



MEZEDES

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

SALATES

CLASSIC GREEK GF / V Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	20	ROMAINE * / V Chopped romaine hearts, house made oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing	17	ADD TO ANY SALAD Grilled Chicken 9 Wild Caught Shrimp 12 Grilled Salmon 13 Yellowfin Tuna 13
ROKA GF / V Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	18			

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 European sea bass, flaky, mild white fish served with spinach rice	37/LB	KARAVIDES GF "Langoustines" A Mediterranean delicacy, sweet and succulent in flavor; served butterflied & grilled in shell with ladolemono	56/LB
TSIPOURA GF "Royal Dorado," firm, mild white fish served with spinach rice	36/LB	JUMBO AFRICAN PRAWNS GF Sweet and firm, butterflied and grilled in shell with ladolemono	55/LB
DOVER SOLE Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	55/LB	LOBSTER * Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes RECOMMENDED FOR TWO OR MORE	47/LB

RAW BAR

SEAFOOD TOWER GF Fresh lobster, oysters, jumbo shrimp, mussels, & crab cocktail, traditional accoutrements PLEASE, NO SUBSTITUTIONS	79
OYSTERS GF Chef's daily selection served with cocktail & mignonette sauces	20 / 37
SHRIMP COCKTAIL GF Four jumbo shrimp, cocktail sauce, horseradish, and lemon	24

FROM THE LAND

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

FROM THE SEA

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

SIDES

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

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 <i>Buketo, Macedonia, Greece 13/50</i>	PINOT NOIR <i>Argyle, Willamette Valley, Oregon 16/62</i>	CABERNET SAUVIGNON <i>Twenty Acres, CA 14/56</i>
SUPER TUSCAN <i>Cantina Peppucci, Italy 16/62</i>	MALBEC <i>Bodega Benegas Estate, Mendoza, Argentina 13/50</i>	CABERNET SAUVIGNON <i>DAOU, Paso Robles, CA 20/78</i>

WHITE

ASSYRTIKO /ATHIRI <i>Atlantis White, Santorini, Greece 17/66</i>	PINOT GRIGIO <i>Alverdi, Terre degli Osci, Italy 12/46</i>	CHARDONNAY <i>Saveurs du Temps, France 12/46</i>
MOSCHOFILERO <i>Stamnaki, Peloponnese, Greece 12/46</i>	SAUVIGNON BLANC <i>Mount Fishtail, New Zealand 13/50</i>	CHARDONNAY <i>Trefethen 'Oak Knoll', Napa, CA 17/66</i>

ROSÉ & SPARKLING

LOIRE BLEND <i>Famille Heraud des Collines, France 14/56</i>
LIMNIONA ROSE <i>Dom Zafeirakis Macedonia, Greece 14/56</i>
PROSECCO <i>Cuvee Giuliana, Italy 12/46</i>

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

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

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

DRAFTS

YARDS PALE ALE <i>Philadelphia, PA 8</i>
DOUBLE NICKLE PILSNER <i>Pennsauken, NJ 7</i>
TONewood BREWING POOLSIDE LAGER <i>Oakland, NJ 7</i>
SPELLBOUND IPA <i>Mount Holly, NJ 7</i>
CAPE MAY BREWING SEASONAL SELECTION <i>Cape May, NJ 8</i>
STELLA ARTOIS 8

MOCKTAILS

GRECIAN ROSE <i>Grapefruit juice, fresh mint, blood orange & club soda 6</i>
SANTORINI SODA <i>Club soda, cucumber, simple syrup, & fresh mint 6</i>

SIGNATURE COCKTAILS

ESTIA OLD FASHIONED



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

SANTORINI SPRITZ



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

ASTRA



Tequila, strawberry, mint, lime | 16

MELI



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

DIONYSIUS



Berry infused vodka, lemon, prosecco | 15

AEGEAN SANGRIA



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 <i>Spicy marinara, herb aioli & fresh lemon</i>
AVGOLEMONO <i>Traditional egg & lemon soup with rice</i>
SPANAKOPITA <i>Leeks, scallions, dill, spinach & feta baked in house-made phyllo dough</i>
ROMAINE SALAD (V) <i>Chopped romaine hearts, oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing</i>
CLASSIC GREEK SALAD (V) \$6 supplement <i>Vine-ripened tomatoes, cucumbers, green peppers, red onions, olives, feta cheese, red wine vinaigrette</i>
OCTOPODI \$6 supplement <i>Charcoal grilled, fava purée, pickled red onions, capers, Holland peppers, extra virgin olive oil</i>

ENTRÉE CHOOSE ONE

MOUSSAKA <i>Traditional layered casserole with seasoned ground beef, sliced eggplant, potatoes, Kefalograviera béchamel</i>	LAVRAKI \$6 supplement <i>European sea bass grilled & fileted with ladolemono, capers, & oregano; served with spanakorizo</i>
PASTA ALA GRECCA (V) <i>Rigatoni sautéed with roasted tomato sauce & fresh spinach topped with grated feta</i>	LAMB CHOPS \$15 supplement <i>Three charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs, & lemon; served with Greek fried potatoes and tzatziki</i>
ORGANIC CHICKEN <i>Roasted leg and breast, caramelized onion & yogurt orzo, lemon thyme jus</i>	

DESSERT CHOOSE ONE

SORBET OR GELATO <i>Chef's choice of locally made sorbet</i>	BAKLAVA \$2 supplement <i>Layered phyllo, pistachios, walnuts, caramel</i>
GREEK YOGURT <i>Thyme, hones & chopped almonds</i>	