

WHOLE FISH SELECTIONS

ESTIA SOURCES ONLY THE FRESHEST FISH FROM GREECE AND AROUND THE WORLD. WHOLE FISH ARE CHARCOAL GRILLED WITH LADOLEMONO, OREGANO AND CAPERS. 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, lean white meat with moist tender flakes

31/lb

TSIPOURA

"Royal Dorado" firm, moist white fish

30/lb

BARBOUNI

Served on the bone lightly floured and pan fried in olive oil, this exotic delicacy from Portugal has sweet flavor and aroma

47/lb

DOVER SOLE

Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky

50/lb

ASTAKOS

Live Maine deep water lobster, split, claws deshelled and charcoal grilled

MP

KARAVIDES

"Langoustines" a Mediterranean delicacy with a sweet and succulent flavor

53/lb

JUMBO AFRICAN PRAWNS

Sweet and firm, butterflied and grilled in shell with ladolemono

51/lb

RECOMMENDED FOR TWO OR MORE

BLACK SEA BASS

Baked in Mediterranean sea salt, served with parsley pureé and grilled vegetables

39/lb

FAGRI

Firm and flavorful Mediterranean white snapper

39/lb

RAW BAR

ESTIA SOURCES ONLY THE FRESHEST SEAFOOD FROM AROUND THE WORLD FOR OUR RAW BAR. OUR CHEFS PREPARE THESE ITEMS TO ORDER; PLEASE ALLOW TIME FOR PREPARATION.

SEAFOOD TOWER 85

Chilled Maine lobster, jumbo shrimp, oysters, clams and crab cocktail, traditional accoutrements

SERVES 2-4

OYSTERS 18 / 32

Chef's daily selection served with cocktail and mignonette sauces

SHRIMP COCKTAIL 20

Four jumbo wild caught shrimp served with cocktail sauce and fresh horseradish