

MEZEDES

AVGOLEMONO GF	9	FRIED CALAMARI	19	BEETS GF V
	_		19	
Traditional egg and lemon chicken soup with I	rice	Served with spicy marinara		Marinated red and g
		CRAB CAKE	26	skordalia
SPANAKOPITA V	15	Colossal and jumbo lump crab, Beluga lentils, i	marinated	ESTIA CHIPS V
Leeks, scallions, dill, spinach and feta baked	in	gigandes, Dijon aioli		Thinly sliced zucchin
house made phyllo dough		TUNA TARTARE	23	Fried served with tza
		Diced yellowfin tuna over avocado, soy honey	dressing,	DOLMADES GF
CHEESE SAGANAKI	18	crispy pita chips	_	Valencia rice, pine nu
Traditional pan fried Kefalograviera cheese		MUSSELS *	21	dill wrapped in grap
		PEI mussels sautéed in roasted tomato sauce		SPREADS PIKILI
GREEK MEATBALLS	16	with grated feta topped with crispy pita sticks		Choose three of the f
Lamb meatballs stuffed with feta in marinara		OCTOPODI GF	24	• TZATZIKI Gree
		Charcoal grilled, fava purée, pickled red onion,	Holland	• HTIPITI Roaste
GRILLED SHRIMP GF	23	peppers, capers, extra virgin olive oil		
Jumbo wild caught Gulf shrimp charcoal grille	d	SHRIMP SAGANAKI GF	20	 MELITZANOSA
with ladolemono, garnished with shaved fenn		Wild caught Gulf shrimp sautéed in roasted	20	 FAVA Split pea
-		tomato sauce with grated feta		Spreads

15
potato
19

ini and eggplant lightly zatziki

F V 16 nuts, currants, fennel &

pe leaves, served with tzatziki .IA * 19 e following with grilled pita:

- eek yogurt, cucumber, dill, garlic V
- ted red peppers, cayenne, feta V
- SALATA Smoked eggplant V
- ea purée with diced red onion V Spreads available individually 8

SALATES

CLASSIC GREEK GF V Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette ROKA GF V Arugula, marinated red and golden beets, al manouri cheese, honey lime vinaigrette	19 17 monds,	ROMAINE * V Chopped romaine hearts, house made oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing	16	ADD TO ANY SALAD Grilled Chicken 8 Wild Caught Shrimp 11 Grilled Salmon 12 Yellowfin Tuna 12
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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. **INOUIRE** 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	54/lb		

46/lb LOBSTER * Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes

RAW BAR SEAFOOD TOWER GF

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

Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon

V-VEGETARIAN **GF-GLUTEN FREE**

* CAN BE MODIFIED GF

FROM THE LAND

Lightly floured and pan sautéed, this Dutch

is mildly sweet and flaky

FROM THE SEA LAMB CHOPS HALIBUT GF

24

22

delicacv

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

ADD AN EXTRA LAMB CHOP 15

ORGANIC CHICKEN GF 33 Confit leg and breast, caramelized onion &yogurt orzo, lemon thyme jus LAMB SHANK

Red wine braised lamb shank on the bone with orzo, roasted tomato sauce & grated feta

PRIME NEW YORK STRIP GF 56 14 ounce charcoal grilled with fresh thyme and grilled vegetables

MOUSSAKA

Traditional layered casserole with ground beef, potatoes, sliced eggplant & Kefalograviera bechamel PAPOUTSAKIA GF V Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta

PASTA ALA GRECCA V Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 12

39 Charcoal grilled with ladolemono, capers, vegetable souvlaki, Kalamata olive tapenade

LOBSTER LINGUINI 44 Fresh lobster, deshelled and sautéed, with cherry tomatoes and linquini, in a brandy infused tomato sauce; topped with grated feta and fresh basil

TUNA 40 Grilled sesame encrusted tuna, served rare, with sautéed spinach, marinated beets, & almond skordalia

MIXED SEAFOOD ORZO Wild caught Gulf shrimp, calamari and mussels sautéed in roasted tomato sauce with orzo, grated feta & fresh basil

FAROE ISLAND SALMON GF 34 Charcoal grilled Faroe Island salmon served with ladolemono, capers, & spanakorizo CHILEAN SEA BASS PLAKI GF 46

Oven baked with carrots, onions, tomatoes, peppers, potatoes, capers & thyme, tomato sauce SWORDFISH SOUVLAKI GF 36

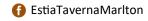
Charcoal grilled with tomatoes, onions, peppers, ladolemono & capers

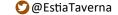
SIDES

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

NOTICE: THE CONSUMPTION OF RAWOR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE ISRISK OF CROSSCONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTSAND/OR SOY. ITEMSHAVE NATURALLY OCCURRINGPITSOR SEEDS.
PLEASE ALERT YOUR SERVER OF ANY ALLERGIESOR RESTRICTIONS. AGRATUITY OF 20% MAY BE ADDED AT MANAGERSDISCRETION. MAXIMUM OF 4 CREDIT CARDSPER TABLE. NO SEPARATE CHECKS, PLEASE.







39



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

+ \$6 Supplement OCTOPODI

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

ENTRÉE Choose One

MOUSSAKA

Traditional layered casserole with seasoned around 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 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) BEER BOTTLED

THE MACALLAN SHERRY OAK 12 YEAR	22
THE MACALLAN SHERRY OAK 18 YEAR	<i>50</i>
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

ERIS MULE Chai infused Tito's vodka, ginger beer and fresh lime

APATE

Bluecoat gin, vermouth, date simple syrup. Dash of Anaosturo bitters

KERES MARGARITA Jalapeño infused El Jimador tequila, blood orange

puree, agave, fresh lime with a pink Himalayan salt rim

ARGUS OLD FASHIONED 17

Cooperstown select straight rye, black walnut bitters with a honey simple syrup. Orange twist and Luxardo Marachino cherry

DIONYSUS

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

SANGRIA

Seasonal house made selection with wine, fruit and

WHITE WINE

ASSYRTIKO/ATHIRI Atlantis White, Santorini, Greece	17/66	RIESLING Lamoreaux landing, NY	11/42
ASSYRTIKO	13/50	CHARDONNAY Saveurs du Temps, France	12/46
Stamnaki, Peloponnese, Greece MOSCHOFILERO	12/46	CHARDONNAY	17/66
Stamnaki, Peloponnese, Greece RETSINA	10/38	Eshcol Napa Valley, California SAUVIGNON BLANC	13/50
Markou Estate, Attiki, Greece MALAGOUSIA	15/58	Mount Fishtail, New Zealand PINOT GRIGIO	11/42
Dom Zafeirakis, Thessalia, Greece	15/56	Alverdi, Italy	11/42

16

RED WINE

12/46	PRIMITIVO	13/50
	Saseo Altemura, Italy	
12/46	CABERNET SAUVIGNON	14/56
	Twenty Acres, CA	
13/50	CABERNET SAUVIGNON	20/78
	Mettler Family Vineyards, CA	
15/60	MALBEC	13/50
	Bodega Benegas Estate, Mendoza, Argentina	
	SUPER TUSCAN	16/62
	Cantina Peppucci, Italy	
	12/46 13/50	12/46 CABERNET SAUVIGNON Twenty Acres, CA 13/50 CABERNET SAUVIGNON Mettler Family Vineyards, CA 15/60 MALBEC Bodega Benegas Estate, Mendoza, Argentina SUPER TUSCAN

ROSÉ & SPARKLING

RHONE BLEND	13/50	PROSECCO	12/46
Vignoble Francois Boyer, France		Cuvee Giuliana, Italy	
ROSATO	13/50	BLANC DE BLANCS	13/52
Ippolito, Italy		De Perriere, France	
LIMNIONA ROSE	12/44	BRUT ROSE	12/46
Dom Zafeirakis Macedonia, Greece		Domaine Bousquet, Argentina	

DRAFT

HEINEKEN O N/A

The Netherlands

MILLER LITE	6	VICTORY BREWING CLOUD WALKER IPA Downingtown, PA	8
Milwaukee, WI CORONA	7	DOUBLE NICKLE PILSNER	7
Mexico	,	Pennsauken, NJ	
YUENGLING	6	STELLA ARTOIS	8
Pottsville, PA		Leuven, Belgium	
STELLA ARTOIS	8	SPELLBOUND IPA	7
Leuven, Belgium		Mount Holly, NJ	
CAPE MAY BREWING-CAPE MAY THE	GROVE OR	TONEWOOD BREWING POOLSIDE LAGER	7
KEY LIME CORROSION CANS	6	Oaklyn NJ	
Cape May, NJ		A-1	
HEINEKEN O N/A	6	Ask your server for our seasonal draft selection	

MOCKTAILS AND ALCOHOL FREE

GRECIAN ROSE Grapefruit juice, fresh mint, blood orange, club soda	5 7	SANTORINI SODA Club soda, cucumber, simple syrup, fresh mint	6
FAUX SPRITZ DHOS Bittersweet Apertif, Azzenta sparkling, club so	0 oda l	Non-alcoholic Rose AZZENTA \$35 BTB Non-alcoholic Sparkling AZZENTA \$42	

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