



MEZEDES

- AVGOLEMONO 9 GF**
Traditional egg and lemon chicken soup with rice
- OCTOPODI 25 GF**
Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil
- SHRIMP SAGANAKI 22 GF**
Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta
- CHEESE SAGANAKI 19**
Traditional pan fried Kefalograviera cheese
- GRILLED SHRIMP 25 GF**
Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono and a fennel slaw
- MUSSELS * 22**
PEI mussels sautéed in roasted tomato sauce with grated feta & topped with crispy pita sticks

- FRIED CALAMARI 21**
Served with spicy marinara, herb aioli & lemon
- CRAB CAKE 28**
Colossal and jumbo lump crab, Beluga lentils, marinated Gigandes, Dijon aioli
- SPANAKOPITA 16 V**
Leeks, scallions, dill, spinach, & feta baked in house made phyllo dough
- DOLMADES 17 GF / V**
Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki
- ESTIA CHIPS 21 V**
Thinly sliced zucchini and eggplant lightly fried served with tzatziki
- BEETS 16 GF / V**
Marinated red and golden beets, red onion, potato skordalia

- GREEK MEATBALLS 17**
Lamb meatballs stuffed with feta in marinara
- DUO TARTARE 24**
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
- SPREADS PIKILIA * 20**
Choose three of the following with grilled pita:

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**

Spreads available individually 9

SALATES

- CLASSIC GREEK 20 GF / V**
Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette
- ROKA 18 GF / V**
Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette
- ROMAINE * 17 V**
Chopped romaine hearts, house made oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing

ADD TO ANY SALAD Grilled Chicken 9 Wild Caught Shrimp 12 Grilled Salmon 13 Yellowfin Tuna 13

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. Please inquire with your server.

- LAVRAKI 38/lb GF**
European sea bass, flaky, mild white fish served with spanakorizo
- TSIPOURA 37/lb GF**
Royal Dorado, firm, mild white fish served with spanakorizo
- DOVER SOLE 55/lb**
Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky
- KARAVIDES 56/lb GF**
Langoustines A Mediterranean delicacy, sweet and succulent in flavor; served butterflied & grilled in shell with ladolemono
- JUMBO AFRICAN PRAWNS 55/lb GF**
Sweet and firm, butterflied and grilled in shell with ladolemono
- LOBSTER * 47/lb**
Fresh Maine lobster grilled in shell with

RAW BAR

- OYSTERS 21/38 GF**
Chefs daily selection served with cocktail & mignonette sauces
- SHRIMP COCKTAIL 25 GF**
Four jumbo shrimp, cocktail sauce, fresh horseradish, and lemon

MAINS

FROM THE SEA

- HALIBUT 40 GF**
Charcoal grilled with ladolemono, capers, vegetable souvlaki, & Kalamata olive tapenade
- LOBSTER LINGUINI 46**
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 42**
Wild caught Gulf shrimp, calamari, & mussels sautéed in a roasted tomato sauce over orzo, & topped with grated feta & fresh basil
- FAROE ISLAND SALMON 36 GF**
Charcoal grilled Faroe Island salmon with capers, ladolemono, & spanakorizo
- CHILEAN SEA BASS PLAKI 48 GF**
Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, & thyme
- SWORDFISH SOUVLAKI 37 GF**
Charcoal grilled with tomatoes, onions, peppers, ladolemono, & caper

FROM THE LAND

- LAMB CHOPS * 45**
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 58 GF**
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 23 V / GF**
Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta.
- PASTA A LA GRECCA 24 V**
Rigatoni & sautéed spinach, roasted tomato sauce, and grated feta.
ADD GRILLED CHICKEN 9 / WILD CAUGHT SHRIMP 12

SIDES

- ROASTED POTATOES 11 GF** | **FRIED POTATOES 11**
- GRILLED VEGETABLES 14 GF / V** | **SPANAKORIZO 11 GF** | **ORZO 11**

* CAN BE MODIFIED GF

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server of any food allergies.
*20% Gratuity will be automatically added to the check for parties of 6 or more



BY THE GLASS

RED

AGIORGITIKO/CABERNET Buketo, Macedonia, Greece | 14/54
MERLOT Cht Haut-Garriga, Bordeaux, FR | 15/58
PINOT NOIR Alias, Napa, CA | 16/62
TEMPRANILLO Faustino, Riojas, Spain | 13/50
SANGIOVESE Terre Vide, Italy | 14/54
CABERNET SAUVIGNON Twenty Acres, CA | 14/54
CABERNET SAUVIGNON DAOU, Paso Robles,

WHITE

ASSYRTIKO /ATHIRI Atlantis White, Santorini, Greece | 17/66
MOSCHOFILERO Starnaki, Peloponnese, Greece | 12/46
COTE DE GASCOGNE BLANC Domaine Guillaman, Gascony, FR | 16/62
SAUVIGNON BLANC Rai Valley, New Zealand | 15/58
PINOT GRIGIO Casatelli, Italy | 12/46
CHARDONNAY Famille Berthier, France | 14/54
CHARDONNAY Deloach, Russian River, CA | 19/74

ROSÉ & SPARKLING

ROSÉ Cielo, Veneto, Italy | 14/54
LIMNIONA ROSE Dom Zafeirakis Macedonia, Greece | 14/56
PROSECCO Cuvee Giuliana, Italy | 12/46

SCOTCH

GLENMORANGIE 10 Year | 15
GLENLEVIT 12 Year | 16
BALVENIE Doublewood, 12 Year | 16
LAPHROAIG 10 Year | 16
GLENFIDDICH 15 Year | 18
OBAN 14 Year | 22
MACALLAN Sherry Oak, 12 Year | 22
LAGAVULIN 16 Year | 25
MACALLAN Sherry Oak, 18 Year | 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

BEER

DRAFTS
FLYING FISH HAZY BONE IPA Somerdale, NJ | 7
MUDHEN PILSNER Wildwood, NJ | 7
TONewood BREWING POOLSIDE LAGER Oakland, NJ | 7
DOGFISH HEAD 60 MINUTES 1PA Milton, DE, | 8
CAPE MAY BREWING SEASONAL SELECTION Cape May, NJ | 8
PERONI / 8

BOTTLED
ARIS GREEK LAGER | 9
MILLER LITE | 6
YUENGLING | 6
CORONA | 7
CAPE MAY BREWING CANS | 6
PERONI 0.0 N/A | 7
ATHLETIC FREE WAVE IPA N/A | 6

MOCKTAILS

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

COCKTAILS

ESTIA OLD FASHIONED



Bourbon, peach bitters, vanilla, ginger | 17

SMOKED +\$2

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 — 40

We kindly decline substitutions on the prix fixe menu

APPETIZER

FRIED CALAMARI
Spicy marinara, herb aioli & fresh lemon

AVGOLEMONO
Traditional egg & lemon soup with rice

SPANAKOPITA
Leeks, scallions, dill, spinach & feta baked in housemade phyllo dough

ROMAINE SALAD (V)
Chopped romaine hearts, oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing

CLASSIC GREEK SALAD (V) +\$6
Vine-ripened tomatoes, cucumbers, green peppers, red onions, olives, feta cheese, red wine vinaigrette

OCTOPODI +\$6
Charcoal grilled, fava purée, pickled red onions, capers, Holland peppers, extra virgin olive oil

ENTRÉE (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

DESSERT (ONE)

SORBET OR GELATO
Chefs choice of locally made sorbet

GREEK YOGURT
Thyme, honeys & chopped almonds

European sea bass, flaky, mild white fish served with spinach rice

LAMB CHOPS +\$15
Three charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs, & lemon; served with Greek fried potatoes and tzatziki

BAKLAVA +\$2
Layered phyllo, pistachios, walnuts, caramel