

ANNA'S HARBORSIDE GRILLE

APPETIZERS

KOREAN BBQ JUMBO WINGS 14
6 jumbo wings in spicy Korean BBQ sauce

BRUSSEL SPROUTS AND KALE SALAD 17
fried sprouts & baby kale with
apples/carisings/bacon/almonds/asiago tossed in ginger
vinaigrette

GREEK CHARCUTERIE 26
Lokaniko sausage, assorted cheeses, tomatoes, olives, pita
bread, roasted red peppers, and 2 dipping sauces - tzatziki
and marinara. Drizzled with EVOO and a sprinkle of aromatic
oregano

"TIROKAFTERI" WITH CHIPS 10
Spicy feta and roasted pepper dip, served with chips

BLISTERED SHISHITO PEPPERS 12
Chard grilled shishito peppers with olive oil, served with a
side of garlic aioli

BEEF AND LAMB KOFTA 12
2 skewers of ground lamb & beef with flatbread and tzatziki

MEDITERRANEAN SPREAD 23
roasted pepper hummus, babaganoush, and tzatziki,
accompanied by crispy fried pita chips and a selection of
cheeses

ANNASHARBORSIDEGRILLE.COM

SOUP OF THE DAY

Freshly made in house

AVGOLEMONO 6 / 10

CHILI 6 / 10

CLAM CHOWDER 6 / 10

RAW BAR

Minimum of 3

Wellfleet Oysters 3.75(each)

Shrimp Cocktail 4.75(each)

MAIN ENTREES

GREEK BOLOGNESE "KOKKINISTO" Beef
Bolognese over pasta and Greek pecorino Romano 23

BRAISED SHORT RIBS served over mushroom ravioli
32

CALABRIAN OCTOPUS braised in Calabrian pepper
sauce, served over pasta, with crusty bread, and topped with
mizithra cheese 27

HONEY ROASTED HALF CHICKEN served with
lemon potatoes, roasted butternut squash and green beans 27

BRAISED GREEK LAMB with root vegetables 30

THE "86-ER" ENTREE SANDWICH three layers of
braised beef, mashed potatoes, 3 cheeses, caramelized onions,
bacon and smothered in BBQ sauce; served with chips 21

BEEF STIFATHO traditional dish of Greece - Prime angus
beef slow braised in a sweet onion sauce with carrots over
mashed potatoes 26

SEAFOOD CASSEROLE Fresh haddock, scallops and
shrimp, served with whipped potatoes and veggie medley 36

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
Please inform your server of any food allergies before ordering*

Let us host or cater your event. On-site & Off-site available

FROM GREECE

MASTIHA 10
"digestive" sweet liqueur

OUZO 10
"aperitif"

RAKOMILO 10
"digestive" honey liqueur

FEATURED COCKTAIL

CHERRY BOURBON 15
Bourbon, Cherry syrup, Lemon juice, Orange juice, Luxardo cherry

PEPPERMINT WHITE RUSSIAN 16
Peppermint liqueur, Vodka, Kahlua, Milk

M & M 15
Amaro Montenegro & Mezcal

APRICOT WINTER SANGRIA 15
Apricot Vodka, Ketel O, Cinnamon Schnapps, White Cranberry juice, Ginger Ale

FEATURED BEERS

Mythos Greek Lager 8
bottle

Miller High Life 6
bottle

Sam Adams Winter Lager 8
draft

Peroni 9
draft

FEATURED WINES

Priced by the 6oz / 9oz / bottle

CAROLINA RESERVA Cabernet Sauvignon ,Chile 10 / 15 / 38

SEA SUN Chardonnay, California 10 / 15 / 38

TORESSELLA Rose, Italy 12 / 18 / 44

DALIA Pinot Grigio, California 10 / 15 / 38

STRAIGHT SHOOTER Oregon 14 / 21 / 52

CAYMUS Cabernet Sauvignon, California bottle only 125

MANNEQUIN Chardonnay, California / bottle only 75

DESSERTS

BAKLAVA 8

BROWNIE SUNDAE 10

GF CHOCOLATE CAKE 10

BREAD PUDDING WITH GELATO 10

annasharborgrille.com

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