

appetizers

TRADITIONAL GREEK SPREADS

Served with ilios Pita Bread

- ROASTED EGGPLANT "MELITZANOSALATA"** toasted walnuts • red onion mint • e.v. olive oil 3.5
- CUCUMBER YOGURT "TZATZIKI"** greek imported yogurt • dill • garlic 3.5
- ROASTED RED PEPPER "HTIPITI"** barrel feta • e.v. olive oil • chili pepper 3.5
- HUMMUS "REVITHIASALATA"** crushed chickpeas • lemon • e.v. olive oil roasted garlic • capers 3.5
- TASTE OF ALL SPREADS "PIKILIA"** 9

SOUP DAILY 4

- **GREEK LEMON CHICKEN SOUP "AV-GO-LE-MANO"**
all white chicken meat • rice • fresh lemon • egg white chicken broth cracked pepper 4

VEGETABLES

- **CAPONATA** stewed eggplant, crushed tomato, sweet onion • basil cracked olives • champagne vinegar • extra virgin olive oil 5
- **HERB GOAT CHEESE • MARINARA** served with toasted garlic panzino bread 5.5
- SAGANAKI** pan fried graviera cheese • ouzo • fresh lemon parsley • e.v. olive oil 6.5
- OLIVES** imported cerignola (Italy) • throumbes (Greece) • gaeta (Italy) kalamata (Greece) 3.5
- **BAKED FETA** imported barrel feta • slow roasted roma tomatoes kalamata olives • herbs • e.v. olive oil 7.5
- ZUCCHINI & EGGPLANT CHIPS** tzatziki • dill 8
- SPINACH PIE** melted leeks • baby spinach • shallots • barrel feta dill • country phyllo dough 7.5
- CAPRESE** fresh mozzarella • roma tomato • basil leaves aged balsamic vinegar • sea salt • e.v. olive oil • cracked black pepper 8
- **CHEESE PLATE** aged imported feta / olives • manouri / figs gorgonzola / walnuts • fresh mozzarella / confit tomato 14
- **MINI CHEESE PIES "TIROPITAKIA"** (3ea) imported feta • graviera • kasseri cheese 4.5
- **GARLIC BREAD** toasted buttered panzino • fresh garlic • herbs 2.50

SEAFOOD

- CALAMARI "FRITTI"** crispy Maine calamari • marinara sauce aoili • olives • lemon 9
- ANCHOVIES** imported Italian *Agostino Recca* white anchovies celery • e.v. olive oil • cracked black pepper 4.5
- **SPICY CALAMARI** sauteed • toasted garlic • fresh tomato white wine • chilis • e.v. olive oil • dill 9.5
- OCTOPUS "ILIOS SPECIALTY"** wood grilled marinated red onions • e.v. olive oil • aged red wine vinegar • lemon 13
- **DIVER SCALLOPS** "revithiasalata" crushed chickpeas • lemon e.v. olive oil • capers 11
- **GRILLED GULF SHRIMP SOUVLAKI** (2 skewer) dill • lemon 12

MEATS

- **"GREEK STYLE" PORK RIBS** wood grilled toasted coriander and lemon zest dry rub • greek slaw • tzatziki 11
- SAUSAGE** grilled housemade sausage • sweet onion tomato sauce • roasted red pepper 7
- LAMB SOUVLAKI "ARNI"** (2ea skewers) 72 hr. marinated rosemary lamb "tzatziki" • ilios pita bread 13
- **CHICKEN SOUVLAKI** (2 skewer) dill • parsley • lemon 8
- **MEATBALLS** (3 ea) veal, pork braised meatballs • tomato sauce parsley 5

ilios/panzino bread available upon request

• Indicates a new item.

All spreads and dressings are housemade and available for purchasing by the pint. All of our private selection imported e.v.o.o., greek yogurt, cheeses and other ingredients are available for purchase. Place order with your server. Our produce is hand picked from local farms by Tommy K.

salads

- **KALAMATA • CABBAGE "LAHANO"** thin white cabbage • baby arugula romaine • fresh oranges • dill • scallions • sliced olives • orange-lemon vinaigrette 7.5

ILIOS baby arugula • sliced romaine • thin scallions • dill • imported feta kalamata olives • lemon • e.v.o.o. 7.5

GRAPES & FENNEL young spinach • california red grapes • shaved fennel • shallots macerated Greek figs • manouri goat cheese • champagne vinaigrette 8

MESCLUN baby greens • gorgonzola cheese • candied walnuts white balsamic vinaigrette 7.5

CAESAR chopped romain hearts • gaeta olives • herbed croutons • fresh parmesan 8
addition: imported white Italian anchovies \$2

GREEK COUNTRY SALAD "HORIATIKI" handpicked vine ripe tomato European cucumber • barrel feta • red onion • green pepper • marinated olives oregano • e.v. olive oil • aged red wine vinegar 10

MISTA mixed greens • baby tomatoes • carrot • red onion • European cucumber citrus vinaigrette 7

ADDITION OF WOOD GRILLED

- marinated chicken breast 3.5
- atlantic salmon 4
- seared gulf shrimp 6
- lamb skewer 6
- seared diver scallops 7

ADDITION OF FILO PIES

- **SPINACH PIE** melted leeks • spinach • barrel feta • dill • country phyllo dough 7.5
- **LAMB PIE** braised lamb • walnuts • eggplant • mint 12

sandwiches

All Served with "Greek Fries"

ILIOS LAMB "SOUVLAKI" marinated lamb skewer • red onion • romaine leaves marinated tomatoes • tzatziki • Greek seasoning • ilios "pita" bread 9.5

ILIOS "CHICKEN PITA" marinated chicken breast • red onion • romaine leaves marinated tomatoes • tzatziki • Greek seasoning 8.5

- **PROSCIUTTO CAPRESE PANINI** prosciutto di parma • Italian sweet peppers baby arugula • roma tomato • fresh mozzarella • aged balsamic cracked black pepper • panzino bread 9

- **"OPENFACE" SAUSAGE SANDWICH** tomato sauce • roasted red bell peppers caramelized onions • arugula • e.v.o.o. • panzino bread 9

WOOD GRILLED CHICKEN roasted red pepper spread • barrel feta • roma tomato baby greens • ilios "pita" bread 8.5

SALMON filet grilled • red pepper glaze • arugula • cucumber • tomato cracked black pepper • toasted panzino bread 9.5

- **CHICKEN CAPRESE PANINI** marinated grilled chicken • prosciutto di parma Italian sweet peppers • baby arugula • roma tomato • fresh mozzarella • aged balsamic cracked black pepper • panzino bread 11.5

PORTABELLO MUSHROOM PANINI goat cheese spread • tomato • zucchini squash • panzino bread 8

MEATBALL "POLPETTE" homemade braised meatballs • tomato sauce parmigiana reggiano • fresh mozzarella • toasted panzino bread 8.5

TUNA MELT ilios albacore tuna salad • dill • tomato • mozzarella • ilios "pita" bread 7.5

small side of "tzatziki" 1

ilios/panzino bread available upon request

- Indicates a new item.

We make our food from scratch using as much all natural, organic and locally grown produce as possible.
We are committed to the health and well-being of our customers and our employees.

stone oven pizza

TOMATO • MOZZARELLA San Marzano tomatoes • fresh mozzarella
parmigiana reggiano • basil 9

WILD MUSHROOM shiitake • portabello • porcini • italian mozzarella • arugula
parmigiana reggiano • truffle essence 10

PEPPERONI • ONION Italian mozzarella • San Marzano tomatoes 9.5

• **BRAISED LAMB** roasted red bell peppers • artichokes • graviera cheese • e.v.o.o
fresh dill 10.5

MELI "MANGIO" granny smith apples • prosciutto de parma • manouri goat cheese 10

• **GREEK** white creamy manouri • fresh baby spinach • artichokes • feta cheese
kalamata olives • peppers • e.v.o.o. 9.5

PIEMONTE prosciutto de parma • fennel sausage • pepperoni • San Marzano tomatoes
gorgonzola • truffle essence 10

fresh pasta

half / full

• **FETTUCINI ALFREDO** gulf shrimp • zucchini • squash • artichokes • wild mushrooms
fresh tomatoes 13/17

• **ANGEL HAIR • SPICY SEAFOOD** diver scallops • gulf shrimp • Maine calamari
toasted garlic • crushed tomatoes • chilies 14/18

SPAGHETTINI • MEATBALLS thin spaghetti • "housemade" braised meatballs
tomato sauce • basil • parmigiana reggiano 9/13

GARGANELLI • CHICKEN hand rolled pasta • "wood grilled" chicken
fresh baby spinach • tomato cream sauce 11/14

CAPELLINI • DIVER SCALLOPS angel hair pasta • scallops • broccolini • prosciutto
toasted garlic • lemon • white wine • extra virgin olive oil 14/17

RAVIOLI • MUSHROOMS cheese ravioli • cremini • shiitake • fresh tomato • cream sauce
truffle essence • parmigiana reggiano 9/13

"CRAZY" LASAGNA (made to order) pappardelle noodles • veal bolognese
melted mozzarella 12/15

kids

pastas

SPAGHETTI tomato sauce or "just butter" 5

PENNE tomato sauce or "just butter" 5

CHEESE RAVIOLI alfredo sauce 6

seafood

served with buttered broccolini

SHRIMP 6.5

SALMON 6.5

SCALLOPS 7.5

pizzas

CHEESE PIZZA tomato sauce • mozzarella 5

PEPPERONI PIZZA pepperoni
tomato sauce • mozzarella 5

meats

served with tzatziki and kids fries

LAMB 7.5

GRILLED CHICKEN BREAST 5

MEATBALLS (2) 5

STEAK 7.5

CHICKEN TENDERS 5

ilios/panzino bread available upon request

2.00 split fee for all shared items.

wood grilled

All Includes a Side

STRIPED BASS • "LAVRAKI" mild flavor, moist and tender 1 1/4 pound each, grilled whole
lemon • e.v.o.o. • capers (*fileted before served*) mkt

• **VEAL • MARSALA** wild mushrooms • marsala wine 19

• **SALMON** marinated red onion • kalamata olive tapenade • asparagus • grape tomatoes 18

LAMB OREGANATA Australian lamb skewers • greek fries • e.v.o.o. • lemon • oregano 25

• **STEAK** sliced sirloin tender • roasted herb potatoes • sweet onions • balsamic butter 21

psita

• entrees
• kids
• sides

classics

• **"GREEK STYLE" PORK RIBS** full-rack wood grilled • toasted coriander and lemon zest dry rub
greek chips • tzatziki • kalamata olive cabbage slaw 22

MOUSSAKA "BAKED IN CLAY DISH" Italian eggplant • lamb bolognese • thin potato
cream souffle (*baked to order*) 16.5

FLOUNDER • PICCATE pan fried Carolina flounder • creamy polenta • lemon • capers • e.v.o.o. 17

• **ROASTED LAMB PIE "KREATOPITA"** dill cream • baby arugula • walnuts • olives • mint 18

CHICKEN • LEMONATA roasted Ashley Farms chicken • confit new potatoes • olives • red onion
lemon • artichokes • oregano • e.v.o.o. 17

LAMB "YOUVETSI ME MANESTRA" slow braised lamb shank • tomato shallot orzo
mizithra cheese 27.5

• **ATLANTIC SALMON • PAN SEARED** shallots • garlic • artichokes • broccolini
fresh crushed tomatoes • capers 18

klasikos

sides

• **CAPONATA** stewed eggplant, crushed tomato, sweet onion • basil • cracked olives
champagne vinegar • extra virgin olive oil 5

• **BABY POTATOES** roasted, caramelized onions • e.v.o.o. • herbs 5

GREEK "FRIES" e.v. olive oil • herbs • grated graviera cheese 4

BROCCOLINI "CLASSICO" ilios sausage • toasted garlic • e.v.o.o. 5

GIANT WHITE BEANS stewed carrots, onions, tomatoes, garlic • dill • e.v.o.o. 5

CHARRED ASPARAGUS cracked black pepper • e.v.o.o. 5

BRAISED GREENS "HORTA" lemon • e.v.o.o. 6

WILD MUSHROOMS cremini • shiitake • demi glaze 5

SPAGHETTINI POMODORO fresh spaghetti • tomato sauce 5

RISOTTO PARMIGIANA arborio rice • heavy cream • freshly grated parmigiana reggiano 6

Laxanika

ilios/panzino bread available upon request

• Indicates a new item.

beverages

PANNA	2.50
SAN PELLEGRINO	2.50
ICED TEA	1.75
ORANGINA	1.95
NE-HI GRAPE SODA	1.95
COKE	1.95
SPRITE	1.95
DIET COKE	1.95
ORANGE CREAM SODA	1.95
STEWARTS ROOT BEER	1.95
NANTUCKET APPLE	2.25
NANTUCKET LEMONADE	2.50

coffee

COFFEE	1.70
ICED COFFEE	1.95
ESPRESSO SOLO	1.45
DOPPOLO	1.75
MACCHIATO	1.45
CAPPUCCINO	2.40
ICED CAPPUCCINO	2.75
GREEK COFFEE	2.00
CAFE AMERICANO	1.50
FLAVORED CAPPUCCINO	2.60
CAFE MOCHA	2.40
CAFE LATTE	2.40
CHAI LATTE	2.75
CARAMEL LATTE	2.75
GREEK FRAPPE	2.75
HOT CHOCOLATE	2.40
FLAVOR SHOT	.30

coffee drinks

NAUGHTY IRISHMAN Jameson Irish Whiskey
Bailey's • Frangelico 9

GODIVA CAFE Godiva Chocolate • coffee
whipped cream 8

COINTREAUVERSIAL iced coffee • Cointreau
Absolut Vanilia • Crème de Cacao • milk 9

ALMOND JOY Amaretto • Malibu
Crème de Cacao • coffee • whipped cream 8

BOMBER CAFE Grand Marnier • Kahlua
Bailey's • coffee • whipped cream 8

specialty drinks

GOLF LINKS Fire Fly • lemonade 8

ICEBERG Cointreau • Tanqueray • Blue Curacao 7

JACK & 'GINA Jack Daniel's • Orangina 7.5

MOJITO Bacardi • lime • sugar • fresh mint
club soda 9

CREAM SODA Absolut Vanilia • ginger ale 6

SOUTHERN HOSPITALITY Southern Comfort
Amaretto • pineapple 7

martinis

ORANGE CRUSH Grand Marnier
Absolut Mandrin • orange juice • sugar rim 9

FLIRTINI Ketel One • pineapple juice
splash of champagne 10

GRANNY'S MYTH Absolut Citron
Apple Pucker • splash sour 8

HONEYDEW Malibu • Midori
splash pineapple juice 8

GRAND MARGARITA Jose Cuervo
Grand Marnier • fresh lime • splash sour
orange juice • salted rim 8

PALMETTO Fire Fly • Chambord • sour 9

ESPRESSO MARTINI Absolut Vanilia
Godiva • Kahlua • Espresso • cream 8

FRANCOIS Grey Goose • Chambord
splash of pineapple 10

LEMON DROP Absolut Citron • fresh lemon
sugared rim 7

SEASIDE
BREWERY
beer

BUDWEISER	3.5
BUD LT	3.5
MILLER LT	3.5
MICHELOB ULTRA	3.5
COORS LT	3.5
CORONA	4
YUENGLING	4
BLUE MOON	4
FRANZISKANER	4
NEWCASTLE	4

BASS ALE	4
SIERRA NEVADA PALE ALE	4
ANCHOR STEAM	4
MORRETI	4
FAT TIRE	5
DOG FISH "60"	5
GUINNESS	5
MYTHOS	5
MARATHON	5
HAAKE BECK "NON ALCOHOLIC"	3

BUBBLES

BOTTLE 34 • GLASS 9
Domenico Di Bertiol Prosecco Veneto, IT

BOTTLE 26 • GLASS 7
(HALF GLASSES ARE AVAILABLE)

WHITE

- Savatiano, **Cambas White** Peloponisos, GR
- Pinot Grigio, **Alverdi** Molise, IT
- Sauvignon Blanc, **Ponga** New Zealand
- Chardonnay, **Moro Bay** Central Coast
- Riesling, **Cono Sur** Chile

- Agiorgitiko, **Cambas Red** Peloponisos, GR
- Red Blend, **Altos Del Cucos** Ribero Del Duero, SP
- Shiraz, **Nugan Estate** Riverina, AU
- Malbec, **Altosur** Mendoza
- Merlot, **Dante** Oakville, CA
- Cabernet, **Gouguenheim** Mendoza

RED

WHITE

- Chardonnay, **Cambas** Peloponisos, GR
- Sauvignon Blanc & Assyrtiko, **Tsantalis Halkidiki Red** Halkidiki, GR
- Pinot Grigio, **Zaglia** Friuli, IT
- Chardonnay, **Annabella** Russian River
- White Blend, **P Lehmann Layers** Australia

BOTTLE 34 • GLASS 9

- Merlot & Limnio, **Tsantalis Halkidiki White** Halkidiki, GR
- Cabernet Sauvignon-Merlot, **Dimitra "Greek Goddess of the Earth"** Messinia, GR
- Sangiovese, **Lo Duca** Italy
- Zinfandel, **Artezin** Mendocino
- Cabernet, **Aquinas** Napa
- Pinot Noir, **Michele Picard** Burgundy
- Merlot, **J. Lohr** California

RED

WHITE

- Malagouzia & Moschato, **Domaine Costa Lazaridi-Oenodea White** Drama, GR
- Rose, **Gaia 14-18** Nemea, GR
- Pinot Grigio, **Di Lenardo** Friuli, IT
- Chardonnay, **Catena** Mendoza
- Sauvignon Blanc, **Mt. Nelson** Marlborough

BOTTLE 42 • GLASS 11

- Cabernet Sauvignon & Syrah, **Domaine Costa Lazaridi-Oenodea Red** Drama, GR
- Pinot Noir, **Ramsay** North Coast
- Agioritiko, **Red On Black** Greece
- Zinfandel, **Trinitas** California
- Cabernet, **Silver Palm** California
- Super Tuscan, **San Felice-Perolla** Tuscany

RED

WHITE

- Santorini, **Boutari** Santori, GR
- White Blend, **Conundrum** Rutherford, CA
- Chardonnay, **Frei Bros** Napa

BOTTLE 48 • GLASS 13

- Pinot Noir, **La Crema** Sonoma Coast
- Shiraz, **Hayshed Hills** Australia
- Malbec, **Felino** Argentina
- Cabernet Sauvignon, **Barnard Griffin** WA

RED

RESERVE list

WHITE WINE

- Champagne, **Nicholas Feuillatte, Brut Premier Cru** 65
- Champagne, **Veuve Cliquot, NV** 110
- Assyrtiko, **Hatziyiannis Santorini White** 48
- Sauvignon Blanc, **Flora Springs 'Soliloquoy'** 48
- Chardonnay, **Rombauer** 65
- Chardonnay, **Cakebread** 80

DESSERT WINE

- Rosa Regale, **Banfi (.375)** 22
- Muscat of Alexandria, **Muscat de Limnos** 28

PORT

- Taylor Fladgate LBV 11

RED WINE

- Pinot Noir, **Maysara** 55
- Pinot Noir, **Fiddlehead 'Fiddlestix'** 80
- Pinot Noir, **Penner Ashe** 95
- Pinot Noir, **Tantara** 110
- Merlot, **Pride** 115
- Merlot, **Swanson** 50
- Zinfandel, **Klinker Brick Old Vines** 48
- Cabernet Sauvignon & Agiorgitiko, **Katoyi Averoff** 58
- Blend, **Bennet Lane Maximus** 65
- Cabernet/Malbec, **Amancaya** 50
- Cabernet, **Chateau Montelena** 85
- Cabernet, **Trefethen** 95
- Petite Sirah, **Stags Leap** 58

\$5 MEZE & WINE MENU

Monday - Saturday • 3pm - 6pm

WINE

WHITE

Savatiano, **Cambas White**
Pinot Grigio, **Alverdi**
Sauvignon Blanc, **Ponga**
Chardonnay, **Moro Bay**
Riesling, **Cono Sur**

Peloponisos, GR
Molise, IT
New Zealand
Central Coast
Chile

Agiorgitiko, **Cambas Red**
Red Blend, **Altos Del Cucos**
Shiraz, **Nugan Estate**
Malbec, **Altosur**
Merlot, **Dante**
Cabernet, **Gougenheim**

RED

Peloponisos, GR
Ribero Del Duero, SP
Riverina, AU
Mendoza
Oakville, CA
Mendoza

greek spreads (3.50 ea.)

Served with ilios Pita Bread

ROASTED EGGPLANT "MELITZANOSALATA" toasted walnuts • red onion • mint • e.v. olive oil
CUCUMBER YOGURT "TZATSIKI" greek imported yogurt • dill • garlic
ROASTED RED PEPPER "HTIPITI" barrel feta • e.v. olive oil • chili pepper
HUMMUS "REVITHIASALATA" crushed chickpeas • lemon • e.v. olive oil • roasted garlic • capers
TASTE OF ALL SPREADS "PIKILIA"

small plates • MEZE

Great for sharing. We recommend 4-5 small appetizers per couple.

soup

GREEK LEMON CHICKEN SOUP "AV-GO-LE-MANO" all white chicken meat • rice • fresh lemon egg white chicken broth • cracked pepper (only 4)

VEGETABLES

HERB GOAT CHEESE • MARINARA served with toasted garlic panzino bread
SAGANAKI pan fried graviera cheese • ouzo • fresh lemon • parsley • e.v. olive oil
OLIVES imported cerignola (Italy) • throumbes (Greece) • gaeta (Italy) • kalamata (Greece) (only 3.50)
BAKED FETA imported barrel feta • slow roasted roma tomatoes • kalamata olives • e.v. olive oil
ZUCCHINI & EGGPLANT CHIPS tzatziki • dill
MINI CHEESE PIES "TIROPITAKIA" (3ea) imported feta • graviera • kasseri cheese (only 4.50)
GARLIC BREAD toasted buttered panzino • fresh garlic • herbs (only 2.50)
GREEK SALAD vine ripe tomato • cucumber • barrel feta • red onion • green pepper • marinated olives e.v. olive oil • aged red wine vinegar
CAPRESE fresh mozzarella • roma tomato • basil leaves • aged balsamic vinegar • sea salt e.v. olive oil • cracked black pepper
CHEESE PLATE aged imported feta / olives • manouri / figs • gorgonzola / walnuts fresh mozzarella / confit tomato
CAPONATA stewed eggplant, crushed tomato, sweet onion • basil • cracked olives champagne vinegar • extra virgin olive oil
GREEK "FRIES" e.v. olive oil • herbs • grated graviera cheese
SPINACH PIE melted leeks • baby spinach • shallots • barrel feta • dill • country phyllo dough
GIANT WHITE BEANS stewed carrots, onions, tomatoes, garlic • dill • e.v.o.o.
CHARRED ASPARAGUS cracked black pepper • e.v.o.o.
WILD MUSHROOMS cremini • shiitake • veal demi glaze
BROCCOLINI "CLASSICO" ilios sausage • toasted garlic • e.v.o.o.
RISOTTO PARMIGIANA arborio rice • heavy cream • freshly grated parmigiana reggiano
BABY POTATOES roasted, caramelized onions • e.v.o.o • herbs

seafood

CALAMARI "FRITTI" crispy Maine calamari • marinara sauce • aoili • olives • lemon
ANCHOVIES imported Italian *Agostino Recca* white anchovies • celery • e.v. olive oil (only 4.50)
DIVER SCALLOPS (2ea) "revithiasalata" crushed chickpeas • lemon • e.v. olive oil • capers
SPICY CALAMARI toasted garlic • fresh tomato • white wine • chilies • e.v. olive oil • dill
OCTOPUS "ILIOS SPECIALTY" wood grilled • marinated red onions • e.v. olive oil • aged red wine vinegar lemon (5.00 supplement)
GRILLED GULF SHRIMP SOUVLAKI (1 skewer) dill • lemon

Meats

"GREEK STYLE" PORK RIBS 2-3 ribs wood grilled • toasted coriander and lemon zest dry rub greek slaw • tzatziki
LAMB PIE braised lamb • walnuts • eggplant • mint (5.00 supplement)
CHICKEN SOUVLAKI (1 skewer) dill • parsley • lemon
MEATBALLS (3 ea) veal, pork braised meatballs • tomato sauce • parsley
SAUSAGE grilled housemade sausage • toasted fennel • sweet onion • chilies • tomato sauce • roasted red pepper
LAMB SOUVLAKI "ARNI" (1 skewer) 72 hr. marinated rosemary lamb • "tzatziki" • ilios pita bread