



MEZEDES

AVGOLEMONO Traditional egg and lemon chicken soup with rice	8
OCTOPODI Charcoal grilled, pickled red onion, Holland peppers, capers, extra virgin olive oil	21
FRIED CALAMARI Served with a spicy marinara and fresh lemon	17
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono	20
CRAB CAKE Colossal and jumbo lump crab, lentils, gigante beans, Dijon aioli	21
CHEESE SAGANAKI Kefalograviera cheese lightly fried with brandy, lemon, and olive oil	15

SALATES

CLASSIC GREEK Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	19
ROMAINE Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing	14
ARUGULA Arugula, beets, almonds, manouri cheese, honey lime vinaigrette	16
ADD TO ANY SALAD	
GRILLED CHICKEN	6
WILD CAUGHT SHRIMP	9
GRILLED SALMON	9

A LA CARTE ENTREES

LAMB CHOPS Four Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled and served with Greek fried potatoes and tzatziki <small>ADD AN EXTRA LAMB CHOP 12</small>	47
ORGANIC CHICKEN Roasted leg and breast served over caramelized onion and yogurt orzo and topped with a lemon thyme jus	29
MOUSSAKA Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel	21
PAPOUTSAKIA Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	21
PASTA ALA GRECCA Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta <small>ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 9</small>	21
PRIME BONE-IN RIBEYE 16 oz grilled and served with grilled vegetables	49
LAMB SHANK Braised and served on the bone with orzo baked with feta cheese and tomatoes	32

GRILLED VEGETABLES Eggplant, zucchini, peppers, carrots and onion	13
ROASTED POTATOES Greek oregano, fresh lemon	10
FRIED POTATOES Greek oregano, kefalograviera cheese	10

SALMON TARTARE Shallot, fresh chili pepper, cilantro, fresh lime juice, served with crispy potato chips	20
ESTIA CHIPS Thinly sliced eggplant and zucchini lightly fried served with tzatziki	18
SPANAKOPITA Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough	15
SPREADS PIKILIA Choose three of the following with grilled pita: • TZATZIKI Greek yogurt, cucumber, dill, garlic • HTIPITI Roasted red peppers, cayenne, feta • MELITZANOSALATA Smoked eggplant & balsamic <small>SPREADS AVAILABLE INDIVIDUALLY 6</small>	17

WHOLE FISH

LAVRAKI European sea bass, flaky, mild white fish deboned and grilled with ladolemono, capers and oregano	31
KARAVIDES "Langoustines" a Mediterranean delicacy, sweet and succulent flavor, butterflied and grilled in shell with ladolemono	53/LB
JUMBO AFRICAN PRAWNS Sweet and firm, butterflied and grilled in shell with ladolemono	51/LB
LOBSTER Live Maine deep water lobster, split, clawsdeshelled and charcoal grilled	MP
DOVER SOLE Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	50/LB

SWORDFISH SOUVLAKI Wild caught swordfish skewer, charcoal grilled with green peppers, onions, tomatoes, ladolemono and capers	33
LOBSTER LINGUINI Fresh lobster deshelled and sautéed with cherry tomatoes and linguini, in a brandy infused tomato sauce topped with grated feta and fresh basil	40
SHRIMP ORZO Wild caught Gulf shrimp, roasted tomato sauce, orzo, grated feta, fresh basil	35
SALMON Charcoal grilled with ladolemono, capers and spanakorizo	32
PLAKI Chilean Sea Bass oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, and thyme	45

SIDES

ORZO Choice of roasted tomato and feta or Greek yogurt and caramelized onion	10
SPANAKORIZO Rice sautéed with spinach, leeks, and fresh dill	10

THEATER MENU

35

FIRST COURSE

PLEASE SELECT ONE

SPANOKOPITA Spinach, leeks, scallions and feta baked in housemade phyllo dough	
CALAMARI Sautéed with olive oil, garlic, shallots, white wine and marinara sauce	
SPREAD PIKILIA	
Tzatziki, htipiti, and melitzanosalata served with grilled pita	
ROMAINE SALAD	
Chopped romaine hearts, grated feta, creamy caper dill dressing	
OCTOPODI + \$5	
Charcoal grilled octopus with red and sweet onions, dill, roasted peppers, capers, parsley and red wine vinaigrette	
HORIATIKI + \$4	
"Country salad" with vine ripened tomatoes, cucumbers, green peppers, red onions, feta, olives, and red wine vinaigrette	

ENTRÉE

PLEASE SELECT ONE

FISH OF THE DAY

Chef's choice fish and side

MOUSSAKA

A Greek casserole layered with seasoned ground beef, sliced eggplant and potatoes, topped with a Kefalograviera béchamel

LAMB TRAHANA

Lamb shank served off the bone over trahana pasta with tomato kapama, pine nuts, currants and grated feta

SHRIMP SOUVLAKI

Grilled shrimp, onions and cherry tomatoes served with tomato feta orzo

ROASTED CHICKEN

Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus

PAPOUTSAKIA

Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta

LAMB CHOPS

 + \$12

Charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs and lemon, served with Greek fried potatoes and tzatziki

DESSERT

PLEASE SELECT ONE

KARIDOPITA

Traditional honey walnut cake

SORBET

One scoop of locally made seasonal sorbet

SALTED CARAMEL BAKLAVA

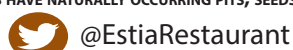
 + \$2

Walnuts, pistachios and phyllo with caramel sauce and fleur de sel

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE IS RISK OF CROSS CONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY.

ITEMS HAVE NATURALLY OCCURRING PITS, SEEDS AND BONES.





COCKTAILS

DIONYSUS 10

House infused berry vodka, fresh lemon, simple syrup, topped with sparkling wine

POMEGRANATE MARGARITA 11

Espolon tequila, rosemary simple syrup, fresh lemon, pomegranate, and lime juice

MYKONOS BREEZE 12

Mastiha, Yellow Chartreuse, St. Germain, agave nectar, passionfruit purée, lemon juice, and topped with a candied evil eye

WINE

WHITE

PINOT GRIGIO 10/38

Cielo, Della Venezie, Italy, 2017

RIESLING 12/45

Leonard Kreuzsch, Rheinhessen, Germany 2017

ROBOLA 11/44

Robola Cooperative, Cephalonia, 2017

BORDEAUX BLANC 13/52

Chateau de Matards, Bordeaux, France, 2016

CHARDONNAY 11/44

Backstory, California, 2017

MOSCHOFILERO 13/48

Domaine Skouras, Peloponnese, 2018

ASSYRTIKO 15/58

Atlantis White, Santorini, 2017

SAUVIGNON BLANC 13/48

Sunday Mountain, Marlborough, 2017

RETSINA 11/44

Markou, Retsina of Attica, NV

RED

PINOT NOIR 11/42

Guenoc, California, 2017

TEMPRANILLO 13/48

Campellares, Rioja, 2016

MERLOT 12/48

Chateau de la Cresse, Cotes du Bordeaux, 2015

XINOMAVRO 13/48

Thymiopoulos, Young Vines, Naoussa, 2017

MALBEC 11/45

Nieto Senetiner, Mendoza, 2017

AGIORGITIKO 13/48

Saint George, Domaine Skouras, Nemea, 2016

SYRAH/GRENACHE/MOURVEDRE 13/48

Les Cigales de Montirius, Cotes du Rhone, 2015

NERO D'AVOLA 13/48

Indigenous, Sicily, 2017

CABERNET SAUVIGNON BLEND 19/68

Doube T, Trefethen Vineyards, Napa Valley, 2014

BEER

Amstel Light 7

Corona 6

Mythos 7.5

Allagash White 8

Yuengling Lager 6

Two Roads Seasonal (Draft) 7

Stella Artois (Draft) 7

happy HOUR

Outside Only
Monday-Sunday: 3:30pm – 4:30pm

Enjoy half price appetizers and
selected drink specials