

si
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raw & chilled

oysters on the half shell* 26/48

cucumber & fennel mignonette ~ harissa cocktail sauce ~ lemon

spicy tuna tartare* 34

aleppo oil ~ lemon ~ smoked avocado
za'atar potato chips

hamachi* 35

charred citrus ponzu ~ shiso oil
charcoal sea salt

sicilian crudo* 38

fishes of the day ~ blood orange
caper gremolata ~ fennel pollen

wild caught shrimp cocktail 35

(5ea.) harissa cocktail sauce ~ lemon

shareables

mezze platter 52

tzatziki ~ hummus ~ baba ganoush ~ muhammara ~ brown butter honey ricotta
marinated olives ~ pita bread

charred octopus 32

burnt eggplant yogurt ~ black chickpea tabbouleh
pickled red onion

date-harissa lamb chops 34

smoked yogurt ~ truffled charred lettuce

whole roasted za'atar cauliflower 29

herb tahini vinaigrette ~ whipped goat cheese
pomegranate molasse

fritto misto 35

calamari ~ shrimp ~ soppressata ~ zucchini
squash ~ herbs ~ lemon
vegetable fritto misto 26

lobster "cobb" salad 58

traditional vegetables ~ bacon ~ soft herbs ~ egg
avocado ~ cucumber ~ harissa yogurt ranch
family style serves 3pp 120

sí sí greek 32

heirloom tomatoes ~ cucumber ~ olives
red onions ~ feta ~ oregano vinaigrette

family style 3pp 68

little gem salad 25

house dried tomatoes ~ sweet drop peppers
herb croutons ~ anchovy dressing

family style 3pp 54

avocado toast 22

sourdough ~ pistachio dukkah ~ aleppo oil ~ dressed greens

entrees

fish board 46

smoked salmon ~ heirloom ~ sumac pickled onions
chopped egg ~ dill cream cheese ~ pita bread

shakshuka 28

spinach ~ chickpea ~ eggs
barrel aged feta ~ pita

sesame french toast 26

raspberry jam & labne

spicy rigatoni 36

calabrian chili ~ tomato vodka sauce
add lobster +22

lamb burger* 36

smoked feta ~ pickled onion
harissa aioli ~ sí sí french fries

steak & eggs 67

12oz prime ny steak ~ eggs any style
sí sí fries ~ baby mixed lettuce

crispy fish sandwich 36

tahini tartar sauce ~ fennel slaw ~ sí sí fries

montauk swordfish kebab 40

shishito & tahini vinaigrette ~ whipped labneh
grill peppers ~ sumac ~ pita

brunch

brunch cocktails

la limonata 24
belvedere vodka, st-germain,
pellegrino limonata, prosecco float

by the harbor 25
sirdavis whiskey, aperol,
lemon juice

bloody mary 23
aspen vodka, bloody mary mix,
mozzarella

mezcal negroni 25
vida mezcal, campari, sweet vermouth,
dry pineapple



watermelon high
aspen vodka, watermelon, combier pastèque,
coriander, lemon

ciao bella
belvedere vodka, prosecco, campari,
passion fruit

costa caliente
enemigo tequila, red bell pepper, cantaloupe,
agave, lime, fire tincture

manhattan royal
macklowe bourbon, amaro montenegro,
black cherry, orange bitters

sunset view
roku gin, select aperitivo, grapefruit, lemon,
simple syrup, egg white

lost in paradise
tanduay rum, mango, chili mango cordial,
lime, fresh mint

takes two to tango
dobel tequila, grapefruit soda, lime,
black lava salt

wine by the glass

sparkling

Valdo Numero 1 Prosecco, Italy NV

18

champagne

Perrier-Jouët Girand Brut, France

33

Veuve Clicquot Brut, France

29

white

Familia Torres Albariño 'Pazo das Bruxas', Spain 2024

18

Macari Vineyards Sauvignon Blanc, Long Island USA

18

Stags' Leap Wine Cellars 'Karia' Chardonnay, Napa 2024

22

La Pousseie Sancerre Blanc, France 2023

24

rose

Avaline Côtes de Provence Rosé, France

18

Château Sainte Marguerite Côtes de Provence Rosé, France

22

Château Minuty Rosé et Or, Côtes de Provence, France

26

red

Prunotto Langhe Nebbiolo, Italy 2023

20

Girgich Hills Estate Cabernet Sauvignon 'Estate Grown', Napa 2020

22

Château Monplaisir Bordeaux Supérieur, France 2022

24

Castiglion del Bosco Brunello di Montalcino, Italy 2019

32

cocktails

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