Estia®

MEZEDES

AVGOLEMONO 9
Traditional egg & lemon chicken soup with rice

OCTOPODI 25
Charcoal grilled, fava puree, pickled red onion, Holland peppers, capers, extra virgin olive oil

SHRIMP SAGANAKI 22
Wild caught Gulf shrimp sauteed in roasted tomato sauce with grated feta

CHEESE SAGANAKI 19
Traditional pan fried Kefalograviera cheese

GRILLED SHRIMP 25
Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula, & cherry tomatoes

FRIED CALAMARI 21
Served with spicy marinara & herb aioli

MUSSELS 22
PEI mussels sauteed in roasted tomato sauce with grated feta, & topped with crispy pita

CRAB CAKE 28
Colossal and jumbo lump crab, Beluga lentils, marinated Gigandes, Dijon aioli

SPANAKOPITA 16
Leeks, scallions, dill, spinach, & feta baked in house made phyllo dough

DOLMADES 16
Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki

ESTIA CHIPS 21
Thinly sliced zucchini & eggplant lightly fried served with tzatziki

BEETS 16
Marinated red and golden beets, red onion, potato skordalia

DUO TARTARE 25
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

SPREADS PIKILIA 20
Choose three of the following with grilled pita:

- **TZATZIKI** *Greek yogurt, cucumber, dill, garlic*
- **HTIPITI** *Roasted red peppers, cayenne, feta*
- **MELITZANOSALATA** *Smoked eggplant*
- **TARAMASALATA** *Carp roe & potato purée*
- **SKORDALIA** *Potato and garlic*
- **FAVA** *Split pea puree with diced red onion*

Spreads available individually 8

SALATES

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

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

ROKA 18
Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette

ADD TO ANY SALAD *Grilled Chicken* 9 *Wild Caught Shrimp* 12 *Grilled Salmon* 13 *Yellowfin Tuna* 14

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 37/lb
European sea bass, flaky, mild white fish served with horta

TSIPOURA 36/lb
"Royal Dorado," firm, mild white fish served with horta

KARAVIDES 55/lb
"Langoustines" A Mediterranean delicacy, sweet & succulent in flavor; served butterflied & grilled in shell with ladolemono

JUMBO AFRICAN PRAWNS 55/lb
Sweet and firm, butterflied & grilled in shell with ladolemono

DOVER SOLE 54/lb
Lightly floured and pan sauteed, this Dutch delicacy is mildly sweet and flaky

LOBSTER Market Price
Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes

RECOMMENDED FOR TWO OR MORE

FAGRI 45/lb
Mediterranean white snapper with subtle earthy flavor & firm flakes; charcoal grilled with ladolemono & capers; served with horta

RAW BAR

OYSTERS 20/39
Chef's daily selection served with cocktail & mignonette sauces

SHRIMP COCKTAIL 24
Four Jumbo shrimp, cocktail sauce, fresh horseradish, & lemon

MAINS

FROM THE SEA

HALIBUT 42
Charcoal grilled with ladolemono, capers, vegetable souvlaki, & Kalamata olive tapenade

LOBSTER LINGUINI 45
Fresh lobster, deshelled then sauteed with cherry tomatoes & linguini in a brandy infused tomato sauce; topped with grated feta & fresh basil

TUNA 41
Sesame seed encrusted tuna grilled rare, sauteed horta, marinated beets, almond skordalia

MIXED SEAFOOD ORZO 40
Wild caught Gulf shrimp, calamari, & mussels sauteed in a roasted tomato sauce over orzo, & topped with grated feta & fresh basil

SALMON 37
Charcoal grilled Faroe Island salmon with capers, ladolemono, & spanakorizo

CHILEAN SEA BASS PLAKI 49
Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, & thyme

SWORDFISH SOUVLAKI 39
Charcoal grilled with tomatoes, onions, peppers, ladolemono, & capers

FROM THE LAND

LAMB CHOPS 36/66
Two / Four charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs, & lemon served with Greek fried potatoes & tzatziki

ADD AN EXTRA LAMBCHOP 16

ROASTED CHICKEN 35
Confit leg & breast over a caramelized onion & yogurt orzo, lemon thyme jus

LAMB SHANK 38
Red wine braised bone-in lamb shank served over orzo in a roasted tomato sauce, topped with grated feta cheese

PRIME NY STRIP STEAK 61
Prime NY strip steak grilled with fresh thyme & grilled vegetables

MOUSSAKA 26
Traditional layered casserole with ground beef, potatoes, sliced eggplant, & Kefalograviera bechamel

PAPOUTSAKIA 25
Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta

PASTA A LA GRECCA 24
Rigatoni & sauteed spinach in a roasted tomato sauce, topped with grated feta

ADD GRILLED CHICKEN 9 / WILD CAUGHT SHRIMP 12

SIDES

HORTA 12 | ROASTED POTATOES 12 | 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.

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

BORDEAUX BLANC
Chateau des Matards, Bordeaux, 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

CORONA NON ALCOHOLIC
Mexico | 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



Pinot grigio, vodka, peach, orange, prosecco | 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

ENTRÉE

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

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

LAVRAKI +$7
European sea bass grilled & fileted with ladolemono, capers, & oregano; served with spanakorizo

LAMB CHOPS +$18
Three charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs, & lemon; served with Greek fried potatoes & tzatziki

DESSERT

SORBET
Chefs choice of locally made sorbet

BAKLAVA +$2
Layered phyllo, pistachios, walnuts, caramel