



MEZEDES

<b>AVGOLEMONO GF</b> Traditional egg and lemon chicken soup with rice	<b>9</b>	<b>FRIED CALAMARI</b> Served with spicy marinara	<b>19</b>	<b>BEETS GF V</b> Marinated red and golden beets, red onion, skordalia	<b>15</b>
<b>SPANAKOPITA V</b> Leeks, scallions, dill, spinach and feta baked house made phyllo dough	<b>15</b> in	<b>CRAB CAKE</b> Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli	<b>26</b>	<b>ESTIA CHIPS V</b> Thinly sliced zucchini and eggplant lightly Fried served with tzatziki	<b>19</b>
<b>CHEESE SAGANAKI</b> Traditional pan fried Kefalograviera cheese	<b>18</b>	<b>DUO TARTARE</b> Tuna, Salmon, Avocado, served with wasabi pearls and potato chips	<b>23</b>	<b>DOLMADES GF V</b> Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	<b>16</b>
<b>GREEK MEATBALLS</b> Lamb meatballs stuffed with feta in marinara	<b>16</b>	<b>MUSSELS *</b> PEI mussels sautéed in roasted tomato sauce with grated feta topped with crispy pita sticks	<b>21</b>	<b>SPREADS PIKILIA *</b> Choose three of the following with grilled pita:	<b>19</b>
<b>GRILLED SHRIMP GF</b> Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, garnished with shaved fennel.	<b>23</b>	<b>OCTOPODI GF</b> Charcoal grilled, fava purée, pickled red onion, peppers, capers, extra virgin olive oil	<b>24</b> Holland	<ul style="list-style-type: none"><li>TZATZIKI Greek yogurt, cucumber, dill, garlic V</li><li>HTIPITI Roasted red peppers, cayenne, feta V</li><li>MELITZANOSALATA Smoked eggplant V</li><li>FAVA Split pea purée with diced red onion V</li></ul>	
		<b>SHRIMP SAGANAKI GF</b> Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta	<b>20</b>	<b>Spreads available individually</b>	<b>8</b>

SALATES

<b>CLASSIC GREEK GF V</b> Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	<b>19</b>	<b>ROMAINE * V</b> Chopped romaine hearts, house made oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing	<b>16</b>	<b>ADD TO ANY SALAD</b>	
<b>ROKA GF V</b> Arugula, marinated red and golden beets, manouri cheese, honey lime vinaigrette	<b>17</b> almonds,			<b>Grilled Chicken</b>	<b>8</b>
				<b>Wild Caught Shrimp</b>	<b>11</b>
				<b>Grilled Salmon</b>	<b>12</b>
				<b>Yellowfin Tuna</b>	<b>12</b>

WHOLE FISH SELECTIONS

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

<b>LAVRAKI GF</b> European sea bass, flaky, mild white fish with spinach rice	<b>36/lb</b> served	<b>KARAVIDES GF</b> “Langoustines” a Mediterranean delicacy, and succulent flavor, butterflied and grilled in shell with ladolemono	<b>55/lb</b> sweet
<b>TSIPOURA GF</b> “Royal Dorado,” firm, mild white fish served spinach rice	<b>35/lb</b> with	<b>JUMBO AFRICAN PRAWNS GF</b> Sweet and firm, butterflied and grilled in with ladolemono	<b>54/lb</b> shell
<b>DOVER SOLE</b> Lightly floured and pan sautéed, this Dutch is mildly sweet and flaky	<b>54/lb</b> delicacy	<b>LOBSTER *</b> Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	<b>46/lb</b>

RAW BAR

<b>SEAFOOD TOWER GF</b> Fresh lobster, oysters, jumbo shrimp, mussels and crab cocktail, traditional accoutrements NO SUBSTITUTIONS PLEASE	<b>76</b>
<b>OYSTERS GF</b> Chef’s daily selection served with cocktail and mignonette sauces	<b>19 / 36</b>
<b>SHRIMP COCKTAIL GF</b> Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon	<b>22</b>

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

FROM THE LAND

<b>LAMB CHOPS *</b> Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes & tzatziki	<b>43</b>
<b>ADD AN EXTRA LAMB CHOP</b>	<b>15</b>
<b>ORGANIC CHICKEN GF</b> Confit leg and breast, caramelized onion &yogurt lemon thyme jus	<b>33</b> orzo,
<b>LAMB SHANK</b> Red wine braised lamb shank on the bone with roasted tomato sauce & grated feta	<b>37</b> orzo,
<b>PRIME NEW YORK STRIP GF</b> 14 ounce charcoal grilled with fresh thyme and grilled vegetables	<b>56</b>
<b>MOUSSAKA</b> Traditional layered casserole with ground beef, potatoes, sliced eggplant & Kefalograviera bechamel	<b>24</b>
<b>PAPOUTSAKIA GF V</b> Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	<b>22</b>
<b>PASTA ALA GRECCA V</b> Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta	<b>22</b>
<b>ADD GRILLED CHICKEN</b>	<b>8</b>
<b>WILD CAUGHT SHRIMP</b>	<b>12</b>

FROM THE SEA

<b>HALIBUT GF</b> Charcoal grilled with ladolemono, capers, vegetable souvlaki, Kalamata olive tapenade	<b>39</b>
<b>LOBSTER LINGUINI</b> Fresh lobster, deshelled and sautéed, with cherry tomatoes and linguini, in a brandy infused tomato sauce; topped with grated feta and fresh basil	<b>44</b>
<b>TUNA</b> Grilled sesame encrusted tuna, served rare, with sautéed spinach, marinated beets, & almond skordalia	<b>40</b>
<b>MIXED SEAFOOD ORZO</b> Wild caught Gulf shrimp, calamari and mussels sautéed in roasted tomato sauce with orzo, grated feta & fresh basil	<b>39</b>
<b>FAROE ISLAND SALMON GF</b> Charcoal grilled Faroe Island salmon served with ladolemono, capers, & spanakorizo	<b>34</b>
<b>CHILEAN SEA BASS PLAKI GF</b> Oven baked with carrots, onions, tomatoes, peppers, potatoes, capers & thyme, tomato sauce	<b>46</b>
<b>SWORDFISH SOUVLAKI GF</b> Charcoal grilled with tomatoes, onions, peppers, ladolemono & capers	<b>36</b>

SIDES

<b>ROASTED POTATOES GF</b> Greek oregano, fresh lemon	<b>10</b>
<b>FRIED POTATOES</b> Greek oregano	<b>10</b>
<b>GRILLED VEGETABLES GF V</b> Basil yogurt, fresh mint	<b>12</b>
<b>SPANAKORIZO GF</b> Rice sautéed with spinach, leeks & fresh dill	<b>10</b>
<b>ORZO</b> Choice of roasted tomato & feta, or onion & Greek yogurt	<b>10</b> caramelized

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE IS RISK OF CROSSCONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY. ITEMS HAVE NATURALLY OCCURRING PITS OR SEEDS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR RESTRICTIONS. AGRATUITY OF 20% MAY BE ADDED AT MANAGERS DISCRETION. MAXIMUM OF 4 CREDIT CARDS PER TABLE. NO SEPARATE CHECKS, PLEASE.



PRIX FIX 40

APPETIZER Choose One

FRIED CALAMARI

Spicy marinara, fresh lemon

AVGOLEMONO

Traditional egg and lemon soup with rice

ROMAINE SALATA v

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

CLASSIC GREEK SALATA v + \$6 Supplement

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

OCTOPODI + \$6 Supplement

Charcoal grilled, fava purée, pickled red onion, 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 and fresh spinach topped with grated feta

ORGANIC CHICKEN

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

LAVRAKI + \$6 Supplement

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

LAMB CHOPS + \$15 Supplement

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

DESSERT Choose One

GREEK YOGURT

Thyme honey and chopped almonds

SORBET vOR GELATO

Chef's choice of locally made sorbet

BAKLAVA + \$2 Supplement

Layered phyllo, pistachios, walnuts, caramel

WE KINDLY DECLINE SUBSTITUTIONS  
ON THE PRIX FIXE MENU

FINE SPIRIT SELECTION

SCOTCH (SINGLE MALT SELECTION)

THE MACALLAN SHERRY OAK 12 YEAR	22
THE MACALLAN SHERRY OAK 18 YEAR	50
OBAN 14 YEAR	22
GLENLIVET 12 YEAR	15
GLENFIDDICH 15 YEAR	18
BALVENIE DOUBLEWOOD 12 YEAR	16
GLENMORANGIE 10 YEAR	15
LAGAVULIN 16 YEAR	25
LAPHROAIG 10 YEAR	16

BOURBON & RYE

ANGEL'S ENVY	18
BASIL HAYDEN'S	16
BLANTON'S WHEN AVAILABLE	18
BOOKERS	20
BUFFALO TRACE	13
WOODFORD RESERVE	15
HIGH WEST DOUBLE RYE	14
BULLEIT RYE	14
WILLET RYE	17

SIGNATURE COCKTAILS

ARAE MULE 15	ARGUS OLD FASHIONED 17
Peach infused Stateside vodka, peach puree, ginger beer and fresh lime	Cooperstown select straight rye, Peychaud's bitters with a honey simple syrup. Orange twist and Luxardo
LAMIA COLLINS 16	Marachino cherry
Bluecoat gin, Rocky's Botanical Liqueur, lemon and mint. Topped with club soda	DIONYSUS 13
MORMA MARGARITA 16	House-infused berry vodka, fresh lemon topped with sparkling wine
Jalapeño infused El Jimador tequila, watermelon puree, agave, fresh lime with a pink Himalayan salt rim	SANGRIA 11
	Seasonal house made selection with wine, fruit and liquor

WHITE WINE

ASSYRTIKO/ATHIRI 17/66	RIESLING 12/46
Atlantis White, Santorini, Greece	Lamoreaux landing, NY
ASSYRTIKO 13/50	CHARDONNAY 12/46
Stamnaki, Peloponnese, Greece	Saveurs du Temps, France
MOSCHOFILERO 12/46	CHARDONNAY 17/66
Stamnaki, Peloponnese, Greece	Eshcol Napa Valley, California
RETSINA 10/38	SAUVIGNON BLANC 13/50
Markou Estate, Attiki, Greece	Mount Fishtail, New Zealand
MALAGOUSIA 16/62	PINOT GRIGIO 11/42
Dom Zafeirakis, Thessalia, Greece	Alverdi, Italy

RED WINE

AGIORGITIKO/CABERNET 12/46	PRIMITIVO 13/50
Buketo Macedonia, Greece	Saseo Altemura, Italy
LIATIKO 13/50	CABERNET SAUVIGNON 14/56
Douloufakis, Crete, Greece	Twenty Acres, CA
BORDEAUX 13/50	CABERNET SAUVIGNON 20/78
Chateau Gillet, France	Mettler Family Vineyards, CA
PINOT NOIR 15/60	MALBEC 13/50
Jigsaw, Willamette Valley, Oregon	Bodega Benegas Estate, Mendoza, Argentina
	SUPER TUSCAN 16/62
	Cantina Peppucci, Italy

ROSÉ & SPARKLING

LOIRE BLEND 14/56	PROSECCO 12/46
Famille Héraud des Collines, France	Cuvee Giuliana, Italy
ROSA DEI VENTI 14/56	BLANC DE BLANCS 13/52
Gorghi Tondi, Sicily, Italy	De Perriere, France
LIMNIONA ROSE 14/56	BRUT ROSE 12/46
Dom Zafeirakis Macedonia, Greece	Domaine Bousquet, Argentina

BEER BOTTLED

MILLER LITE 6
Milwaukee, WI
CORONA 7
Mexico
YUENGLING 6
Pottsville, PA
STELLA ARTOIS 8
Leuven, Belgium
CAPE MAY BREWING-CAPE MAY THE GROVE OR
KEY LIME CORROSION CANS 6
Cape May, NJ
HEINEKEN 0 N/A 6
The Netherlands

DRAFT

YARDS PALE ALE 8
Philadelphia, PA
DOUBLE NICKLE PILSNER 7
Pennsauken, NJ
STELLA ARTOIS 8
Leuven, Belgium
SPELLBOUND IPA 7
Mount Holly, NJ
TONewood BREWING POOLSIDE LAGER 7
Oaklyn NJ
CAPE MAY BREWING SEASONAL SELECTION 8
Cape May, NJ

MOCKTAILS AND ALCOHOL FREE

GRECIAN ROSE 6	SANTORINI SODA 6
Grapefruit juice, fresh mint, blood orange, club soda	Club soda, cucumber, simple syrup, fresh mint

FAUX SPRITZ 10	Non-alcoholic Rose AZZENTA \$35 BTB
DHOS Bittersweet Apertif, Azzenta sparkling, club soda	Non-alcoholic Sparkling AZZENTA \$42

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