



MEZEDES

<b>AVGOLEMONO</b> Traditional egg & lemon chicken soup with rice	<b>9</b>	<b>FRIED CALAMARI</b> Served with spicy marinara	<b>19</b>	<b>DUO TARTARE</b> Diced yellowfin tuna & salmon avocado, soy dressing with scallions, shallots, lemon juice, & chives topped with wasabi roe; crispy potato chips	<b>24</b>
<b>OCTOPODI</b> Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	<b>24</b>	<b>CRAB CAKE</b> Colossal and jumbo lump crab, Beluga lentils, marinated Gigantes, Dijon aioli	<b>24</b>	<b>SPREADS PIKILIA</b> Choose three of the following with grilled pita:	<b>19</b>
<b>SHRIMP SAGANAKI</b> Wild caught Gulf shrimp sautéed in roasted tomato sauce, grated feta	<b>20</b>	<b>SPANAKOPITA</b> Leeks, scallions, dill, spinach and feta, baked in house made phyllo dough	<b>16</b>	<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> Potato 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	<b>16</b>	<b>DOLMADES</b> Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	<b>16</b>		
<b>GRILLED SHRIMP</b> Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula, cherry tomatoes	<b>22</b>	<b>ESTIA CHIPS</b> Thinly sliced zucchini and eggplant lightly Fried served with tzatziki	<b>20</b>		
<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>		

SALATES

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

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

RAW BAR

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

FROM THE LAND

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

FROM THE SEA

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

SIDES

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

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 ITS OR SEEDS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR RESTRICTIONS. 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  
ON THE PRIX FIXE MENU

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	ANÉJO	35

SIGNATURE COCKTAILS

ESTIA OLD FASHIONED	18	SPRING SANGRIA	15
Bourbon, peach bitters, vanilla, & ginger (SMOKED \$2)		Rosé, peach, citrus, & strawberry	
MERAKI	17	MELI	17
Tequila, watermelon, mint, lime, & a pinch of salt		Vodka, passion fruit, almond liquor, honey, & lemon	
SANTORINI SPRITZ	17	POMONA	17
Gin, hibiscus, basil, & lemon, topped with club soda		Tequila, mango, lime, & coconut, tajin rim	

WHITE WINE

ASSYRTIKO	20/75	PINOT GRIGIO	13/52
Atlantis White, Santorini, Greece		Barone Fini, Valdadige, Italy	
MOSCHOFILERO	16/60	CHARDONNAY	20/75
Skouras, Peloponnese, Greece		La Crema, Russian River Valley, California	
RETSINA	12/34	CHARDONNAY	16/60
Malamatina, Asopia of Tanagra, Greece		Diatom, Santa Barbara County, California	
SAUVIGNON BLANC	15/56	BORDEAUX BLANC	17/64
Echo Bay, Marlborough, New Zealand		Chateau des Matards, Bordeaux, France	

RED WINE

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

ROSÉ & SPARKLING

ROSÉ	16/60	PROSECCO	13/52
The Language of Yes, Salinas, California		Bisol, Veneto, Italy	
SPARKLING ROSÉ	15/56		
Bisol, Veneto, Italy			

FULL WINE LIST AVAILABLE

BEER

BOTTLED

DRAFT

MYTHOS	10	STELLA ARTOIS	9
Greece		Belgium	
CORONA LIGHT	9	ALLAGASH WHITE	9
Mexico		Maine	
STONE IPA	9	CAPE MAY IPA	9
California		New Jersey	
RUN WILD NON ALCOHOLIC IPA	10		
Connecticut			

MOCKTAILS

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

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