



MEZEDES

AVGOLEMONO Traditional egg and lemon chicken soup with rice	9	FRIED CALAMARI Served with spicy marinara	19	DUO TARTARE 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	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 Gigandes, 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 with grated feta	20	SPANAKOPITA Leeks, scallions, dill, spinach, & feta baked in house made phyllo dough	16	<ul style="list-style-type: none">TZATZIKI Greek yogurt, cucumber, dill, garlicHTIPITI Roasted red peppers, cayenne, fetaMELITZANOSALATA Smoked eggplantTARAMASALATA Carp roe and potato puréeSKORDALIA Potato and garlicFAVA Split pea purée with diced red onionHUMMUS 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, potato skordalia	16		
				<i>Spreads available individually</i>	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 and 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 & 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. INQUIRE WITH YOUR SERVER.					
LAVRAKI European sea bass, flaky, mild white fish served with horta	35/lb	DOVER SOLE Lightly floured and 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	RECOMMENDED FOR TWO OR MORE			
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	92
Fresh lobster, oysters, jumbo shrimp, mussels, & crab cocktail, traditional accoutrements	
PLEASE NO SUBSTITUTIONS	
OYSTERS	18 / 36
Chef’s daily selection served with cocktail & mignonette sauces	
SHRIMP COCKTAIL	22
Four jumbo shrimp, cocktail sauce, fresh horseradish, and lemon	

FROM THE LAND

LAMB CHOPS Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki	42
ADD AN EXTRA LAMB CHOP	12
ROASTED CHICKEN Confit leg and breast, caramelized onion and yogurt orzo, lemon thyme jus	34
LAMB SHANK Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and 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 and Kefalograviera bechamel	25
PAPOUTSAKIA Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	24
PASTA A LA GRECCA Rigatoni sautéed with roasted tomato sauce and 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 and fresh basil	43
TUNA Sesame seed encrusted tuna grilled rare, sautéed with, marinated beets, almond skordalia	40
MIXED SEAFOOD ORZO Wild caught Gulf shrimp, calamari and mussels sautéed with roasted tomato sauce, orzo, grated feta, fresh basil	38
SALMON Charcoal grilled Faroe Island salmon with ladolemono, capers and spanakorizo	35
CHILEAN SEA BASS PLAKI Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, and thyme	48
SWORDFISH SOUVLAKI Charcoal grilled with tomatoes, onions, peppers, ladolemono, and capers	37

SIDES

HORTA Wild greens sautéed with lemon and 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 and fresh dill	10
ORZO Choice of roasted tomato and feta <u>OR</u> caramelized onion and Greek yogurt	10

NOTICE: THE CONSUMPTION OF RAWOR 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, NUTSAND/OR SOY. ITEMSHAVE NATURALLY OCCURRINGPITSOR SEEDS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIESOR RESTRICTIONS. AGRATUITY OF 20% MAY BE ADDED AT MANAGERSDISCRETION. MAXIMUM OF 4 CREDIT CARDSPER TABLE. NO SEPARATE CHECKS, PLEASE.



BY THE GLASS

RED

AGIORGITIKO

Skouras, Peloponnese, Greece | 18/70

XINOMAVRO

Alpha Estate, Amyndeon, Greece | 17/64

NEBBIOLO

Ricossa, Langhe, Italy | 20/75

PINOT NOIR

Pike Road, Willamette Valley, Oregon | 15/56

CABERNET SAUVIGNON

Substance, Columbia Valley, Washington | 15/56

CABERNET SAUVIGNON

Daou, Paso Robles, California | 20/75

MALBEC

Chacra La Papay, Patagonia, Argentina | 15/56

ASSYRTIKO

Atlantis White, Santorini, Greece | 20/75

MOSCHOFILERO

Skouras, Peloponnese, Greece | 16/60

SAUVIGNON BLANC

Echo Bay, Marlborough, New Zealand | 15/56

PINOT GRIGIO

Barone Fini, Valdadige, Italy | 13/52

CHARDONNAY

La Crema, Russian River Valley, California | 20/75

CHARDONNAY

Diatom, Santa Barbara County, California | 16/60

BORDEAUX BLANC

Chateau des Matards, Bordeaux, France | 17/64

ROSÉ &
SPARKLING

ROSÉ

Vaňa Vik, Cachapoal Valley, Chile | 20/75

SPARKLING ROSÉ

Bisol, Veneto, Italy | 15/56

PROSECCO

Bisol, Veneto, Italy | 13/52

MYTHOS

Greece | 10

PAROS SUMMER WIT

Greece | 10

CORONA LIGHT

Mexico | 10

RUN WILD NON ALCOHOLIC IPA

Connecticut | 10

STELLA ARTOIS

Belgium | 9

ALLAGASH WHITE

Maine | 9

CAPE MAY IPA

New Jersey | 9

CRETAN PALMER

Greek mountain tea, lavender syrup & lemonade | 8

SANTORINI SODA

Club soda, cucumber, simple syrup, & fresh mint | 8

BEER

DRAFTS

MOCKTAILS

WHITE

COCKTAILS

ESTIA OLD FASHIONED



Bourbon, peach
bitters, vanilla, ginger
(SMOKED + \$2) | 18

XENIA



Tequila, watermelon,
mint, lime,
pinch of salt | 17

MELI



Vodka, passion fruit,
almond liqueur,
honey, lemon | 17

SANTORINI SPRITZ



Gin, hibiscus, basil,
lemon, topped with
club soda | 17

SUMMER SANGRIA



Rosé, peach, citrus,
strawberry | 15

PRIX FIXE MENU

available in house only for parties of 6 or less

40

APPETIZER

FRIED CALAMARI

Spicy marinara, 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, red wine
vinaigrette

OCTOPODI **\$7 supplement**

Charcoal grilled, fava purée, pickled red onion,
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 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

BAKLAVA **\$2 supplement**

Layered phyllo, pistachios, walnuts, caramel