

Cocktails

CALM WATERS

ZERO PROOF

Pomegranate and Basil 16

Pomegranate, Basil, Lime, Tonic

Electric Lemonade 16

Cold Brew Coffee, Lemon, Club Soda

Shirley on the Cooper 16

House-Made Grenadine, Ginger Beer

LIGHT WINDS

LOW ABV

Mediterranean Spritz 19

Cappelletti, Italicus Bergamot Liqueur, Lemon Cordial, Club Soda, Sparkling Wine

Hugo Spritz 20

Saint-Germain, Mint, Lime, Soda, Sparkling Wine

Thyme & Tides Spritz 19

Metaxa Brandy, Green Tea, Lemon, Thyme, Honey, Club Soda

GALE FORCE

SPECIALTY COCKTAILS

Paros Plunge 20

Ketel One, Agave, Lime, Cherry Preserve, Red Wine

Santorini Sunset 18

Ouzo 12, Watermelon, Lemon, Demerara

The Green Portico 21

Highwire Hat Trick Gin, Cucumber, Lemon, Honey, Fino Sherry, Celery Bitters

The Dockside Derby 20

Woodford Reserve Bourbon, Giffard Pamplemousse, Grapefruit, Honey, Citrus, Aromatic Bitters

Battery Rose Margarita 20

Codigo Blanco Tequila, Cointreau, Hibiscus, Rose, Citrus

Gaslight Row 20

Ten To One Dark Rum, Campari, Lemon, Averna, Cherry Preserve

King George III Old Fashioned 22

Earl Grey Infused Angel's Envy Cooper Private Selection



TIMELESS

THE CROSSING'S CLASSIC MARTINIS

The Cooper 23

Aviation Gin, House-Made Martini Brine

The Clean & Clear 22

Grey Goose Vodka, Vermouth

The O-O-7 25

Monkey 47 Gin, Belvedere Vodka, Lillet Blanc, Grapefruit Bitters

The Martinez 22

Old Tom Ransom Gin, Antica Carpano Vermouth, Luxardo Maraschino, Orange Bitters

ADVENTUROUS

A FRESH TAKE FOR THE SEASONED TRAVELER

The Aegean 24

Olive Oil Washed Aviation Gin, House-Made Martini Brine

The Far East 23

Grey Goose Vodka, Junmai Daiginjo Sake, Dry Vermouth

Caliente No. 5 24

Serrano Pepper Infused Tito's Vodka, Harissa, House-Made Spicy Brine

Oracle of Delos 23

Chamomile Infused Botanist Gin, Sevez Lavender & Honey Liqueur, Fino Sherry, Agave, Bitters

BESPOKE

BUILD YOUR OWN MARTINI WITH YOUR PREFERRED COMBINATION

Vodka

Beluga Gold Line 40

Crystal Head 30

Belvedere Ten 45

Gin

Hendricks Orbium 40

Monkey 47 32

Silent Pool 35

Dry or Dirty?

Up or On the Rocks?

Olives or With a Twist?



SPREADS

SERVED WITH WOOD-FIRED PITA

ONE 15 - TASTING OF THREE 29 - EXTRA PITA 4 - CRUDITE 6
GLUTEN FREE FLATBREAD & GLUTEN FREE BREAD AVAILABLE

Hummus

Chickpea, Garlic, Tahini, Lemon

Htipiti

Barrel-Aged Feta, Spicy Red Pepper

Muhammara

Roasted Peppers, Walnut, Pomegranate

Baba Ganoush

Burned Eggplant, Black Tahini, Medjool Date

Tzatziki

Cucumber, Dill, Greek Yogurt

CRUDO

FRESH MARKET FISH

Ahi Tuna* 25

Red Bell Pepper, Lime Leaf, Pink Peppercorn

Pink Snapper* 22

Grains of Paradise, Ladolemono, Flowering Dill

King Salmon* 24

Coastal Citrus, Sumac Onions, Crispy Kataifi

Taste of the Tide* 39

Ahi Tuna, Pink Snapper, King Salmon, Caper Leaf Gremolata

Raw Bar*

SHELLFISH

SERVED ICE-COLD

Oysters* 24

1/2 Dozen, Coriander & Huckleberry Mignonette

Lobster Cocktail 54

1/2 Maine Lobster, Citrus Crema, Shakshouka Cocktail Sauce

Shrimp Cocktail 21

1/2 Dozen, Black Garlic Aioli, Ladolemono

Clams* 16

1/2 Dozen, Shakshouka Cocktail Sauce, Lemon

Signature Petrossian Caviar Service*

Wood-Fired Pita, Omani Lime Labneh, Za'atar Egg Mimosa, Sumac-Onion Jam

The Petite Platter* 100

6 Oysters, 1/2 Lobster, 6 Shrimp, 6 Clams

The Royal Mediterranean* 195

12 Oysters, 1 Lobster, 12 Shrimp, 12 Clams

CLASSICS

SHARED PLATES

Mediterranean Octopus 25

Lamb Belly, Fava Bean, Red Onion, Urfa Biber

Young Rabbit Mantı 27

Lemon Yogurt, Brown Butter, Aleppo-Walnut Crunch

Spanakopita 16

Spinach and Feta Pie, Buttery Phyllo Crust

Golden Halloumi 15

Blistered Grapes, Honeyed Verjus, Oregano, Aleppo

SALADS

TRADITIONAL & NOT

Avocado Fattoush 21

Mango, Crispy Pita, Whipped Feta, Sumac Dressing

The Mediterranean 18

Baby Gems, Sweet 100s, Feta, Kalamata Olive, Greek Vinaigrette

Ancient Grains 19

Freekeh, Bulgur, Farro, Pine Nuts, Tomato Water, Squash Blossom

Coal-Fired Beets 20

Pomegranate Molasses, Black Walnut, Omani Lime Labneh



SEA

MARKET FISH, WOOD-FIRED

Carolina Snapper* 41

Charred Broccolini, Anchoïade, Lemon-Caper Brodo

Swordfish* 40

Red Pepper Jus, Preserved Lemon & Pistachio Gremolata

King Salmon* 38

Beluga Lentils, Cipollini Onions, Lemon Confit

SIGNATURE PREPARATIONS

FOR YOUR TABLE

Whole Grilled Branzino* 105

Mediterranean Sea Bass, Delicate, Mild, Sweet Flavor, Serves Two

Mediterranean Grill* 135

Traditional Preparation, Blend of Land & Sea, Prepared Tableside

Grilled Octopus, Loukaniko, Hanger Steak, Shrimp - ADD A HALF MAINE LOBSTER +38

Wood-Fired Ribeye* 155

USDA Prime 24oz Bone-In, Aleppo Butter, Natural Jus

LAND

MEAT, VEGETABLES & POULTRY, COOKED OVER COALS

Dry-Aged Beef Tenderloin* 62

Aleppo Butter, Skordalia, Natural Jus

Border Springs Lamb Chops* 53

Chermoula, Herby Couscous, Toasted Pistachios, Flavors of Tagine

Roasted Heritage Chicken 38

Creamy Tzatziki, Little Gems, Kalamata Olives

Whole-Roasted Cauliflower 25

Harissa, Saffron Yogurt, Red Currants, Marcona Almonds

ACCOMPANIMENTS

A LITTLE SOMETHING EXTRA

Spanakorizo 11

Rice & Spinach, Feta, Dill

Lemon Potatoes 11

Slow-Roasted, Greek Olive Oil

Greens 11

Bloomsdale Spinach, Swiss Chard, Escarole, Sesame Crunch



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.