



MEZEDES

AVGOLEMONO <i>Traditional egg & lemon chicken soup with rice</i>	9	MUSSELS <i>PEI mussels sauteed in roasted tomato sauce with grated feta, & topped with crispy pita</i>	21	BEETS <i>Marinated red and golden beets, red onion, potato skordalia</i>	16
OCTOPODI <i>Charcoal grilled, fava puree, pickled red onion, Holland peppers, capers, extra virgin olive oil</i>	25	CRAB CAKE <i>Colossal and jumbo lump crab, Beluga lentils, marinated Gigandes, Dijon aioli</i>	25	DUO TARTARE <i>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</i>	25
SHRIMP SAGANAKI <i>Wild caught Gulf shrimp sauteed in roasted tomato sauce with grated feta</i>	20	SPANAKOPITA <i>Leeks, scallions, dill, spinach, & feta baked in house made phyllo dough</i>	16	SPREADS PIKILIA <i>Choose three of the following with grilled pita:</i>	20
CHEESE SAGANAKI <i>Traditional pan fried Kefalograviera cheese</i>	17	DOLMADES <i>Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki</i>	16	TZATZIKI Greek yogurt, cucumber, dill, garlic	
GRILLED SHRIMP <i>Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula, & cherry tomatoes</i>	23	ESTIA CHIPS <i>Thinly sliced zucchini & eggplant lightly fried served with tzatziki</i>	20	HTIPIITI Roasted red peppers, cayenne, feta	
FRIED CALAMARI <i>Served with spicy marinara & herb aioli</i>	20			MELITZANOSALATA Smoked eggplant	
				TARAMASALATA Carp roe & potato purée	
				SKORDALIA Potato and garlic	
				<i>Spreads available individually</i>	8

SALATES

CLASSIC GREEK <i>Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette</i>	20	ROMAINE <i>Chopped romaine hearts, house made oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing</i>	17	ROKA <i>Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette</i>	18
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ADD TO ANY SALAD 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 <i>European sea bass, flaky, mild white fish served with horta</i>	36/lb	DOVER SOLE <i>Lightly floured and pan sauteed, this Dutch delicacy is mildly sweet and flaky</i>	54/lb
TSIPOURA <i>"Royal Dorado," firm, mild white fish served with horta</i>	35/lb	LOBSTER <i>Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes</i>	Market Price
KARAVIDES <i>"Langoustines" A Mediterranean delicacy, sweet & succulent in flavor; served butterflied & grilled in shell with ladolemono</i>	55/lb	RECOMMENDED FOR TWO OR MORE	
JUMBO AFRICAN PRAWNS <i>Sweet and firm, butterflied & grilled in shell with ladolemono</i>	55/lb	FAGRI <i>Mediterranean white snapper with subtle earthy flavor & firm flakes; charcoal grilled with ladolemono & capers; served with horta</i>	45/lb

RAW BAR

SEAFOOD TOWER <i>Fresh lobster, oysters, jumbo shrimp, mussels, & crab cocktail, traditional accoutrements</i>	93
PLEASE, NO SUBSTITUTIONS	
OYSTERS <i>Chef's daily selection served with cocktail & mignonette sauces</i>	20/39
SHRIMP COCKTAIL <i>Four jumbo shrimp, cocktail sauce, fresh horseradish, and lemon</i>	23

FROM THE SEA

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

FROM THE LAND

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

HORTA
12

ROASTED POTATOES
11

FRIED POTATOES
11

SPANAKORIZO
11

GRILLED VEGETABLES
13

ORZO
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.

Estia®

BY THE GLASS

RED

AGIORGITIKO

Monograph, Peloponnese, Greece | 18/70

SANGIOVESE

Terra Viva, 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

ROSE & 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 | 18
SMOKED +\$2

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

Vine ripened tomatoes, cucumbers, green peppers, red onions, olives, feta cheese, red wine vinaigrette

OCTOPODI +\$7

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

Chefs choice of locally made sorbet

ORGANIC CHICKEN

Roasted leg and breast, caramelized onion & yogurt orzo, lemon thyme jus

LAVRAKI +\$6

European sea bass grilled & fileted with ladolemono, capers, & oregano; served with spanakorizo

LAMB CHOPS +\$13

Three charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs, & lemon; served with Greek fried potatoes & tzatziki

BAKLAVA +\$2

Layered phyllo, pistachios, walnuts, caramel