



MEZEDES

AVGOLEMONO GF Traditional egg and lemon chicken soup with rice	9	FRIED CALAMARI Served with spicy marinara	19	BEETS GF V Marinated red and golden beets, red onion, potato skordalia	15
SPANAKOPITA V Leeks, scallions, dill, spinach and feta baked in house made phyllo dough	15	CRAB CAKE Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli	26	ESTIA CHIPS V Thinly sliced zucchini and eggplant lightly fried served with tzatziki	19
CHEESE SAGANAKI Traditional pan fried Kefalograviera cheese	18	DUO TARTARE Tuna, Salmon, Avocado, served with wasabi pearls and potato chips	23	DOLMADES GF V Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	16
GREEK MEATBALLS Lamb meatballs stuffed with feta in marinara	16	MUSSELS * PEI mussels sautéed in roasted tomato sauce with grated feta topped with crispy pita sticks	21	SPREADS PIKILIA * Choose three of the following with grilled pita:	19
GRILLED SHRIMP GF Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, garnished with shaved fennel.	23	OCTOPODI GF Charcoal grilled, fava purée, pickled red onion, peppers, capers, extra virgin olive oil	24	<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	
		SHRIMP SAGANAKI GF Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta	20	Spreads available individually	8

SALATES

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

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.

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

RAW BAR

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

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

FROM THE LAND

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

FROM THE SEA

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

SIDES

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

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

SIGNATURE COCKTAILS

ARAE MULE

Peach infused Stateside vodka, peach puree, ginger beer and fresh lime

LAMIA COLLINS

Bluecoat gin, Rockey's Botanical Liquor, lemon and mint. Topped with club soda

MORMA MARGARITA

Jalapeño infused El Jimador tequila, watermelon puree, agave, fresh lime with a pink Himalayan salt rim

ARGUS OLD FASHIONED

Cooperstown select straight rye, Peychaud's bitters with a honey simple syrup. Orange twist and Luxardo Maraschino cherry

DIONYSUS

House-infused berry vodka, fresh lemon topped with sparkling wine

SANGRIA

Seasonal house made selection with wine, fruit and liquor

WHITE WINE

ASSYRTIKO/ATHIRI

Atlantis White, Santorini, Greece

MOSCHOFILERO

Stamnaki, Peloponnese, Greece

PINOT GRIGIO

Alverdi, Italy

CHARDONNAY

Saveurs du Temps, France

CHARDONNAY

Trefethen 'Oak Knoll', Napa, California

SAUVIGNON BLANC

Mount Fishtail, New Zealand

RED WINE

AGIORGITIKO/CABERNET

Buketo Macedonia, Greece

PINOT NOIR

Argyle, Willamette Valley, Oregon

MALBEC

Bodega Benegas Estate, Mendoza, Argentina

CABERNET SAUVIGNON

Twenty Acres, CA

CABERNET SAUVIGNON

Mettler Family Vineyards, CA

SUPER TUSCAN

Cantina Peppucci, Italy

ROSÉ & SPARKLING

LOIRE BLEND

Famille Heraud des Collines, France

LIMNIONA ROSE

Dom Zafeirakis Macedonia, Greece

PROSECCO

Cuvee Giuliana, Italy

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 16

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 20

BOOKERS 20

BUFFALO TRACE 15

WOODFORD RESERVE 16

HIGH WEST DOUBLE RYE 16

BULLEIT RYE 14

WILLET RYE 18

BEER BOTTLED

MILLER LITE

Milwaukee, WI

CORONA

Mexico

MICHELOB EXTRA

St. Louis, MO

YUENGLING

Pottsville, PA

STELLA ARTOIS

Leuven, Belgium

CAPE MAY BREWING-CAPE MAY WHITE OR THE BOG, CRANBERRY SHANDY CANS 6

Cape May, NJ

HEINEKEN 0 N/A 6

DRAFT

YARDS PALE ALE

Philadelphia, PA

DOUBLE NICKLE PILSNER

Pennsauken, NJ

STELLA ARTOIS

Leuven, Belgium

SPELLBOUND IPA

Mount Holly, NJ

TONewood BREWING POOLSIDE LAGER

Oaklyn NJ

CAPE MAY BREWING SEASONAL SELECTION

Cape May, NJ

MOCKTAILS AND ALCOHOL FREE

GRECIAN ROSE

Grapefruit juice, fresh mint, blood orange, club soda

FAUX SPRITZ

DHOS Bittersweet Aperitif, Azzenta sparkling, club soda

SANTORINI SODA

Club soda, cucumber, simple syrup, fresh mint

Non-alcoholic Rose AZZENTA \$35 BTB

Non-alcoholic Sparkling AZZENTA \$42

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