

## MEZEDES

<b>AVGOLEMONO</b> Traditional egg & lemon chicken soup with rice	<b>9</b>	<b>FRIED CALAMARI</b> Served with spicy marinara & herb aioli	<b>20</b>	<b>DUO TARTARE</b> 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>25</b>
<b>OCTOPODI</b> Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	<b>25</b>	<b>CRAB CAKE</b> Colossal and jumbo lump crab, Beluga lentils, marinated Gigandes, Dijon aioli	<b>25</b>	<b>SPREADS PIKILIA</b> Choose three of the following with grilled pita:	<b>20</b>
<b>SHRIMP SAGANAKI</b> Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta	<b>20</b>	<b>SPANAKOPITA</b> Leeks, scallions, dill, spinach, & feta baked in house made phyllo dough	<b>16</b>	• TZATZIKI Greek yogurt, cucumber, dill, garlic	
<b>CHEESE SAGANAKI</b> Traditional pan fried Kefalograviera cheese	<b>17</b>	<b>DOLMADES</b> Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	<b>16</b>	• HTIPITI Roasted red peppers, cayenne, feta	
<b>GRILLED SHRIMP</b> Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula, & cherry tomatoes	<b>23</b>	<b>ESTIA CHIPS</b> Thinly sliced zucchini & eggplant lightly fried served with tzatziki	<b>20</b>	• MELITZANOSALATA Smoked eggplant	
<b>MUSSELS</b> PEI mussels sautéed in roasted tomato sauce with grated feta, & topped with crispy pita sticks	<b>21</b>	<b>BEETS</b> Marinated red and golden beets, red onion, potato skordalia	<b>16</b>	• TARAMASALATA Carp roe and potato purée	
				• SKORDALIA Potato and garlic	
				• FAVA Split pea purée with diced red onion	
				• HUMMUS Chickpea purée with olive oil	

Spreads available individually 8

## SALATES

<b>CLASSIC GREEK</b> Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	<b>20</b>	<b>ROMAINE</b> Chopped romaine hearts, house made oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing	<b>17</b>	<b>ADD TO ANY SALAD</b>
<b>ROKA</b> Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	<b>18</b>			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.

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

## 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

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

## FROM THE SEA

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

## SIDES

<b>HORTA</b> Wild greens sautéed with lemon & olive oil	<b>12</b>
<b>ROASTED POTATOES</b> Greek oregano, fresh lemon	<b>11</b>
<b>FRIED POTATOES</b> Greek oregano	<b>11</b>
<b>GRILLED VEGETABLES</b> Basil yogurt, fresh mint	<b>13</b>
<b>SPANAKORIZO</b> Rice sautéed with spinach, leeks, & fresh dill	<b>11</b>
<b>ORZO</b> Choice of roasted tomato & feta OR caramelized onion & Greek yogurt	<b>11</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. A GRATUITY OF 20% MAY BE ADDED AT THE MANAGERS' DISCRETION.

## BY THE GLASS

RED

### AGIORGITIKO

Monograph, Peloponnese, Greece | 18/70

### SANGIOVESE

Terra Vide, Marche, Italy | 17/64

### TEMPRANILLO

Faustino, Rioja, Spain | 20/75

### PINOT NOIR

Alias, Napa, California | 16/60

### CABERNET SAUVIGNON

Twenty Acres, Clarksburg, California | 16/60

### CABERNET SAUVIGNON

Twenty Rows, Napa, California | 20/75

### MERLOT

Chateau Haut-Garriga, Bordeaux, France | 16/60

WHITE

### ASSYRTIKO

Atlantis White, Santorini, Greece | 20/75

### MOSCHOFILERO

Stamnaki, Peloponnese, Greece | 16/60

### SAUVIGNON BLANC

Rai Valley, Marlborough, New Zealand | 15/56

### PINOT GRIGIO

Casatelli, Veneto, Italy | 14/54

### CHARDONNAY

Deloach, Russian River Valley, California | 20/75

### CHARDONNAY

Circle Creek, Sonoma, California | 17/64

### CÔTE DE GASCOGNE BLANC

Domaine Guillaman, Gascony, France | 17/64

ROSÉ &  
SPARKLING

### ROSÉ

Cielo, Veneto, Italy | 20/75

### SPARKLING ROSÉ

Bisol, Veneto, Italy | 16/60

### PROSECCO

Canal Grando, 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

BEER

DRAFTS

MOCKTAILS

## 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