



MEZEDES

<b>AVGOLEMONO</b> Traditional egg & lemon chicken soup with rice	9	<b>FRIED CALAMARI</b> Served with spicy marinara	19	<b>DUO TARTARE</b> 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
<b>OCTOPODI</b> Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	24	<b>CRAB CAKE</b> Colossal and jumbo lump crab, Beluga lentils, marinated Gigantes, Dijon aioli	24	<b>SPREADS PIKILIA</b> Choose three of the following with grilled pita:	19
<b>SHRIMP SAGANAKI</b> Wild caught Gulf shrimp sautéed in roasted tomato sauce, grated feta	20	<b>SPANAKOPITA</b> Leeks, scallions, dill, spinach and feta, baked in house made phyllo dough	16	<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> Almond and garlic</li><li><b>FAVA</b> Split pea puree with diced red onion</li><li><b>HUMMUS</b> Chickpea purée with olive oil</li></ul>	
<b>CHEESE SAGANAKI</b> Traditional pan fried Kefalograviera cheese	16	<b>DOLMADES</b> Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	16		
<b>GRILLED SHRIMP</b> Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula, cherry tomatoes	22	<b>ESTIA CHIPS</b> Thinly sliced zucchini and eggplant lightly Fried served with tzatziki	20		
<b>MUSSELS</b> PEI mussels sautéed in roasted tomato sauce with grated feta topped with crispy pita sticks	21	<b>BEETS</b> Marinated red and golden beets, red onion, skordalia	16		

Spreads available individually 8

SALATES

<b>CLASSIC GREEK</b> Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	19	<b>ROMAINE</b> Chopped romaine hearts, house made oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing	16	<b>ADD TO ANY SALAD</b>	
<b>ROKA</b> Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	19			<b>Grilled Chicken</b>	8
				<b>Wild Caught Shrimp</b>	12
				<b>Grilled Salmon</b>	12
				<b>Yellowfin Tuna</b>	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. <b>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.</b>	
<b>LAVRAKI</b> European sea bass; flaky & mild white fish served with horta	35/lb
<b>TSIPOURA</b> “Royal Dorado,” firm, mild white fish served with horta	34/lb
<b>KARAVIDES</b> “Langoustines” A Mediterranean delicacy, sweet and succulent in flavor; served butterflied & grilled in shell with ladolemono	54/lb
<b>JUMBO AFRICAN PRAWNS</b> Sweet and firm; butterflied and grilled in shell with ladolemono	54/lb
<b>DOVER SOLE</b> Lightly floured & pan sautéed, this Dutch delicacy is mildly sweet and flaky	53/lb
<b>LOBSTER</b> Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	MARKET PRICE
RECOMMENDED FOR TWO OR MORE	
<b>FAGRI</b> Mediterranean white snapper with subtle earthy flavor & firm flakes; charcoal grilled with ladolemono & capers, served with horta	44/lb

RAW BAR

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

FROM THE LAND

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

FROM THE SEA

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

SIDES

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

NOTICE: THE CONSUMPTION OF RAWOR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE ISRISK OF CROSSCONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTSAND/OR SOY. ITEMSHAVE NATURALLY OCCURRINGPITSOR SEEDS. PLEASE ALERT YOUR SERVEROF ANY ALLERGIESO STRICTIONS. . MAXIMUM OF 4 CREDIT CARDSPER 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

<b>ESTIA OLD FASHIONED</b> Elijah Criadg Bourbon 10 year private label , Rakomelo, banana, chocolate, & bitters (SMOKED \$2)	18	<b>MEDUSA’S AFFAIR</b> Gin, Mastiha, & lime	16
<b>PERSEPHONE’S KISS</b> Tequila, Aperol, pomegranate, vanilla, lime, & Peychaud’s	17	<b>SPRING SANGRIA</b> Red wine, brandy, fruit, citrus, & spice	15
<b>ZEUS’ MISTRESS</b> Pear vodka, mastiha, Elderflower, lemon, ginger, & basil	17	<b>MELI</b> Vodka, passion fruit, honey, lemon ***CONTAINS ALMONDS	17
		<b>MAVRO MAURO</b> Bourbon, blackberries, lime, & cinnamon	17

WHITE WINE

<b>ASSYRTIKO</b> Atlantis White, Santorini, Greece	20/75	<b>PINOT GRIGIO</b> Barone Fini, Valdadige, Italy	13/52
<b>MOSCHOFILERO</b> Skouras, Peloponnese, Greece	16/60	<b>ALBARINO</b> Abadia de San Campio, Rias Baixas, Spain	16/60
<b>RETSINA</b> Markou Estate, Attiki, Greece	13/52	<b>CHARDONNAY</b> La Crema, Russian River Valley, California	20/75
<b>SAUVIGNON BLANC</b> Echo Bay, Marlborough, New Zealand	15/56	<b>CHARDONNAY</b> Diatom, Santa Barbara County, California	16/60
		<b>BORDEAUX BLANC</b> Chateau des Matards, Bordeaux, France	17/64

RED WINE

<b>AGIORGITIKO</b> Skouras, Peloponnese, Greece	18/70	<b>SANGIOVESE</b> San Polo, Montalcino, Italy	16/60
<b>XINOMAVRO</b> Young Vines, Thymiopoulos, Greece	15/56	<b>CABERNET SAUVIGNON</b> Substance, Columbia Valley, Washington	15/56
<b>NEBBIOLO</b> Ricossa, Langhe, Italy	20/75	<b>CABERNET SAUVIGNON</b> Daou, Paso Robles, California	20/75
<b>PINOT NOIR</b> Pike Road, Willamette Valley, Oregon	15/56	<b>MALBEC</b> Chacra La Papay, Patagonia, Argentina	15/56

ROSÉ & SPARKLING

<b>PROSECCO</b> Elmo Pio, Veneto, Italy	13/52	<b>SPARKLING ROSÉ</b> Bisol, Veneto, Italy	15/56
<b>ROSÉ</b> The Language of Yes, Salinas, California	16/60	<b>CHAMPAGNE (375mL)</b> Veuve Cliquot, Gold Label, NV	64
FULL WINE LIST AVAILABLE			

BEER BOTTLED

<b>MYTHOS</b> Greece	10	<b>'ESTIA' PILSNER</b> Hershey	8
<b>CORONA LIGHT</b> Mexico	8	<b>STELLA ARTOIS</b> Belgium	8
<b>STONE IPA</b> California	8	<b>ALLAGASH WHITE</b> Maine	8
<b>HEINEKEN 00</b> Netherlands	8	<b>CAPE MAY IPA</b> New Jersey	8
<b>HEINEKEN</b> Netherlands	8		

MOCKTAILS

<b>CRETAN PALMER</b> Greek mountain tea, lavender syrup & lemonade	6	<b>SANTORINI SODA</b> Club soda, cucumber, simple syrup, fresh mint	6
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FINE SPIRIT SELECTION

SCOTCH (SINGLE MALT SELECTION)

<b>THE MACALLAN</b> SHERRY OAK 12 YEAR	22
<b>THE MACALLAN</b> SHERRY OAK 18 YEAR	50
<b>THE MACALLAN</b> HARMONY RICH CACAO	60
<b>OBAN</b> 14 YEAR	22
<b>GLENLIVET</b> 12 YEAR	16
<b>GLENLIVET</b> 18 YEAR	25
<b>BALVENIE</b> 12 YEAR	16
<b>LAGAVULIN</b> 16 YEAR	25

TEQUILA & MEZCAL

<b>CLASE AZUL</b> PLATA	40
<b>CLASE AZUL</b> REPOSADO	45
<b>CLASE AZUL</b> DURANGO	85
<b>CLASE AZUL</b> GUERRERO	85
<b>CLASE AZUL</b> GOLD	90
<b>CLASE AZUL</b> SAN LOUIS POTOSÍ	90
<b>CLASE AZUL</b> AÑEJO	100
<b>DON JULIO</b> 1942	40
<b>CANTERA NEGRA</b> AÑEJO	35

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DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE IS A 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 & ALL ALLERGIES OR DIETARY RESTRICTIONS. A MAXIMUM OF 4 CREDIT CARDS PER TABLE. NO SEPARATE CHECKS, PLEASE.