



MEZEDES

AVGOLEMONO Traditional egg & lemon chicken soup with rice	9	FRIED CALAMARI Served with spicy marinara	19	DUO TARTARE Diced yellowfin tuna & avocado tossed in a soy dressing with scallions, alongside diced salmon, shallots, lemon juice, & chives topped with wasabi roe; served with fried pita	24
OCTOPODI Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	24	CRAB CAKE Colossal and jumbo lump crab, Beluga lentils, marinated Gigantes, Dijon aioli	24	SPREADS PIKILIA Choose three of the following with grilled pita:	19
SHRIMP SAGANAKI Wild caught Gulf shrimp sautéed in roasted tomato sauce, grated feta	20	SPANAKOPITA Leeks, scallions, dill, spinach and feta, baked in house made phyllo dough	16	<ul style="list-style-type: none"> TZATZIKI Greek yogurt, cucumber, dill, garlic HTIPITI Roasted red peppers, cayenne, feta MELITZANOSALATA Smoked eggplant TARAMASALATA Carp roe and potato purée SKORDALIA Almond and garlic FAVA Split pea puree with diced red onion HUMMUS Chickpea purée with olive oil 	
CHEESE SAGANAKI Traditional pan fried Kefalograviera cheese	16	DOLMADES Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	16		
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula, cherry tomatoes	22	ESTIA CHIPS Thinly sliced zucchini and eggplant lightly fried served with tzatziki	20		
MUSSELS PEI mussels sautéed in roasted tomato sauce with grated feta topped with crispy pita sticks	21	BEETS Marinated red and golden beets, red onion, skordalia	16		

Spreads available individually 8

SALATES

CLASSIC GREEK Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	19	ROMAINE Chopped romaine hearts, house made oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing	16	ADD TO ANY SALAD
ROKA Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	19			Grilled Chicken 8 Wild Caught Shrimp 12 Grilled Salmon 12 Yellowfin Tuna 12

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. 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	35/lb	DOVER SOLE Lightly floured & pan sautéed, this Dutch delicacy is mildly sweet and flaky	53/lb
TSIPOURA "Royal Dorado," firm, mild white fish served with horta	34/lb	LOBSTER Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	MARKET PRICE
KARAVIDES "Langoustines" A Mediterranean delicacy, sweet and succulent in flavor; served butterflied & grilled in shell with ladolemono	54/lb	<i>RECOMMENDED FOR TWO OR MORE</i>	
JUMBO AFRICAN PRAWNS Sweet and firm; butterflied and grilled in shell with ladolemono	54/lb	FAGRI Mediterranean white snapper with subtle earthy flavor & firm flakes; charcoal grilled with ladolemono & capers, served with horta	44/lb

RAW BAR

SEAFOOD TOWER Fresh lobster, oysters, jumbo shrimp, mussels & crab cocktail, traditional accoutrements	92
<small>PLEASE NO SUBSTITUTIONS</small>	
OYSTERS Chef's daily selection served with cocktail & mignonette sauces	18/36
SHRIMP COCKTAIL Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon	22

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	42
ADD EXTRA LAMB CHOP	12
ROASTED CHICKEN Confit leg and breast, caramelized onion & yogurt orzo, lemon thyme jus	34
LAMB SHANK Red wine braised lamb shank on the bone with orzo, roasted tomato sauce, & grated feta	37
PRIME NY STRIP STEAK Prime NY strip steak grilled with fresh thyme & grilled vegetables	58
MOUSSAKA Traditional layered casserole with ground beef, potatoes, sliced eggplant, Kefalograviera bechamel	25
PAPOUTSAKIA Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	24
PASTA A LA GRECCA Rigatoni sautéed with roasted tomato sauce & spinach topped with grated feta	22
ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 12	

FROM THE SEA

HALIBUT Charcoal grilled with ladolemono, capers, vegetable souvlaki, Kalamata olive tapenade	40
LOBSTER LINGUINI Fresh lobster, deshelled and sautéed, with cherry tomatoes and linguini, in a brandy infused tomato sauce; topped with grated feta & fresh basil	43
TUNA Grilled sesame encrusted tuna, served rare, with sautéed horta, marinated beets, & almond skordalia	40
MIXED SEAFOOD ORZO Wild caught Gulf shrimp, calamari, & mussels sautéed in roasted tomato sauce with orzo, grated feta, & fresh basil	38
SALMON Charcoal grilled Faroe Island salmon served with ladolemono, capers, & spanakorizo	35
CHILEAN SEA BASS PLAKI Oven baked with carrots, onions, tomatoes, green peppers, potatoes, capers, thyme, & tomato sauce	48
SWORDFISH SOUVLAKI Charcoal grilled with tomatoes, onions, peppers, ladolemono, & capers	37

SIDES

HORTA Wild greens sautéed with lemon & olive oil	11
ROASTED POTATOES Greek oregano, fresh lemon	10
FRIED POTATOES Greek oregano	10
GRILLED VEGETABLES Basil, yogurt, fresh mint	12
SPANAKORIZO Rice sautéed with spinach, leeks, fresh dill	10
ORZO Choice of roasted tomato & feta <u>OR</u> caramelized onion & Greek yogurt	10

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 CROSSCONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY. ITEMS HAVE NATURALLY OCCURRING PITS OR SEEDS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR STRICTIIONS. . MAXIMUM OF 4 CREDIT CARDS PER TABLE. NO SEPARATE CHECKS, PLEASE.



PRIX FIX 40

AVAILABLE IN HOUSE ONLY
FOR PARTIES OF 6 OR LESS

APPETIZER *Choose One*

FRIED CALAMARI

Spicy marinara, fresh lemon

SPANAKOPITA

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

ROMAINE SALATA

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, red wine vinaigrette

OCTOPODI + \$7 Supplement

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

ENTRÉE *Choose One*

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

ORGANIC CHICKEN

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

LAVRAKI + \$6 Supplement

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

LAMB CHOPS + \$13 Supplement

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

DESSERT *Choose One*

KARIDOPITA

Honey walnut cake, cinnamon syrup

SORBET

Chef's choice of locally made sorbet

BAKLAVA + \$2 Supplement

Layered phyllo, pistachios, walnuts, caramel

WE KINDLY DECLINE SUBSTITUTIONS

SIGNATURE COCKTAILS

ESTIA OLD FASHIONED 18

Elijah Crag Bourbon 10 year private label, Rakomelo, banana, chocolate, & bitters
(SMOKED \$2)

PERSEPHONE'S KISS 17

Tequila, Aperol, pomegranate, vanilla, lime, & Peychaud's

ZEUS' MISTRESS 17

Pear vodka, mastiha, Elderflower, lemon, ginger, & basil

MEDUSA'S AFFAIR 16

Gin, Mastiha, & lime

WINTER SANGRIA 15

Red wine, brandy, fruit, citrus, & spice

MELI 17

Vodka, passion fruit, honey, lemon

***CONTAINS ALMONDS

MAVRO MAURO 17

Bourbon, blackberries, lime, & cinnamon

WHITE WINE

ASSYRTIKO 20/75

Atlantis White, Santorini, Greece

MOSCHOFILERO 16/60

Skouras, Peloponnese, Greece

RETSINA 13/52

Markou Estate, Attiki, Greece

SAUVIGNON BLANC 15/56

Echo Bay, Marlborough, New Zealand

PINOT GRIGIO 13/52

Barone Fini, Valdadige, Italy

ALBARINO 16/60

Abadia de San Campio, Rias Baixas, Spain

CHARDONNAY 20/75

La Crema, Russian River Valley, California

CHARDONNAY 16/60

Diatom, Santa Barbara County, California

BORDEAUX BLANC 17/64

Chateau des Matards, Bordeaux, France

RED WINE

AGIORGITIKO 18/70

Skouras, Peloponnese, Greece

XINOMAVRO 15/56

Young Vines, Thymiopoulos, Greece

NEBBIOLO 20/75

Ricossa, Langhe, Italy

PINOT NOIR 15/56

Pike Road, Willamette Valley, Oregon

SANGIOVESE 16/60

San Polo, Montalcino, Italy

CABERNET SAUVIGNON 15/56

Substance, Columbia Valley, Washington

CABERNET SAUVIGNON 20/75

Daou, Paso Robles, California

MALBEC 15/56

Chacra La Papay, Patagonia, Argentina

ROSÉ & SPARKLING

PROSECCO 12/48

Elmo Pio, Veneto, Italy

ROSÉ 15/56

Belleruche, Côtes du Rhone, France

SPARKLING ROSÉ 15/56

Bisol, Veneto, Italy

CHAMPAGNE (375mL) 64

Veuve Cliquot, Gold Label, NV

FULL WINE LIST AVAILABLE

BEER BOTTLED

MYTHOS 10

Greece

CORONA LIGHT 8

Mexico

STONE IPA 8

California

HEINEKEN 00 8

Netherlands

HEINEKEN 8

Netherlands

DRAFT

'ESTIA' PILSNER 8

Hershey

STELLA ARTOIS 8

Belgium

ALLAGASH WHITE 8

Maine

CAPE MAY IPA 8

New Jersey

MOCKTAILS

CRETAN PALMER 6

Greek mountain tea, lavender syrup & lemonade

SANTORINI SODA 6

Club soda, cucumber, simple syrup, fresh mint

FINE SPIRIT SELECTION

SCOTCH (SINGLE MALT SELECTION)

THE MACALLAN SHERRY OAK 12 YEAR 22

THE MACALLAN SHERRY OAK 18 YEAR 50

THE MACALLAN HARMONY RICH CACAO 60

OBAN 14 YEAR 22

GLENLIVET 12 YEAR 16

GLENLIVET 18 YEAR 25

BALVENIE 12 YEAR 16

LAGAVULIN 16 YEAR 25

TEQUILA & MEZCAL

CLASE AZUL PLATA 40

CLASE AZUL REPOSADO 45

CLASE AZUL DURANGO 85

CLASE AZUL GUERRERO 85

CLASE AZUL GOLD 90

CLASE AZUL SAN LOUIS POTOSÍ 90

CLASE AZUL AÑEJO 100

DON JULIO 1942 40

CANTERA NEGRA EXTRA AÑEJO 35

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