



MEZEDES

OCTOPODI GF

Charcoal grilled octopus, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil 25

CHEESE SAGANAKI

Traditional pan fried Kefalograviera cheese, served with ouzo, brandy, honey, chives 17

GRILLED SHRIMP GF

Four Jumbo wild caught Gulf shrimp, charcoal grilled with ladolemano, arugula, cherry tomatoes 22

SPANAKOPITA MANTI

Spinach, feta, leeks, tzatziki 16

FRIED CALAMARI

Tender calamari, lightly fried, served with marinara, parsley aioli 20

CRAB CAKE

Colossal and jumbo lump crab, Beluga lentils, marinated gigantes, Dijon aioli 25

BEETS V

Marinated red and golden beets, red onion, almond garlic skordalia 15

ESTIA CHIPS

Paper thin zucchini and eggplant, lightly fried, tzatziki 19

SPREADS PIKILIA

Select three of the following with grilled pita 18:

Select all five of the following with grilled pita 28:

TZATZIKI Greek yogurt, cucumber, dill, garlic

HTIPITI Roasted red peppers, cayenne, feta

MELITZANOSALATA Smoked eggplant

TARAMASALATA Carp roe, salmon roe

SKORDALIA Almond, garlic puree

Spreads available individually 6

RAW BAR

DUO TARTARE

Salmon, tuna, potato chips 21

TUNA SASHIMI GF

Extra virgin olive oil, bee pollen, lemon, green chili paste 19

CRISPY RICE

Tuna, avocado, olive relish 19

LAVRAKI CEVICHE

Tomato, feta, gigante beans 19

SHRIMP COCKTAIL GF

Four Jumbo wild caught Gulf shrimp, fresh horseradish, cocktail sauce 22

SALATES

HORIATIKI GF

Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta red wine vinaigrette 19

ROMAINE GF

Chopped romaine hearts, feta, scallions, creamy caper dill dressing 17

ARUGULA GF

Arugula, marinated beets, almonds, manouri cheese, honey lime vinaigrette 17

KEBABS

ARTICHOKE KEBAB GF

Lemon aioli, chili oil 22

PRIME+ FILET STEAK KEBAB GF

Chimichurri, capers, harissa 37

WHOLE FISH SELECTIONS

Estia sources the freshest fish from Greece and beyond. Whole fish are charcoal grilled with ladolemono, capers, and oregano. The main bone is removed, though small bones may remain. Priced per pound; weight may vary. Ask your server for details.

LAVRAKI GF

1 LB Mediterranean sea bass, charcoal grilled, ladolemono 38

LAVRAKI GF

Mediterranean Sea Bass - Mild & Flaky - Greece 38/lb

TSIPOURA GF

Royal Dorado - Mild & Firm - Greece 36/lb

DOVER SOLE

Mildly Sweet & Flaky - Mediterranean 55/lb

FAGRI GF

Mediterranean Snapper - Slightly Sweet & Firm - Greece 45/lb

JUMBO AFRICAN PRAWNS GF

Tiger Prawns - Sweet & Firm - Africa 59/lb

FROM THE SEA

HALIBUT GF

Charcoal grilled with ladolemono, capers, vegetable souvlaki, Kalamata olive tapenade 41

LOBSTER LINGUINI

Fresh lobster deshellled and sautéed with cherry tomatoes and linguini in a brandy infused tomato sauce topped with Calabrian chili, fresh basil 49

TUNA

Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond garlic skordalia 42

FAROE ISLAND SALMON GF

Charcoal grilled with ladolemono, capers, spanakorizo 38

CHILEAN SEA BASS PLAKI

Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, thyme 49

FROM THE LAND

LAMB CHOPS

Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled, served with Greek fried potatoes, tzatziki 49
ADD AN EXTRA LAMB CHOP +15

CHICKEN

half chicken, feta brined, caramelized onion yogurt orzo 32

LAMB SHANK

Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce, grated feta 35

PRIME+ FILET MIGNON GF

10 ounce center cut, served with mavrodaphne reduction, sauteed spinach, red onion 52

MAINS
SIDE

ROASTED GF
POTATOES 11

SPINACH
RICE 11GF

TOMATO &
FETA ORZO
11

HORTA
14GF, V

FRIED
POTATOES 11

GRILLED
VEGETABLES 14

Please note an 18% service charge is applied on all bills for front of house employees. Additional gratuity is at the discretion of each guest.*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.