

MAIN

SEAFOOD PLATTERS

A COLLECTION OF SHELLFISH, SEAFOOD AND CRUDI INSPIRED BY MEDITERRANEAN ORIGIN

VOYAGE*	225	THE PISCES*	450
oysters, clams, mussels, Oishii shrimp, lobster Catalana, king crab, spicy tuna tartare		oysters, clams, mussels, Oishii shrimp, lobster Catalana, king crab, spicy tuna tartare, langoustines, balik salmon	
SIREN'S OFFERING*	1,000		
oysters, clams, mussels, Oishii shrimp, lobster Catalan, king crab, spicy tuna tartare, langoustines, balik salmon, aged Kaluga royal caviar			

SHELLFISH

WHOLE ATLANTIC BLUE LOBSTER	110	JUMBO OISHII SHRIMP	36
andive, fennel, orange, green apple-citrus salsa, spicy dressing		selection of cocktail sauces and dips	
DAILY SELECTION OF PRISTINE, SUSTAINABLY SOURCED OYSTERS* FROM THE GLOBAL SHORES	38 68		
passion fruit mignonette, sangiacomo red wine mignonette, housemade hot sauce cocktail sauce			

CAVIAR

GOLDEN OSSETRA*		KALUGA CAVIAR BUMPS*	50
27 GRAMS 250 50 GRAMS 375 100 GRAMS 725 semolina blinis, crème fraîche, chives, egg whites & yolks, shallots		crisp airbreed, balik salmon, whipped kefir	
CLASSIC CAVIAR & JAMÓN IBÉRICO CROQUETAS*	48		
gold loaf, chive blossom			

CRUDI

MEDITERRANEAN BASS CEVICHE*	29	HAMACHI SERRANO*	34
lime, corn, jalapeño, roasted pepper dressing		tangerine citrus, Calabrian chili, extra virgin olive oil	
AGED KING SALMON*	32	WAGYU BEEF CARPACCIO*	45
Greek olive oil, lime, chili, poar, white balsamic		pickled mushrooms, Parmigiano Reggiano, pine nuts, truffles	

APPETIZERS

BURRATA	26	CRISPY SHRIMP	30
pistachios, kalamata crumble, tomato		harissa, lemon, mint, dill, zucchini tzatziki	
CRAB CIGARS	32	GRILLED OCTOPUS	36
crispy filo, lemon, piquillo pepper remoulade		whipped fava purée, capers, roasted pepper sauce	

SOUP & SALADS

GAZPACHO DE CEREZA	22	GREEK HORIATIKI	27
Spanish chilled tomato soup, sherry, feta, extra virgin olive oil		tomato, cucumber, manouri feta, onion, kalamata olives, green pepper, red wine vinaigrette	

LEMON ARTICHOKE wild arugula, celery, Villa Manodori balsamic, Parmigiano Reggiano	25	PISCES CAESAR lemon, grated egg, chives, anchovies, creamy basil feta dressing	25
PASTA & PAELLA			
STEAMED PRAWNS IN VODKA SAUCE lumache pasta, basil, chili, aged Parmigiano Reggiano	79	WAGYU BEEF CHEEK AGNOLOTTI bone marrow, horseradish, barolo reduction	52
SPICY LOBSTER SPAGHETTINI Arrabbiata, fennel, extra virgin olive oil	75	BLACK TRUFFLE TAGLIATELLE Parmigiano Reggiano, thyme	48
PAELLA ALLA PISCES (CURATED FOR TWO) spiny lobster tail, shrimp, scallop, calamari, mussels, clams, nora chili rouille, saffron, bomba rice	155		
FROM MEDITERRANEAN WATERS			
OUR FRESHLY CAUGHT, SUSTAINABLY SOURCED SEAFOOD IS FLOWN IN DAILY FROM THE MEDITERRANEAN AVAILABILITY VARIES BY SEASON			
SALT-BAKED LOUP DE MER fennel and orange salad, beurre blanc	180	WHOLE GRILLED ORATA SEABREAM gigante beans, citrus salad, ladolemono sauce	95
STEAMED LOBSTER drawn butter, lemon, vadouvan sauce	110	WHOLE ROASTED DOVER SOLE capers, parsley, Aleppo pepper, brown butter lemon sauce	120
ENTRÉES			
OLIVE OIL POACHED HALIBUT* red pepper sauce, artichokes, olive pipirana	60	SESAME-CRUSTED KING SALMON* green herb tahini, pomegranate, Israeli couscous	59
FISHERMAN'S STEW lobster, king crab, scallop, rouget, shrimp, mussels, clams, scorpion fish	100	PAN-ROASTED BLUEFIN TUNA* celeriac purée, fruit mostarda, porcini reduction	78
CHICKEN SHAWARMA PAILLARD blistered joujou bread, labneh, pickled vegetables	45	GRILLED LAMB CHOPS* harissa chili crisp, mint, tzatziki	95
BUTCHER'S RESERVE			
14 OZ. HERITAGE BLACK ANGUS PRIME RIBEYE* BLUE BRANCH RANCH Byars, Oklahoma	80	10 OZ. SPICE-RUBBED PREMIUM WAGYU NY STRIP BMS 9* ROSEWOOD RANCH Ennis, Texas	145
9 OZ. HERITAGE BLACK ANGUS PRIME FILET* BLUE BRANCH RANCH Byars, Oklahoma	87	24 OZ. PRIME BLACK ANGUS RIB CHOP* BLUE BRANCH RANCH Byars, Oklahoma	145
SIDES			
CRISPY BRUSSELS SPROUTS chili, pomegranate seeds, lemon, colatura	21	TRUFFLE POTATO KIBBEH sea salt, Parmigiano Reggiano	25
FAVA BEANS CASSOULET edamame, shallots, butter, parsley	21	RICE PILAF parsley, lemon zest	18
GRILLED ASPARAGUS* brown butter Hollandaise	22	GREEK TAVERNA FRIES oregano, spiced salt, sumac, Parmigiano Reggiano	20



CONTACT

 (702) 770-3310

 Las Vegas, NV

[Reserve](#)

HOURS

Bar opens daily	4:30 p.m.
Monday	5:00 p.m.–10 p.m.
Tuesday	5:00 p.m.–10 p.m.
Wednesday	5:00 p.m.–10 p.m.
Thursday	5:00 p.m.–10 p.m.
Friday	5:00 p.m.–10:30 p.m.
Saturday	5:00 p.m.–10:30 p.m.
Sunday	5:00 p.m.–10 p.m.