

MEZEDES

AVGOLEMONO Traditional egg & lemon chicken soup with rice	9	FRIED CALAMARI Served with spicy marinara & herb aioli	20	DUO TARTARE 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	25
OCTOPODI Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	25	CRAB CAKE Colossal and jumbo lump crab, Beluga lentils, marinated Gigandes, Dijon aioli	25	SPREADS PIKILIA Choose three of the following with grilled pita:	20
SHRIMP SAGANAKI Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta	20	SPANAKOPITA Leeks, scallions, dill, spinach, & feta baked in house made phyllo dough	16	• TZATZIKI Greek yogurt, cucumber, dill, garlic	
CHEESE SAGANAKI Traditional pan fried Kefalograviera cheese	17	DOLMADES Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	16	• HTIPITI Roasted red peppers, cayenne, feta	
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula, & cherry tomatoes	23	ESTIA CHIPS Thinly sliced zucchini & eggplant lightly fried served with tzatziki	20	• MELITZANOSALATA Smoked eggplant	
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, potato skordalia	16	• TARAMASALATA Carp roe and potato purée	

Spreads available individually 8

SALATES

CLASSIC GREEK Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	20	ROMAINE Chopped romaine hearts, house made oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing	17	ADD TO ANY SALAD
ROKA Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	18			Grilled Chicken 9
				Wild Caught Shrimp 12
				Grilled Salmon 12
				Yellowfin Tuna 13

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.

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

RAW BAR

SEAFOOD TOWER 93

Fresh lobster, oysters, jumbo shrimp, mussels, & crab cocktail, traditional accoutrements

PLEASE, NO SUBSTITUTIONS

OYSTERS 20 / 39

Chef's daily selection served with cocktail & mignonette sauces

SHRIMP COCKTAIL 23

Four jumbo shrimp, cocktail sauce, fresh horseradish, and lemon

FROM THE LAND

LAMB CHOPS Three charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs, & lemon; served with Greek fried potatoes & tzatziki	43
ADD AN EXTRA LAMB CHOP	12
ROASTED CHICKEN Confit leg & breast over a caramelized onion & yogurt orzo, lemon thyme jus	35
LAMB SHANK Red wine braised bone-in lamb shank served over orzo in a roasted tomato sauce, topped with grated feta cheese	38
PRIME NY STRIP STEAK Prime NY strip steak grilled with fresh thyme & grilled vegetables	61
MOUSSAKA Traditional layered casserole with ground beef, potatoes, sliced eggplant, & Kefalograviera bechamel	26
PAPOUTSAKIA Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	25
PASTA A LA GRECCA Rigatoni & sautéed spinach in a roasted tomato sauce, topped with grated feta	23
ADD GRILLED CHICKEN 9 / WILD CAUGHT SHRIMP 12	

FROM THE SEA

HALIBUT Charcoal grilled with ladolemono, capers, vegetable souvlaki, & Kalamata olive tapenade	41
LOBSTER LINGUINI Fresh lobster, deshelled then sautéed with cherry tomatoes & linguini in a brandy infused tomato sauce; topped with grated feta & fresh basil	44
TUNA Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond skordalia	41
MIXED SEAFOOD ORZO Wild caught Gulf shrimp, calamari, & mussels sautéed in a roasted tomato sauce over orzo, & topped with grated feta & fresh basil	39
SALMON Charcoal grilled Faroe Island salmon with capers, ladolemono, & spanakorizo	36
CHILEAN SEA BASS PLAKI Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, & thyme	49
SWORDFISH SOUVLAKI Charcoal grilled with tomatoes, onions, peppers, ladolemono, & capers	38

SIDES

HORTA Wild greens sautéed with lemon & olive oil	12
ROASTED POTATOES Greek oregano, fresh lemon	11
FRIED POTATOES Greek oregano	11
GRILLED VEGETABLES Basil yogurt, fresh mint	13
SPANAKORIZO Rice sautéed with spinach, leeks, & fresh dill	11
ORZO Choice of roasted tomato & feta <u>OR</u> caramelized onion & Greek yogurt	11

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. A GRATUITY OF 20% MAY BE ADDED AT THE MANAGERS' DISCRETION.

BY THE GLASS

RED

AGIORGITIKO

Skouras, Peloponnese, Greece | 18/70

XINOMAVRO

Alpha Estate, Amyndeon, Greece | 17/64

NEBBIOLO

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

WHITE

ASSYRTIKO

Atlantis White, Santorini, Greece | 20/75

MOSCHOFILERO

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

Chateau de Péronne, Burgundy, France | 17/64

BORDEAUX BLANC

Chateau des Matarads, Bordeaux, France | 17/64

ROSÉ &
SPARKLING

ROSÉ

Athena, Languedoc, France | 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

BEER

DRAFTS

MOCKTAILS

CRETAN PALMER

Greek mountain tea, lavender syrup, lemonade | 9

SANTORINI SODA

Club soda, cucumber, simple syrup, fresh mint | 9

COCKTAILS

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



Rosé, strawberries, citrus, rosemary | 15

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