



## 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> Served with a spicy marinara and 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 with brandy, lemon, and olive oil	<b>15</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>

**ADD TO ANY SALAD**  
**GRILLED CHICKEN 6**  
**WILD CAUGHT SHRIMP 9**  
**GRILLED SALMON 9**

## A LA CARTE ENTREES

<b>LAMB CHOPS</b> 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>	<b>47</b>
<b>ORGANIC CHICKEN</b> Roasted leg and breast served over caramelized onion and yogurt orzo and topped 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 <small>ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 9</small>	<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, kefalograviera cheese	<b>10</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: <ul style="list-style-type: none"> <li>• <b>TZATZIKI</b> Greek yogurt, cucumber, dill, garlic</li> <li>• <b>HTIPITI</b> Roasted red peppers, cayenne, feta</li> <li>• <b>MELITZANOSALATA</b> Smoked eggplant &amp; balsamic</li> </ul> <b>SPREADS AVAILABLE INDIVIDUALLY 6</b>	<b>17</b>

## WHOLE FISH

<b>LAVRAKI</b> European sea bass, flaky, mild white fish deboned and grilled with ladolemono, capers and oregano	<b>31</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>
<b>DOVER SOLE</b> Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	<b>50/LB</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>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>

## SIDES

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

## THEATER MENU

35

### FIRST COURSE

PLEASE SELECT ONE

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

### ENTRÉE

PLEASE SELECT ONE

<b>MOUSSAKA</b> A Greek casserole layered with seasoned ground beef, sliced eggplant and potatoes, topped with a Kefalograviera béchamel
<b>SHRIMP SOUVLAKI</b> Grilled shrimp, onions and cherry tomatoes served with tomato feta orzo
<b>ROASTED CHICKEN</b> Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus
<b>PAPOUTSAKIA</b> Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta
<b>LAMB CHOPS + \$12</b> Charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs and lemon, served with Greek fried potatoes and tzatziki
<b>LAVRAKI + \$6</b> European sea bass, a flaky and mild white fish, deboned and grilled with ladolemono, capers, and oregano

### DESSERT

PLEASE SELECT ONE

<b>KARIDOPITA</b> Traditional honey walnut cake
<b>SORBET</b> One scoop of locally made seasonal sorbet
<b>SALTED CARAMEL BAKLAVA + \$2</b> 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

Hornitos Plata tequila, rosemary simple syrup, fresh lemon, pomegranate, and lime juice

### BURNT MANHATTAN 15

Knob Creek Rye, burnt brown sugar simple syrup, orange bitters, served perfect

## 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, Retaina of Attica, NV

### RED

#### PINOT NOIR 12/48

Alias, California, 2018

#### 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

Altosur, Mendoza, 2019

#### 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

Miller Lite 6

# HAPPY HOUR

Available 4:00pm - 5:00pm  
Monday thru Friday  
Hightops and outside seating only

Enjoy half priced appetizers and drinks