



## MEZEDES

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

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

SPREADS AVAILABLE INDIVIDUALLY 6

## WHOLE FISH

<b>LAVRAKI</b> European sea bass, flaky, mild white fish deboned and grilled with ladolemono, capers and oregano	<b>31</b>
<b>KARAVIDES</b> "Langoustines" a Mediterranean delicacy, sweet and succulent flavor, butterflied and grilled in shell with ladolemono	<b>53/LB</b>
<b>JUMBO AFRICAN PRAWNS</b> Sweet and firm, butterflied and grilled in shell with ladolemono	<b>51/LB</b>
<b>LOBSTER</b> Live Maine deep water lobster, split, clawsdeshelled and charcoal grilled	<b>MP</b>

## SALATES

<b>CLASSIC GREEK</b> Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	<b>19</b>
<b>ROMAINE</b> Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing	<b>14</b>
<b>ARUGULA</b> Arugula, beets, almonds, manouri cheese, honey lime vinaigrette	<b>16</b>

### ADD TO ANY SALAD

GRILLED CHICKEN	<b>6</b>
WILD CAUGHT SHRIMP	<b>9</b>
GRILLED SALMON	<b>9</b>

## LIGHT FARE

<b>CHICKEN SOUVLAKI</b> Charcoal grilled chicken skewers with peppers and onions, grilled pita, Greek fried potatoes and tzatziki	<b>20</b>
<b>MIXED SEAFOOD SOUVLAKI</b> Charcoal grilled shrimp and swordfish skewers with tomatoes and onions served with feta tomato orzo	<b>24</b>
<b>CRAB CAKE BURGER</b> Colossal and jumbo lump crab cake on toasted brioche with lettuce, tomato, and Dijon aioli, Greek fried potatoes	<b>22</b>
<b>FISH OF THE DAY</b> Chef's choice fish and side	<b>21</b>

## SIDES

<b>GRILLED VEGETABLES</b> Eggplant, zucchini, peppers, carrots and onion	<b>13</b>
<b>ROASTED POTATOES</b> Greek oregano, fresh lemon	<b>10</b>
<b>FRIED POTATOES</b> Greek oregano	<b>10</b>
<b>ORZO</b> Choice of roasted tomato and feta or caramelized onion and Greek yogurt	<b>10</b>
<b>SPANAKORIZO</b> Rice sautéed with spinach, leeks and fresh dill	<b>10</b>

## A LA CARTE ENTREES

<b>LAMB CHOPS</b> Four Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki ADD AN EXTRA LAMB CHOP 12	<b>47</b>
<b>ORGANIC CHICKEN</b> Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus	<b>29</b>
<b>MOUSSAKA</b> Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel	<b>21</b>
<b>PAPOUTSAKIA</b> Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	<b>21</b>
<b>PASTA ALA GRECCA</b> Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 9	<b>21</b>

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

## WINE

### WHITE

<b>VERDICCHIO</b> Rocchina, dei Castelli di Jesi, Italy, 2017	<b>12/46</b>
<b>RIESLING</b> Leonard Kreuzsch, Rheinhessen, Germany 2017	<b>12/45</b>
<b>ROBOLA</b> Robola Cooperative, Cephalonia, 2017	<b>11/44</b>
<b>BORDEAUX BLANC</b> Chateau de Matards, Bordeaux, France, 2016	<b>13/52</b>
<b>CHARDONNAY</b> Backstory, California, 2017	<b>11/44</b>
<b>MOSCHOFILERO</b> Domaine Skouras, Peloponnese, 2018	<b>13/48</b>
<b>ASSYRTIKO</b> Atlantis White, Santorini, 2017	<b>15/58</b>
<b>SAUVIGNON BLANC</b> Sunday Mountain, Marlborough, 2017	<b>13/48</b>
<b>RETSINA</b> Markou, Retaina of Attica, NV	<b>11/44</b>
<b>CHARDONNAY</b> Chalk Hill, Russian River Valley, 2017	<b>20/75</b>

### RED

<b>PINOT NOIR</b> Guenoc, California, 2017	<b>11/42</b>
<b>TEMPRANILLO</b> Campellares, Rioja, 2016	<b>13/48</b>
<b>MERLOT</b> Chateau de la Cresse, Cotes du Bordeaux, 2015	<b>12/48</b>
<b>XINOMAVRO</b> Thymiopoulos, Young Vines, Naoussa, 2017	<b>13/48</b>
<b>MALBEC</b> Nieto Senetiner, Mendoza, 2017	<b>11/45</b>
<b>AGIORGITIKO</b> Saint George, Domaine Skouras, Nemea, 2016	<b>13/48</b>
<b>SYRAH/GRENACHE/MOURVEDRE</b> Les Cigales de Montirius, Cotes du Rhone, 2015	<b>13/48</b>
<b>NERO D'AVOLA</b> Indigenous, Sicily, 2017	<b>13/48</b>

## BEER

<b>Amstel Light</b>	<b>7</b>
<b>Allagash White</b>	<b>8</b>
<b>Corona</b>	<b>6</b>
<b>Yuengling Lager</b>	<b>6</b>
<b>Stella Artois (Draft)</b>	<b>7</b>
<b>Two Roads Seasonal (Draft)</b>	<b>7</b>

## COCKTAILS

<b>FROSE</b> Rose wine and strawberry puree	<b>11</b>
<b>DIONYSUS</b> House infused berry vodka, fresh lemon, simple syrup, topped with sparkling wine	<b>10</b>
<b>PAMEGRANATE MARGARITA</b> 1800 Silver Tequila, rosemary simple syrup, fresh lemon pomegranate and lime juice	<b>11</b>

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.