



MEZEDES

<b>AVGOLEMONO</b> Traditional egg and 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 & 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	<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 Gigandes, 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 with grated feta	<b>20</b>	<b>SPANAKOPITA</b> Leeks, scallions, dill, spinach, & 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 purée 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>		

Spreads available individually 8

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 and 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 & AROUND THE WORLD. WHOLE FISH ARE CHARCOAL GRILLED WITH LADOLEMONO, CAPERS & OREGANO, AND 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.

<b>LAVRAKI</b> European sea bass, flaky, mild white fish served with horta	<b>35/LB</b>	<b>DOVER SOLE</b> Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	<b>53/lb</b>
<b>TSIPOURA</b> “Royal Dorado,” firm, mild white fish served with horta	<b>34/LB</b>	<b>LOBSTER</b> Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	<b>MARKET PRICE</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>RECOMMENDED FOR TWO OR MORE</b>	
<b>JUMBO AFRICAN PRAWNS</b> Sweet and firm, butterflied and grilled in shell with ladolemono	<b>54/LB</b>	<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

**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

<b>LAMB CHOPS</b> Three Australian lamb chops, marinated in olive oil, fresh herbs , & lemon, then charcoal grilled; served with Greek fried potatoes & tzatziki	<b>42</b>
<b>ADD AN EXTRA LAMB CHOP</b>	<b>12</b>
<b>ROASTED CHICKEN</b> Confit leg & breast over a caramelized onion & yogurt orzo, lemon thyme jus	<b>34</b>
<b>LAMB SHANK</b> Bone-in Red wine braised lamb shank in a roasted tomato sauce over orzo, & topped with grated feta	<b>37</b>
<b>PRIME NY STRIP STEAK</b> Prime NY strip steak grilled with fresh thyme & grilled vegetables	<b>60</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 SHRIM P</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 then sautéed with cherry tomatoes & linguini in a brandy infused tomato sauce; topped with grated feta & fresh basil	<b>43</b>
<b>TUNA</b> Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond skordalia	<b>40</b>
<b>MIXED SEAFOOD ORZO</b> Wild caught Gulf shrimp, calamari and mussels sautéed in a roasted tomato sauce over orzo, & topped with grated feta & fresh basil	<b>38</b>
<b>SALMON</b> Charcoal grilled Faroe Island salmon with ladolemono, capers, & spanakorizo	<b>35</b>
<b>CHILEAN SEA BASS PLAKI</b> Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, & thyme	<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 and 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 and feta <u>OR</u> caramelized onion and Greek yogurt	<b>10</b>

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 ISRISK OF CROSSCONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTSAND/OR SOY. ITEMHAVE 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

Siduri, Willamette Valley, Oregon | 15/56

CABERNET SAUVIGNON

Silverpalm, Mendocino Valley, California | 16/60

CABERNET SAUVIGNON

Daou, Paso Robles, California | 20/75

MALBEC

Chacra La Papay, Patagonia, Argentina | 16/60

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 Matarads, 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 SESSION IPA

Greece | 10

CORONA LIGHT

Mexico | 10

RUN WILD NON ALCOHOLIC IPA

Connecticut | 10

STELLA ARTOIS

Belgium | 10

ALLAGASH WHITE

Maine | 10

CAPE MAY IPA

New Jersey | 10

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 | 40

available in house only for parties of 6 or less

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 cheese, red wine vinaigrette

OCTOPODI \$7 supplement

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

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 & fileted with ladolemonzo, capers, & oregano; served with spanakorizo

LAMB CHOPS \$13 supplement

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

BAKLAVA \$2 supplement

Layered phyllo, pistachios, walnuts, caramel