



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

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 ANEJO	35

SIGNATURE COCKTAILS

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

WHITE WINE

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

RED WINE

AGIORGITIKO Skouras, Peloponnese, Greece	18/70	SANGIOVESE San Polo, Montalcino, Italy	16/60
XINOMAVRO Alpha Estate, Amyndeon, Greece	17/64	CABERNET SAUVIGNON Substance, Columbia Valley, Washington	15/56
NEBBIOLO Ricossa, Langhe, Italy	20/75	CABERNET SAUVIGNON Daou, Paso Robles, California	20/75
PINOT NOIR Pike Road, Willamette Valley, Oregon	15/56	MALBEC Chacra La Papay, Patagonia, Argentina	15/56

ROSÉ & SPARKLING

PROSECCO Bisot, Veneto, Italy	13/52	SPARKLING ROSÉ Bisot, Veneto, Italy	15/56
ROSÉ The Language of Yes, Salinas, California	16/60	CHAMPAGNE (375mL) Veuve Cliquot, Gold Label, NV	64
CHAMPAGNE (187mL) Moët Chandon, NV	20	FULL WINE LIST AVAILABLE	

BEER BOTTLED

MYTHOS Greece	10
CORONA LIGHT Mexico	9
STONE IPA California	9
HEINEKEN Netherlands	9
RUN WILD NON ALCOHOLIC IPA Connecticut	10

DRAFT

'ESTIA' PILSNER Hershey	9
STELLA ARTOIS Belgium	9
ALLAGASH WHITE Maine	9
CAPE MAY IPA New Jersey	9

MOCKTAILS

CRETAN PALMER Greek mountain tea, lavender syrup & lemonade	8	SANTORINI SODA Club soda, cucumber, simple syrup, fresh mint	8
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