

Meze

Dips 6 each or 3 for 12

Tzatziki | Tirokafteri | Hummus | Melitzanosalata

Greek Salad 9/14

Tomato | Cucumber | Bell Pepper | Red Onion
Arugula | Capers | Feta Cheese Olives

Fattoush 14

Pita Chips | Quinoa | Avocado | Tarator
Tomato | Cucumber | Nut & Seed Dukka

Beets 13

Roasted Local Beets | Candied Walnuts
Pickled Onion | Goat Mousse | Orange

Vegetarian Dolmas 13

Rice | Golden Raisins | Pine-Nuts | Tzatziki

Imam Bailde 13

Eggplant | Tomato | Onion | Garlic | Tirokafteri

Brussel Sprouts 11

Roasted Pepper Hummus | Pomegranate
Pickled Peppers | Pinenuts

Baked Feta 11

Tomato & Ginger Marmalade | Filo

Spanakopita 10

Filo | Spinach | Feta | Onion | Scallion

Falafel ala Petros 12

Hummus | Tomato | Cucumber | Onion

Falafel in Pita 15

Hummus | Tomato | Cucumber
Onion | Arugula | Fries

Marinated Olives 7 With Feta 11

Garlic | Lemon | Orange | Herbs

Greek Fries 7

Feta | Oregano

Diver Scallops* 19

Artichoke-Fennel Puree

Avgolemono Soup 8

Pulled Chicken | Egg | Lemon | Rice

Oysters* 2.75 each

Cocktail Sauce | Mignonette

Shrimp Cocktail 2.50 each

Cocktail Sauce | Lemon

Cheese Saganaki 13

Pan Fried Kefalotyri Cheese | Cucumber Salad

Grilled Octopus 22

Fava | Arugula | Aioli

Fried Calamari 15

Pickled Peppers | Capers | Spicy Aioli

Shrimp Saganaki 15

Tomato Sauce | Feta | Garlic

Stuffed Pepper 10

Tomato Sauce | Rice | Herbs

Short Rib 18

Potato Croquette | Baba Ganoush

Gigantes 10 with Locanico 16

Elephant Beans | Tomatoes | Garlic | Crumbs

Dolmas 15

Ground Beef | Rice | Onion | Avgolemono

Keftedes 11

Beef & Pork Herbed Meatballs | Tzatziki

Chicken Souvlaki* 13

Tzatziki | Onion | Tomato | Pita

Pork Souvlaki* 13

Tzatziki | Onion | Tomato | Pita

Lamb Lollipops* 22

Arugula | Demi

* These items may be served raw or undercooked.

*Consuming raw or undercooked meat, fish, shellfish, or egg may increase the incidence of food-borne illness.
Please inform your server if anyone in your party has a food allergy.

Fish

Blackened Salmon* 27

Stuffed Peppers | Smoked Roasted Tomato Sauce

Fish & Chips 20

Tartar Sauce

Cod* 27

Confit Potatoes | Jumbo Asparagus | Organic Mushrooms | Creamy Fish Fumet

Pasta

Pastitsio 18

House Made Bucatini | Kima | Béchamel | Mizithra

Ravioli 27

Meyer Lemons | Asiago | Ricotta | Arugula | Crab | Sherry Cream Sauce

Clam Pasta 24

Home Made Fettuccini | Garlic | Clams

Mushroom Pappardelle 22

Truffle Oil | Garlic | Romano | Pinenuts

Short Rib Pappardelle 29

Mushrooms | Cipollini Onions

Shrimp Scampi \$23

Tomato | Garlic | White Wine

Makaronada 18

Spaghetti | Kima | Mizithra

Meat

Bone-In Ribeye* 42

Potatoes | Asparagus | Demi

Youvetsi 30

Braised Lamb Shank | Tomato Sauce | Orzo | Mizithra

Moussakas 21

Potato | Eggplant | Zucchini | Kima | Béchamel | Mizithra

Lamb Skewer* 27

Roasted Potatoes | Baked Eggplant | Greek Yogurt

Ithaki Burger* 18

Smoked Gouda | Bacon | Chimichurri Aioli | Pickled Onion | Fries

Roasted Chicken 25

Roasted Potatoes | Carrots

Roasted Lamb Sandwich 19

Onion Gravy | Garlic Aioli | Pepperonata | Roasted Potatoes

Gyros: Pork or Chicken 16

Tzatziki | Onion | Tomato | Pita | Fries

Lamb Gyros 18

Tzatziki | Onion | Tomato | Pita | Fries

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The Bar

By the Glass/By the Bottle

W H I T E	KECHRIBARI RETSINA GR	9 18
	ALEXAKIS ASSYRTIKO GR, '19	11 41
	BORGIO PINOT GRIGIO IT '16	11 41
	STONEBURN SAUVIGNON BLANC NZ '18	9 33
	ALPHA ESTATE SAUVIGNON BLANC GR '17	13 49
	RAEBURN CHARDONNAY CA '17	12 45
	PASCAL JOVILET SANCERRE FR, '19	15 58
	GENUS TIBLALEXIS ROSÉ GR, '19	9 34
	TSELEPOS ASSYRTIKO, GR, '18	12 46
R E D	JULIA JAMES PINOT NOIR CA '17	11 41
	SAN FELIPE MALBEC AR '17	9 33
	DEAD CANYON RANCH CABERNET WA, '17	9 33
	BIBLIA CHORA CABERNET-MERLOT, GR '16	17 65
	LES COMBES DE ST. SAUVEUR SYRAH, FR '17	10 38
	PENNY BLACK BLEND, SA '18	15 58
	AMETHYSTOS CAB-MERLOT-AGIORG., GR '18	15 57
	SENORA DE PECINA, RIOJA ESP' 14	15 58
	LOBETIA, TEMPRANILLO ESP' 17	9 33
S P A R K L I N G	KIR YIANNI SPARKLING ROSE GR	12 48
	BELLUSSI PROSECCO IT	10 40
	LE GRANDE CORTAGE BLANC DE BLANC	12
C O C K T A I L S	EIGHT STITCHES	12
	BOURBON CRANBERRY LEMON GINGERBREAD SPICE	
	BROKEN RAKE	12
	BLANCO TEQUILA PEAR LIQUEUR MEZCAL CINNAMON LIME	
	MAI TAI	12
	SILVER RUM AGED RUM ORANGE CURAÇAO ORGEAT LIME POMEGRANATE	
	THE MONROE	12
	APPLE BRANDY GIN GINGER CINNAMON LEMON	
	GREEK OLD FASHION	12
	METAXA RYE WHISKEY SUGAR BITTERS	
	ESPRESSO MARTINI	12
	VODKA ESPRESSO CAFÉ LIQUEUR	
	LE DON	12
	BOURBON CAMPARI SWEET VERMOUTH	
	ITHAKI'S HOT & DIRTY	12
	VODKA OLIVE JUICE PEPPERONCINI JUICE	
	ECLIPSE	12
	TEQUILA MEZCAL APEROL LEMON CHERRY	
	BOHEMIAN	12
	GIN ELDERFLOWER LIQUEUR GRAPEFRUIT JUICE	
	MASTICHA MOJITO	12
	MASTICHA LIME SIMPLE SYRUP MINT	

Draft Beer

NEWBURYPORT ALE, NEWBURYPORT BELGIAN WHITE, TRUE NORTH NORTHERN HAZE
STELLA ARTOIS, TRUE NORTH CERVEZA, MAINE BEER COMPANY LUNCH

Bottles & Cans

FIX (GREECE), MYTHOS (GREECE), GUINNESS (IRELAND), PILSNER URQUELL (CZECH)
AMSTEL LIGHT (NETHERLANDS), BLUE MOON (BELGIUM),
DOWN EAST CIDER (MA), BUD LIGHT, COORS LIGHT, PABST BLUE RIBBON, MICH ULTRA