Ask your server. 20% gratuity will be added to parties of 6 or more.	