



MEZEDES

AVGOLEMONO Traditional egg and lemon chicken soup with rice	8	SALMON TARTARE Shallot, fresh chili pepper, cilantro, fresh lime juice, served with crispy potato chips	20	ESTIA CHIPS Thinly sliced eggplant and zucchini lightly fried served with tzatziki	18
OCTOPODI Charcoal grilled, pickled red onion, Holland peppers, capers, extra virgin olive oil	21	CRAB CAKE Colossal and jumbo lump crab, lentils, gigante beans, Dijon aioli	21	SPANAKOPITA Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough	15
FRIED CALAMARI Served with a spicy marinara and fresh lemon	17	CHEESE SAGANAKI Kefalograviera cheese lightly fried with brandy, lemon, and olive oil	15	SPREADS PIKILIA Choose three of the following with grilled pita:	17
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono	20	BEETS Marinated red and golden beets, red onion, and potato skordalia	15	• TZATZIKI Greek yogurt, cucumber, dill, garlic	
OYSTERS Chef's daily selection served with cocktail and mignonette	18/32			• HTIPITI Roasted red peppers, cayenne, feta	
				• MELITZANOSALATA Smoked eggplant & balsamic	
				• POTATO SKORDALIA Potato and garlic	
				SPREADS AVAILABLE INDIVIDUALLY 6	

SALATES

ROMAINE Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing	14	CLASSIC GREEK Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	19
ARUGULA Arugula, red and yellow beets, almonds, manouri cheese, honey lime vinaigrette	16	ADD TO ANY SALAD GRILLED CHICKEN 6 WILD CAUGHT SHRIMP 10 GRILLED SALMON 10	

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, SERVED FAMILY STYLE. OUR CHEFS REMOVE THE MIDDLE BONE HOWEVER SOME SMALL BONES MAY REMAIN. FISH ARE PRICED BY THE POUND; WEIGHTS MAY VARY. INQUIRE WITH YOUR SERVER.

LAVRAKI European sea bass, flaky, mild white fish served with horta	31/LB	DOVER SOLE Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	50/LB
JUMBO AFRICAN PRAWNS Sweet and firm, butterflied and grilled in shell with ladolemono	51/LB	LOBSTER Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	MARKET PRICE

A LA CARTE ENTREES

LAMB CHOPS Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki	47	HALIBUT Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade	37
MOUSSAKA Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel	21	SALMON Charcoal grilled with ladolemono, capers and spanakorizo	32
PAPOUTSAKIA Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	21	SWORDFISH SOUVLAKI Charcoal grilled with tomatoes, onions, peppers, ladolemono and capers	33
PASTA ALA GRECCA Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta	21		
ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 10			

SIDES

GRILLED VEGETABLES Eggplant, zucchini, peppers, carrots and onion	13	ORZO Choice of roasted tomato and feta or Greek yogurt and caramelized onion	10
ROASTED POTATOES Greek oregano, fresh lemon	10	SPANAKORIZO Rice sautéed with spinach, leeks, and fresh dill	10
FRIED POTATOES Greek oregano, kefalograviera cheese	10		

BRUNCH COCKTAILS

MIMOSA Champagne with orange juice	10
BELLINI Champagne with fresh peach purée	12
BLOODY MARY Housemade recipe served with Tito's vodka	12
FRENCH 75 Beefeater Gin, prosecco, simply syrup, lemon juice	13
POMEGRANATE MARGARITA Horintos Plata, rosemary simple syrup, lemon juice, pomegranate juice, and lime juice	11
DIONYSUS Housemade berry-infused vodka, lemon juice, simply syrup, topped with prosecco	10
FROSE Rose wine with strawberry puree and simply syrup	11
BURNT MANHATTAN Knob Creek Rye, burnt brown sugar simple syrup, orange bitters, served perfect	15

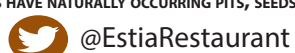
LIGHT FARE

CRAB CAKE BURGER Maryland style jumbo lump crab cake served on toasted brioche with lettuce, tomato, red onion, Dijon aioli, served with Greek fried potatoes	21
ESTIA BURGER LaFreida ground beef on toasted brioche with lettuce, tomato, caramelized onion, Gruyere cheese, served with Greek fried potatoes	19
CHICKEN SOUVKLAKI Charcoal grilled chicken skewers with peppers and onions, grilled pita, sliced tomato, served with Greek fried potatoes	19
LAMB GYRO Braised tender lamb shank wrapped in pita with tzatziki, lettuce, tomato and caramelized onion, served with Greek fried potatoes	19
GREEK FRENCH TOAST Traditional Tsoreki bread, maple syrup	16

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, SEEDS AND BONES.





WINE

WHITE

PINOT GRIGIO 10/38

Cielo, Della Venezie, Italy, 2017

RIESLING 12/45

Leonard Kreuzsch, Rheinhessen, Germany
2017

ASSYRTIKO/MALAGOUZIA BLEND 13/52

Noossa, Greece, 2017

BORDEAUX BLANC 13/52

Chateau de Matards, Bordeaux, France, 2016

CHARDONNAY 11/44

Backstory, California, 2017

MOSCHOFILERO 13/48

Domaine Skouras, Peloponnese, 2018

ASSYRTIKO 15/58

Atlantis White, Santorini, 2017

SAUVIGNON BLANC 13/48

Sunday Mountain, Marlborough, 2017

RETSINA 11/44

Markou, Retsina of Attica, NV

CHARDONNAY 20/75

Chalk Hill, Russian River Valley, 2017

RED

PINOT NOIR 12/48

Alias, California, 2018

TEMPRANILLO 13/48

Campellares, Rioja, 2016

MERLOT 12/48

Chateau de la Cresse, Cotes du Bordeaux, 2015

MALBEC 11/45

Altosur, Mendoza, 2019

AGIORGITIKO 13/48

Saint George, Domaine Skouras, Nemea, 2016

SYRAH/GRENACHE/MOURVEDRE 13/48

Les Cigales de Montirius, Cotes du Rhone, 2015

XINOMAVRO 15/58

Alpha Estate, Amyndeon Xinomarvo, 2016

CABERNET SAUVIGNON BLEND 19/68

Doube T, Trefethen Vineyards, Napa Valley, 2014

NERO D'AVOLA 11/44

Firriato, Feudi Branciforti dei Bordonaro Terre Siciliane

ROSÉ & SPARKLING

PROSECCO 12/48

Cielo, Della Venezie, Italy

ROSÉ 12/48

Domaine Guillaman, Cotes de Gascagane

BEER

Amstel Light 7

Corona 6

Mythos 7.5

Yards Philly Pale Ale 7

Allagash White 8

Yuengling Lager 6

Miller Lite 6

Crispin Cider 7

HAPPY HOUR

3:30pm-4:30pm

Available every day

Hightops and outside seating only

Enjoy discounted appetizers and drinks