



MEZEDES

AVGOLEMONO	9
<i>Traditional egg & lemon chicken soup with rice</i>	
OCTOPODI	25
<i>Charcoal grilled, fava puree, pickled red onion, Holland peppers, capers, extra virgin olive oil</i>	
SHRIMP SAGANAKI	20
<i>Wild caught Gulf shrimp sauteed in roasted tomato sauce with grated feta</i>	
CHEESE SAGANAKI	17
<i>Traditional pan fried Kefalograviera cheese</i>	
GRILLED SHRIMP	23
<i>Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula, & cherry tomatoes</i>	
FRIED CALAMARI	20
<i>Served with spicy marinara & herb aioli</i>	

MUSSELS	21
<i>PEI mussels sauteed in roasted tomato sauce with grated feta, & topped with crispy pita</i>	
CRAB CAKE	25
<i>Colossal and jumbo lump crab, Beluga lentils, marinated Gigandes, Dijon aioli</i>	
SPANAKOPITA	16
<i>Leeks, scallions, dill, spinach, & feta baked in house made phyllo dough</i>	
DOLMADES	16
<i>Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki</i>	
ESTIA CHIPS	20
<i>Thinly sliced zucchini & eggplant lightly fried served with tzatziki</i>	

BEETS	16
<i>Marinated red and golden beets, red onion, potato skordalia</i>	
DUO TARTARE	25
<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>	
SPREADS PIKILIA	20
<i>Choose three of the following with grilled pita:</i>	
TZATZIKI <i>Greek yogurt, cucumber, dill, garlic</i>	
HTIPITI <i>Roasted red peppers, cayenne, feta</i>	
MELITZANOSALATA <i>Smoked eggplant</i>	
TARAMASALATA <i>Carp roe & potato purée</i>	
SKORDALIA <i>Potato and garlic</i>	
<i>Spreads available individually</i>	
8	

SALATES

CLASSIC GREEK	20
<i>Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette</i>	

ROMAINE	17
<i>Chopped romaine hearts, house made oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing</i>	

ROKA	18
<i>Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette</i>	

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

RAW BAR

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

FROM THE SEA

FROM THE LAND

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

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

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HORTA	ROASTED POTATOES	FRIED POTATOES	SPANAKORIZO	GRILLED VEGETABLES	ORZO
12	11	11	11	13	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.



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

BEER

MYTHOS

Greece | 12

PAROS SESSION IPA

Greece | 12

CORONA LIGHT

Mexico | 12

RUN WILD NON ALCOHOLIC IPA

Connecticut | 12

DRAFTS

STELLA ARTOIS

Belgium | 12

ALLAGASH

Maine | 12

CAPE MAY IPA

New Jersey | 12

MOCKTAILS

CRETAN PALMER

Greek mountain tea, lavender syrup, lemonade | 9

SANTORINI SODA

Club soda, cucumber, simple syrup, fresh mint | 9

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

SORBET

Chefs choice of locally made sorbet

ROASTED 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