

APPETIZERS

AVGOLEMONO 8
Traditional egg and lemon soup with rice

OCTOPUS 19
Mediterranean octopus charcoal grilled served on top of fava puree with red onions, peppers and capers

BEETS* 14
Red beets served with potato skordilia, topped with scallions, red onions and Greek vinaigrette

MUSSELS 18
PEI mussels sautéed with ouzo, white wine, garlic, tomato sauce and a touch of feta cheese

MEDITERRANEAN SPREADS* 15
Tzatziki (Greek Yogurt), Htipiti (Red Pepper), Fava, and Melitzano (Eggplant) (choice of 3)

SHRIMP SAGANAKI 17
Shrimp with fresh tomato, feta and garlic

GRILLED SHRIMP 19
Premium quality wild white shrimp simply grilled

GRILLED CALAMARI 15
Fresh calamari grilled with lemon and olive oil

DOLMADES* 13
Valencia rice, pine nuts, currants, fennel and dill stuffed in grape vine leaves and served with tzatziki

SALADS

ROMAINE* 13
Feta cheese, fresh dill, and creamy caper dill dressing

CLASSIC GREEK* 16
Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette

ROKA* 14
Arugula, marinated red & golden beets, almonds, manouri cheese, honey-lime vinaigrette

ENTREES FROM THE SEA

ORGANIC SALMON 30
Grilled craft raised salmon served with spinach rice

LAVRAKI 30
Grilled Mediterranean sea bass served whole with spinach rice

CHILEAN SEA BASS PLAKI 39
Oven baked with onions, capers, peppers, potatoes, tomato and thyme

LOBSTER 38/lb
Fresh Maine lobster in the shell grilled with olive oil and lemon sauce served with grilled vegetables

SWORDFISH KEBAB 32
Wild swordfish grilled with tomato, onion, and peppers

SIDES

GRILLED VEGETABLES* 10
Served with mint yogurt

SPINACH RICE 9
Spinach with rice, leeks, & dill

ROASTED POTATOES 8
Lemon and Greek oregano

RAW BAR

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

OYSTERS

Half Dozen 18 Dozen 32

Served on the half shell with cocktail and mignonette sauces

JUMBO SHRIMP COCKTAIL 19

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

ORGANIC CHICKEN 29
Roasted leg and breast served with grilled vegetables

LAMB CHOPS 37
Three premium Australian lamb chops served with grilled vegetables and tzatziki
Add an extra lamb chop 12

PRIME BONE-IN RIBEYE 53
16OZ NY charcoal broiled served with grilled vegetables

PAPOUTSAKIA* 20
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.