

## MEZEDES

<b>AVGOLEMONO</b>	<b>9</b>	<b>FRIED CALAMARI</b>	<b>20</b>	<b>DUO TARTARE</b>	<b>25</b>
Traditional egg & lemon chicken soup with rice		Served with spicy marinara & herb aioli		Diced yellowfin tuna & avocado tossed in a soy dressing, & diced salmon, scallions, & shallots tossed in a lemon, Dijon, & olive oil dressing plated side by side, then topped with wasabi roe; served with crispy potato chips	
<b>OCTOPODI</b>	<b>25</b>	<b>CRAB CAKE</b>	<b>25</b>	<b>SPREADS PIKILIA</b>	<b>20</b>
Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil		Colossal and jumbo lump crab, Beluga lentils, marinated Gigandes, Dijon aioli		Choose three of the following with grilled pita:	
<b>SHRIMP SAGANAKI</b>	<b>20</b>	<b>SPANAKOPITA</b>	<b>16</b>	<ul style="list-style-type: none"> <li><b>TZATZIKI</b> Greek yogurt, cucumber, dill, garlic</li> <li><b>HTIPITI</b> Roasted red peppers, cayenne, feta</li> <li><b>MELITZANOSALATA</b> Smoked eggplant</li> <li><b>TARAMASALATA</b> Carp roe and potato purée</li> <li><b>SKORDALIA</b> Potato and garlic</li> <li><b>FAVA</b> Split pea purée with diced red onion</li> <li><b>HUMMUS</b> Chickpea purée with olive oil</li> </ul>	
Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta		Leeks, scallions, dill, spinach, & feta baked in house made phyllo dough			
<b>CHEESE SAGANAKI</b>	<b>17</b>	<b>DOLMADES</b>	<b>16</b>		
Traditional pan fried Kefalograviera cheese		Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki			
<b>GRILLED SHRIMP</b>	<b>23</b>	<b>ESTIA CHIPS</b>	<b>20</b>		
Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula, & cherry tomatoes		Thinly sliced zucchini & eggplant lightly fried served with tzatziki			
<b>MUSSELS</b>	<b>21</b>	<b>BEETS</b>	<b>16</b>		
PEI mussels sautéed in roasted tomato sauce with grated feta, & topped with crispy pita sticks		Marinated red and golden beets, red onion, potato skordalia			

## SALATES

<b>CLASSIC GREEK</b>	<b>20</b>	<b>ROMAINE</b>	<b>17</b>	<b>ADD TO ANY SALAD</b>
Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette		Chopped romaine hearts, house made oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing		<ul style="list-style-type: none"> <li><b>Grilled Chicken</b> <b>9</b></li> <li><b>Wild Caught Shrimp</b> <b>12</b></li> <li><b>Grilled Salmon</b> <b>12</b></li> <li><b>Yellowfin Tuna</b> <b>13</b></li> </ul>
<b>ROKA</b>	<b>18</b>			
Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette				

## WHOLE FISH SELECTIONS

ESTIA SOURCES ONLY THE FRESHEST FISH FROM GREECE & AROUND THE WORLD. WHOLE FISH ARE CHARCOAL GRILLED WITH LADOLEMONO, CAPERS & 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. PLEASE INQUIRE WITH YOUR SERVER.

<b>LAVRAKI</b>	<b>36/LB</b>	<b>DOVER SOLE</b>	<b>54/LB</b>
European sea bass, flaky, mild white fish served with horta		Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	
<b>TSIPOURA</b>	<b>35/LB</b>	<b>LOBSTER</b>	<b>MARKET PRICE</b>
"Royal Dorado," firm, mild white fish served with horta		Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	
<b>KARAVIDES</b>	<b>55/LB</b>		
"Langoustines" A Mediterranean delicacy, sweet & succulent in flavor; served butterflied & grilled in shell with ladolemono		<b>RECOMMENDED FOR TWO OR MORE</b>	
<b>JUMBO AFRICAN PRAWNS</b>	<b>55/LB</b>	<b>FAGRI</b>	<b>45/LB</b>
Sweet and firm, butterflied & grilled in shell with ladolemono		Mediterranean white snapper with subtle earthy flavor & firm flakes; charcoal grilled with ladolemono & capers; served with horta	

## FROM THE LAND

<b>LAMB CHOPS</b>	<b>43</b>	<b>FROM THE SEA</b>		<b>SIDES</b>
Three charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs, & lemon; served with Greek fried potatoes & tzatziki		<b>HALIBUT</b>	<b>41</b>	<b>HORTA</b>
ADD AN EXTRA LAMB CHOP <b>12</b>		Charcoal grilled with ladolemono, capers, vegetable souvlaki, & Kalamata olive tapenade		Wild greens sautéed with lemon & olive oil
<b>ROASTED CHICKEN</b>	<b>35</b>	<b>LOBSTER LINGUINI</b>	<b>44</b>	<b>ROASTED POTATOES</b>
Confit leg & breast over a caramelized onion & yogurt orzo, lemon thyme jus		Fresh lobster, deshelled then sautéed with cherry tomatoes & linguini in a brandy infused tomato sauce; topped with grated feta & fresh basil		Greek oregano, fresh lemon
<b>LAMB SHANK</b>	<b>38</b>	<b>TUNA</b>	<b>41</b>	<b>FRIED POTATOES</b>
Red wine braised bone-in lamb shank served over orzo in a roasted tomato sauce, topped with grated feta cheese		Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond skordalia		Basil oregano
<b>PRIME NY STRIP STEAK</b>	<b>61</b>	<b>MIXED SEAFOOD ORZO</b>	<b>39</b>	<b>GRILLED VEGETABLES</b>
Prime NY strip steak grilled with fresh thyme & grilled vegetables		Wild caught Gulf shrimp, calamari, & mussels sautéed in a roasted tomato sauce over orzo, & topped with grated feta & fresh basil		Basil yogurt, fresh mint
<b>MOUSSAKA</b>	<b>26</b>	<b>SALMON</b>	<b>36</b>	<b>SPANAKORIZO</b>
Traditional layered casserole with ground beef, potatoes, sliced eggplant, & Kefalograviera bechamel		Charcoal grilled Faroe Island salmon with capers, ladolemono, & spanakorizo		Rice sautéed with spinach, leeks, & fresh dill
<b>PAPOUTSAKIA</b>	<b>25</b>	<b>CHILEAN SEA BASS PLAKI</b>	<b>49</b>	<b>ORZO</b>
Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta		Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, & thyme		Choice of roasted tomato & feta <b>OR</b> caramelized onion & Greek yogurt
<b>PASTA A LA GRECCA</b>	<b>23</b>	<b>SWORDFISH SOUVLAKI</b>	<b>38</b>	
Rigatoni & sautéed spinach in a roasted tomato sauce, topped with grated feta		Charcoal grilled with tomatoes, onions, peppers, ladolemono, & capers		
ADD GRILLED CHICKEN <b>9</b> / WILD CAUGHT SHRIMP <b>12</b>				

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD AND/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. SOME ITEMS MAY HAVE NATURALLY OCCURRING PITS OR SEEDS.  
PLEASE ALERT YOUR SERVER OF ANY ALLERGIES AND/OR DIETARY RESTRICTIONS.

# BY THE GLASS

RED

WHITE

**AGIORGITIKO**  
Skouras, Peloponnese, Greece | 18/70

**XINOMAVRO**  
Alpha Estate, Amyndeon, Greece | 17/64

**NEBBIOLI**  
Ricossa, Langhe, Italy | 20/75

**PINOT NOIR**  
Siduri, Willamette Valley, Oregon | 16/60

**CABERNET SAUVIGNON**  
Silverpalm, Mendocino Valley, California | 16/60

**CABERNET SAUVIGNON**  
Daou, Paso Robles, California | 20/75

**MALBEC**  
Chacra La Papay, Patagonia, Argentina | 16/60

**ASSYRTIKO**  
Atlantis White, Santorini, Greece | 20/75

**MOSCHOFILERI**  
Skouras, Peloponnese, Greece | 16/60

**SAUVIGNON BLANC**  
Echo Bay, Marlborough, New Zealand | 15/56

**PINOT GRIGIO**  
Barone Fini, Valdadige, Italy | 14/54

**CHARDONNAY**  
La Crema, Russian River Valley, California | 20/75

**CHARDONNAY**  
Diatom, Santa Barbara County, California | 17/64

**BORDEAUX BLANC**  
Chateau des Matards, Bordeaux, France | 17/64

ROSÉ &  
SPARKLING

**ROSÉ**  
Vana Vik, Cachapoal Valley, Chile | 20/75

**SPARKLING ROSÉ**  
Bisol, Veneto, Italy | 16/60

**PROSECCO**  
Bisol, Veneto, Italy | 14/54

**MYTHOS**  
Greece | 12

**PAROS SESSION IPA**  
Greece | 12

**CORONA LIGHT**  
Mexico | 12

**RUN WILD NON ALCOHOLIC IPA**  
Connecticut | 12

**STELLA ARTOIS**  
Belgium | 12

**ALLAGASH**  
Maine | 12

**CAPE MAY IPA**  
New Jersey | 12

**CRETAN PALMER**  
Greek mountain tea, lavender syrup, lemonade | 9

**SANTORINI SODA**  
Club soda, cucumber, simple syrup, fresh mint | 9

DRAFTS

MOCKTAILS

**ESTIA OLD FASHIONED**



Bourbon, peach bitters, vanilla, ginger (SMOKED + \$2) | 18

**SANTORINI SPRITZ**



Gin, hibiscus, basil, lemon, club soda | 17

**ASTRA**



Tequila, strawberry, mint, lime | 17

**MELI**



Vodka, passionfruit, almond liqueur, honey, lemon | 17

**DIONYSIUS**



Berry infused vodka, lemon, prosecco | 17

**AEGEAN SANGRIA**



Red wine, brandy, fresh fruit, citrus | 15

## COCKTAILS

**PRIX FIXE MENU | 40**

available in house only for parties of 6 or less

### APPETIZER

#### **FRIED CALAMARI**

Spicy marinara, herb aioli, & fresh lemon

#### **SPANAKOPITA**

Leeks, scallions, dill, spinach, & feta baked in house made phyllo dough

#### **ROMAINE SALAD**

Chopped romaine hearts, oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing

#### **CLASSIC GREEK SALATA \$6 supplement**

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

#### **OCTOPODI \$7 supplement**

Charcoal grilled, fava purée, pickled red onions, capers, Holland peppers, extra virgin olive oil

### ENTREE

#### **MOUSSAKA**

Traditional layered casserole with seasoned ground beef, sliced eggplant, potatoes, Kefalograviera béchamel

#### **PASTA ALA GRECCA**

Rigatoni sautéed with roasted tomato sauce & fresh spinach, topped with grated feta

#### **PAPOUTSAKIA**

Roasted eggplant, vegetable souvlaki, roasted tomato sauce, & grated feta

#### **DESSERT**

#### **KARIDOPITA**

Honey walnut cake, cinnamon syrup

#### **SORBET**

Chef's choice of locally made sorbet

#### **ORGANIC CHICKEN**

Roasted leg and breast, caramelized onion & yogurt orzo, lemon thyme jus

#### **LAVRAKI \$6 supplement**

European sea bass grilled & fileted with ladolemono, capers, & oregano; served with spanakorizo

#### **LAMB CHOPS \$13 supplement**

Three charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs, & lemon; served with Greek fried potatoes & tzatziki

#### **BAKLAVA \$2 supplement**

Layered phyllo, pistachios, walnuts, caramel