



HOT APPETIZERS

AVGOLEMONO	8
Traditional egg and lemon soup with rice	
ESTIA CHIPS 🌿	17
Zucchini and eggplant lightly fried served with tzatziki	
CALAMARI	16
Choice of pan fried with spicy marinara OR sautéed with white wine, olive oil, garlic and tomato	
MUSSELS	19
PEI mussels sautéed with ouzo, white wine, marinara, fried pita sticks and a touch of feta	
GREEK MEATBALLS	15
Lamb meatballs stuffed with feta cheese in marinara	
OCTOPUS	20
Mediterranean sushi grade octopus charcoal grilled over fava puree with red onion, peppers and capers	
SALADS	
ROMAINE 🌿	14
Baby green romaine, creamy caper dill dressing, feta & kefalograviera cheeses and oregano croutons	
ROKA 🌿	15
Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	

SHRIMP SAGANAKI	18
Shrimp sautéed with fresh tomato, feta and garlic	
SPINACH PIE 🌿	14
Scallions, leeks, dill and feta cheese wrapped in hand-made phyllo dough	
CRAB CAKE	20
Colossal and jumbo lump crabmeat served over Beluga lentils with dijon aioli and marinated gigandes	
CHEESE SAGANAKI 🌿	15
Pan fried traditional kefalograviera cheese with lemon	
GRILLED SHRIMP	20
Premium quality wild white shrimp simply grilled and garnished with shaved fennel and radicchio	
CLASSIC GREEK 🌿 17	
Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette	
ADD TO ANY SALAD:	
CHICKEN 6	SHRIMP 9
SALMON 9	TUNA 9

COLD APPETIZERS

DOLMADES 🌿	14
Valencia rice, pine nuts, currants, fennel and dill stuffed in grape vine leaves and served with tzatziki	
BEETS 🌿	14
Roasted beets served with potato skordalia topped with scallions and onions	
TUNA TARTARE	20
Sushi grade tuna served over avocado in a soy cucumber honey dressing with fried pita	
MEDITERRANEAN SPREADS	16
Choice of three served with grilled pita:	
•TZATZIKI 🌿 Greek yogurt, cucumber, dill, garlic	
•HTIPITI 🌿 Roasted red peppers and feta	
•MELITZANO 🌿 Smoked eggplant	
•FAVA 🌿 Yellow pea puree, lemon, olive oil	

**Spreads Available Individually 6

WHOLE FISH SELECTIONS

Estia brings in only the freshest fish from Greece and around the world. Whole fish are charcoal grilled served with ladolemono, oregano, and capers. Our chefs remove the middle bone unless otherwise instructed. Some small bones may remain.

LAVRAKI	31/lb	JUMBO AFRICAN PRAWNS	50/lb
Grilled Mediterranean sea bass served with spanakorizo		Butterflied and grilled	
DOVER SOLE	49/lb	LOBSTER	Market Price
Fresh Dover sole from Holland, lightly floured and pan sautéed		Fresh Maine lobster in shell grilled with olive oil and lemon sauce served with fried potatoes	
KARAVIDES	50/lb	TSIPOURA	30/lb
"Langoustines" a Mediterranean delicacy with sweet and succulent flavor		Grilled Mediterranean royal dorado served with spankorizo	

RAW BAR

Oyster selection varies daily. Ask your server for today's selection.

OYSTERS - half dozen/dozen	18/32
Served on the half shell with cocktail and mignonette sauces	
JUMBO SHRIMP COCKTAIL	20
Four premium wild white shrimp served with cocktail sauce	
ESTIA GRAND PLATEAU	60
Shrimp, oysters, lobster, mussels, and crab cocktail (serves 2 - 4 people)	

FROM THE LAND

LAMB CHOPS	38
Three premium Australian lamb chops served with fried potatoes and tzatziki. Add an extra lamb chop \$12	
MOUSSAKA	22
Greek casserole layered with seasoned ground beef, sliced eggplant and potatoes, topped with béchamel	
PAPOUSAKIA 🌿	21
Roasted eggplant over tomato sauce topped with shaved feta and vegetable souvlaki	
PASTA ALA GRECCA 🌿	21
Rigatoni tossed with fresh spinach and tomato sauce topped with grated feta cheese. Add chicken \$6 Add shrimp \$9	

FROM THE SEA

SWORDFISH KEBAB	33
Wild swordfish grilled with tomato, onion and peppers	
SALMON	31
Grilled craft raised salmon served with spinach rice	
TUNA	35
Sesame seed crusted sushi grade tuna grilled rare served with sautéed spinach, roasted beets and almond skordalia	

LIGHT FARE

GREEK FRENCH TOAST	15
Traditional Tsoureki bread topped with apple syrup	
ESTIA BURGER	18
Ground sirloin topped with Gruyere cheese, lettuce, tomato and caramelized onions on a brioche roll served with Greek fries	
CRAB CAKE BURGER	20
Maryland style crab cake served on a brioche roll with Dijon aioli and Greek fries	
CHICKEN SOUVLAKI	18
Skewered chicken served with Greek fries, tzatziki, pita and sliced tomato	
LAMB PITA	18
Braised lamb shank wrapped in a pita with caramelized onions, lettuce, tomato, and tzatziki, served with Greek fries	

SIDES

ROASTED POTATOES	9	FRIED POTATOES 🌿	8
Oven roasted yukons with lemon and Greek oregano		Pan fried and topped with Greek oregano	
GRILLED VEGETABLES 🌿	10	ORZO	9
Served with mint yogurt		Sautéed with tomato sauce and feta cheese	

BRUNCH COCKTAILS

MIMOSA	11	BELLINI	11	BLOODY MARY	11
Champagne topped with orange juice		Champagne with fresh peach purée		Housemade recipe	

🌿 Indicates Vegetarian Items

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 cross contamination with wheat, eggs, dairy, nuts and/or soy. Items have naturally occurring pits or seeds. No separate checks, please.

