

MEZEDES

AVGOLEMONO GF	9	FRIED CALAMARI	20	GREEK MEATBALLS	17
Traditional egg and lemon chicken soup with rice		Served with spicy marinara, herb aioli & lemon		Lamb meatballs stuffed with feta in marinara	
OCTOPODI GF	25	CRAB CAKE	27	DUO TARTARE	24
Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil		Colossal and jumbo lump crab, Beluga lentils, marinated Gigandes, Dijon aioli		Diced yellowfin tuna & avocado tossed in a soy dressing, & diced salmon, scallions, & shallots tossed in a lemon, Dijon, & olive oil dressing plated side by side, then topped with wasabi roe; served with crispy potato chips	
SHRIMP SAGANAKI GF	21	SPANAKOPITA V	16	SPREADS PIKILIA *	20
Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta		Leeks, scallions, dill, spinach, & feta baked in house made phyllo dough		Choose three of the following with grilled pita:	
CHEESE SAGANAKI	19	DOLMADES GF / V	17	<ul style="list-style-type: none"> TZATZIKI Greek yogurt, cucumber, dill, garlic V HTIPITI Roasted red peppers, cayenne, feta V MELITZANOSALATA Smoked eggplant V FAVA Split pea purée with diced red onion V 	
Traditional pan fried Kefalograviera cheese		ESTIA CHIPS V	21	Spreads available individually 9	
GRILLED SHRIMP GF	24	BEETS GF / V	16		
Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono and a fennel slaw		Marinated red and golden beets, red onion, potato skordalia			
MUSSELS *	22				
PEI mussels sautéed in roasted tomato sauce with grated feta & topped with crispy pita sticks					

SALATES

CLASSIC GREEK GF / V	20	ROMAINE * / V	17	ADD TO ANY SALAD
Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette		Chopped romaine hearts, house made oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing		<ul style="list-style-type: none"> Grilled Chicken 9 Wild Caught Shrimp 12 Grilled Salmon 13 Yellowfin Tuna 13
ROKA GF / V	18			
Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette				

WHOLE FISH SELECTIONS

ESTIA SOURCES ONLY THE FRESHEST FISH FROM GREECE & AROUND THE WORLD. WHOLE FISH ARE CHARCOAL GRILLED WITH LADOLEMONO, CAPERS & OREGANO.
OUR CHEFS REMOVE THE MIDDLE BONE; HOWEVER, SOME SMALL BONES MAY REMAIN.
FISH ARE PRICED BY THE POUND; WEIGHTS MAY VARY. PLEASE INQUIRE WITH YOUR SERVER.

LAVRAKI GF	37/LB	KARAVIDES GF	56/LB	SEAFOOD TOWER GF 79
European sea bass, flaky, mild white fish served with spinach rice		"Langoustines" A Mediterranean delicacy, sweet and succulent in flavor; served butterflied & grilled in shell with ladolemono		Fresh lobster, oysters, jumbo shrimp, mussels, & crab cocktail, traditional accoutrements PLEASE, NO SUBSTITUTIONS
TSIPOURA GF	36/LB	JUMBO AFRICAN PRAWNS GF	55/LB	OYSTERS GF 20 / 37
"Royal Dorado," firm, mild white fish served with spinach rice		Sweet and firm, butterflied and grilled in shell with ladolemono		Chef's daily selection served with cocktail & mignonette sauces
DOVER SOLE	55/LB	LOBSTER *	47/LB	SHRIMP COCKTAIL GF 24
Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky		Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes RECOMMENDED FOR TWO OR MORE		Four jumbo shrimp, cocktail sauce, horseradish, and lemon

FROM THE LAND

LAMB CHOPS *	44
Three charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs, & lemon; served with Greek fried potatoes & tzatziki	
ADD AN EXTRA LAMB CHOP 15	
ORGANIC CHICKEN *	34
Confit leg & breast over a caramelized onion and yogurt orzo, lemon thyme jus	
LAMB SHANK	38
Red wine braised bone-in lamb shank served over orzo in a roasted tomato sauce, topped with grated feta cheese	
PRIME NY STRIP STEAK GF	57
Prime NY strip steak grilled with fresh thyme and grilled vegetables	
MOUSSAKA	25
Traditional layered casserole with ground beef, potatoes, sliced eggplant, & Kefalograviera bechamel	
PAPOUTSAKIA GF / V	23
Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	
PASTA A LA GRECCA V	23
Rigatoni & sautéed spinach, roasted tomato sauce, and grated feta	
ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 12	

FROM THE SEA

HALIBUT GF	40
Charcoal grilled with ladolemono, capers, vegetable souvlaki, & Kalamata olive tapenade	
LOBSTER LINGUINI	45
Fresh lobster, deshelled then sautéed with cherry tomatoes & linguini in a brandy infused tomato sauce; topped with grated feta & fresh basil	
TUNA	41
Sesame seed encrusted tuna grilled rare, sautéed spinach, marinated beets & almond skordalia	
MIXED SEAFOOD ORZO	40
Wild caught Gulf shrimp, calamari, & mussels sautéed in a roasted tomato sauce over orzo, & topped with grated feta & fresh basil	
FAROE ISLAND SALMON GF	35
Charcoal grilled Faroe Island salmon with capers, ladolemono, & spanakorizo	
CHILEAN SEA BASS PLAKI GF	47
Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, & thyme	
SWORDFISH SOUVLAKI GF	37
Charcoal grilled with tomatoes, onions, peppers, ladolemono, & capers	

SIDES

ROASTED POTATOES GF	11
Greek oregano, fresh lemon	
FRIED POTATOES	11
Greek oregano	
GRILLED VEGETABLES GF / V	13
Basil yogurt, fresh mint	
SPANAKORIZO GF	11
Rice sautéed with spinach, leeks, & fresh dill	
ORZO	11
Choice of roasted tomato & feta OR caramelized onion & Greek yogurt	

V—VEGETARIAN
GF—GLUTEN FREE
* - CAN BE MODIFIED
GF

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD AND/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. SOME ITEMS MAY HAVE NATURALLY OCCURRING PITS OR SEEDS.
PLEASE ALERT YOUR SERVER OF ANY ALLERGIES AND/OR DIETARY RESTRICTIONS. A GRATUITY OF 20% MAY BE ADDED AT MANAGERS DISCRETION. MAXIMUM OF 4 CREDIT CARDS PER TABLE. NO SEPARATE CHECKS, PLEASE.

BY THE GLASS

RED

AGIORGITIKO/CABERNET
Buketo, Macedonia, Greece | 13/50

SUPER TUSCAN
Cantina Peppucci, Italy | 16/62

PINOT NOIR

Argyle, Willamette Valley, Oregon | 16/62

MALBEC

Bodega Benegas Estate, Mendoza, Argentina | 13/50

CABERNET SAUVIGNON
Twenty Acres, CA | 14/56

CABERNET SAUVIGNON
DAOU, Paso Robles, CA | 20/78

WHITE

ASSYRTIKO /ATHIRI
Atlantis White, Santorini, Greece | 17/66

MOSCHOFILEROS
Stamnaki, Peloponnese, Greece | 12/46

PINOT GRIGIO

Alverdi, Terre degli Osci, Italy | 12/46

SAUVIGNON BLANC

Mount Fishtail, New Zealand | 13/50

CHARDONNAY

Saveurs du Temps, France | 12/46

CHARDONNAY

Trefethen 'Oak Knoll', Napa, CA | 17/66

ROSÉ & SPARKLING

LOIRE BLEND

Famille Heraud des Collines, France | 14/56

LIMNIONA ROSE

Dom Zafeirakis Macedonia, Greece | 14/56

PROSECCO

Cuvee Giuliana, Italy | 12/46

SCOTCH SINGLE MALT

GLENMORANGIE 10 year | 15

GLENLEVIT 12 year | 16

BALVENIE DOUBLEWOOD 12yr | 16

LAPHROAIG 10 year | 16

GLENFIDDICH 15 year | 18

OBAN 14 year | 22

MACALLAN SHERRY OAK 12 yr | 22

LAGAVULIN 16 Year | 25

MACALLAN SHERRY OAK 18 yr | 50

DRAFTS

YARDS PALE ALE

Philadelphia, PA | 8

DOUBLE NICKLE PILSNER

Pennsauken, NJ | 7

TONEWOOD BREWING

POOLSIDE LAGER

Oakland, NJ | 7

SPELLBOUND IPA

Mount Holly, NJ | 7

CAPE MAY BREWING

SEASONAL SELECTION

Cape May, NJ | 8

STELLA ARTOIS | 8

BEER BOTTLED

MILLER LITE | 6

MICHELOB EXTRA | 6

YUENGLING | 6

STELLA ARTOIS | 8

CORONA | 7

CAPE MAY BREWING
SEASONAL SELECTION CANS | 6

HEINEKEN 00 N/A | 6

BOURBON & RYE

BUFFALO TRACE | 15

BASIL HAYDEN'S | 16

WOODFORD RESERVE | 16

ANGEL'S ENVY | 18

JEFFERSON'S | 14

BLANTON'S when available | 20

BULLEIT RYE | 14

HIGH WEST DOUBLE RYE | 16

WILLET RYE | 18

MOCKTAILS

GRECIAN ROSE

Grapefruit juice, fresh mint, blood orange & club soda | 6

SANTORINI SODA

Club soda, cucumber, simple syrup, & fresh mint | 6

SIGNATURE COCKTAILS

ESTIA OLD FASHIONED

SANTORINI SPRITZ

ASTRA

MELI

DIONYSIUS

AEGEAN SANGRIA



Bourbon, peach bitters, vanilla, ginger (SMOKED + \$2) | 17



Gin, hibiscus, basil, lemon, club soda | 16



Tequila, strawberry, mint, lime | 16



Vodka, passionfruit, almond liqueur, honey, lemon | 17



Berry infused vodka, lemon, prosecco | 15



Red wine, brandy, fresh fruit, & citrus | 13

PRIX FIXE MENU | 42

WE KINDLY DECLINE SUBSTITUTIONS ON THE PRIX FIXE MENU

APPETIZER CHOOSE ONE

FRIED CALAMARI

Spicy marinara, herb aioli & fresh lemon

AVGOLEMONO

Traditional egg & lemon soup with rice

SPANAKOPITA

Leeks, scallions, dill, spinach & feta baked in house-made phyllo dough

ROMAINE SALAD (V)

Chopped romaine hearts, oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing

CLASSIC GREEK SALAD (V) \$6 supplement

Vine-ripened tomatoes, cucumbers, green peppers, red onions, olives, feta cheese, red wine vinaigrette

OCTOPODI \$6 supplement

Charcoal grilled, fava purée, pickled red onions, capers, Holland peppers, extra virgin olive oil

ENTRÉE CHOOSE ONE

MOUSSAKA

Traditional layered casserole with seasoned ground beef, sliced eggplant, potatoes, Kefalograviera béchamel

PASTA ALA GRECCA (V)

Rigatoni sautéed with roasted tomato sauce & fresh spinach topped with grated feta

ORGANIC CHICKEN

Roasted leg and breast, caramelized onion & yogurt orzo, lemon thyme jus

LAVRAKI \$6 supplement

European sea bass grilled & fileted with ladolemono, capers, & oregano; served with spanakorizo

LAMB CHOPS \$15 supplement

Three charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs, & lemon; served with Greek fried potatoes and tzatziki

DESSERT CHOOSE ONE

SORBET OR GELATO

Chef's choice of locally made sorbet

GREEK YOGURT

Thyme, honey & chopped almonds

BAKLAVA \$2 supplement

Layered phyllo, pistachios, walnuts, caramel