

**APPETIZERS**

**AVGOLEMONO 9**  
Traditional egg and lemon soup with rice

**OCTOPUS 24**  
Mediterranean octopus charcoal grilled served on bed of fava puree with red onions, peppers, and capers

**BEETS\* 15**  
Red beets served with potato skordilia, topped with scallions, red onions, and Greek vinaigrette

**MUSSELS 21**  
PEI mussels sautéed with ouzo, white wine, garlic, tomato sauce, and a touch of feta cheese

**MEDITERRANEAN SPREADS\* 19**  
Tzatziki (Greek yogurt), Htipiti (red pepper), Fava, and Melitzano (eggplant) (choice of 3)

**SHRIMP SAGANAKI 20**  
Shrimp with fresh tomato, feta, and garlic

**GRILLED SHRIMP 23**  
Premium quality wild white shrimp simply grilled

**GRILLED CALAMARI 19**  
Fresh calamari grilled with lemon and olive oil

**DOLMADES\* 16**  
Valencia rice, pine nuts, currants, fennel, and dill stuffed in grape vine leaves and served with tzatziki

**SALADS**

**ROMAINE\* 16**  
Feta cheese, fresh dill, and creamy caper dill dressing

**CLASSIC GREEK\* 19**  
Tomato, cucumber, peppers, onions, olives, and feta cheese with red wine vinaigrette

**ROKA\* 17**  
Arugula, marinated red & golden beets, almonds, manouri cheese, honey-lime vinaigrette

**ENTREES  
FROM THE SEA**

**FAROE ISLAND SALMON 34**  
Grilled craft raised salmon served with spinach rice

**LAVRAKI 36**  
Grilled Mediterranean sea bass served whole with spinach rice

**CHILEAN SEA BASS PLAKI 46**  
Oven baked with onions, capers, peppers, potatoes, tomato, and thyme

**LOBSTER 46/lb**  
Fresh Maine lobster in the shell grilled with olive oil and lemon sauce served with grilled vegetables

**SWORDFISH KEBAB 36**  
Wild swordfish grilled with tomato, onion, and peppers

**SIDES**

**GRILLED VEGETABLES\* 12**  
Served with mint yogurt

**SPINACH RICE 10**  
Spinach with rice, leeks, & dill

**ROASTED POTATOES 11**  
Lemon and Greek oregano

**RAW BAR**

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

**OYSTERS**

**Half Dozen 19 Dozen 36**

Served on the half shell with cocktail and mignonette sauces

**JUMBO SHRIMP COCKTAIL 22**

Four premium wild white shrimp served with cocktail sauce

**ESTIA GRAND PLATEAU 76**

Shrimp, oysters, lobster, mussels, and crab cocktail serves 2 - 4 people

**FROM THE LAND**

**ORGANIC CHICKEN 33**  
Roasted leg and breast served with grilled vegetables

**LAMB CHOPS 43**  
Three premium Australian lamb chops served with grilled vegetables and tzatziki  
Add an extra lamb chop 15

**FILET MIGNON 59**  
12oz charcoal broiled served with grilled vegetables

**PAPOUTSAKIA\* 22**  
Roasted eggplant over tomato sauce topped with shaved feta and vegetable souvlaki

Whole fish are charcoal grilled served with ladolemeno, oregano, and capers. Our chefs remove the middle bone unless otherwise instructed.  
Some small bones may remain.