

19

16

MEZEDES

AVGOLEMONO Traditional egg & lemon chicken soup with rice	9	FRIED CALAMARI Served with spicy marin
OCTOPODI Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	24	CRAB CAKE Colossal and jumbo lun marinated Gigandes, D
SHRIMP SAGANAKI Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta	20	SPANAKOPITA Leeks, scallions, dill, sp in house made phyllo o
CHEESE SAGANAKI Traditional pan fried Kefalograviera cheese	16	DOLMADES Valencia rice, pine nuts
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled	22	dill wrapped in grape le ESTIA CHIPS Think aligned a containing

MUSSELS 21 PEI mussels sautéed in roasted tomato sauce with grated feta, & topped with crispy pita sticks

with ladolemono, arugula, & cherry tomatoes

with spicy marinara & herb aioli **CAKE** 24 al and iumbo lump crab. Beluga lentils. ited Gigandes, Dijon aioli ΔΚΩΡΙΤΔ 16 scallions, dill, spinach, & feta baked se made phyllo dough /ADES 16 ia rice, pine nuts, currants, fennel & apped in grape leaves, served with tzatziki **CHIPS** 20 Thinly sliced zucchini & eggplant lightly fried served with tzatziki **BEETS** 16 Marinated red and golden beets, red onion, potato skordalia

DUO TARTARE 24 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

Choose three of the following with grilled pita:

- TZATZIKI Greek yogurt, cucumber, dill, garlic
- HTIPITI Roasted red peppers, cavenne, feta
- **MELITZANOSALATA** Smoked eggplant
- TARAMASALATA Carp roe and potato purée
- SKORDALIA Potato and garlic
- FAVA Split pea purée with diced red onion
- **HUMMUS** Chickpea purée with olive oil

Spreads available individually 8

SALATES

CLASSIC GREEK Vine ripened tomatoes, cucumbers, olives, green

peppers, red onions, feta, red wine vinaigrette **ROKA**

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

ROMAINE

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

ADD TO ANY SALAD

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. PLEASE INQUIRE WITH YOUR SERVER.

LAVRAKI 35/LB

European sea bass, flaky, mild white fish served with horta

TSIPOURA "Royal Dorado," firm, mild white fish served

with horta **KARAVIDES**

"Langoustines" A Mediterranean delicacy,

sweet & succulent in flavor; served butterflied & grilled in shell with ladolemono

JUMBO AFRICAN PRAWNS

Sweet and firm, butterflied & grilled in shell with ladolemono

DOVER SOLE

Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky

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

RECOMMENDED FOR TWO OR MORE

44/LB **FAGRI**

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

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

ADD AN EXTRA LAMB CHOP 12

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

LAMB SHANK 37

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

PRIME NY STRIP STEAK 60

Prime NY strip steak grilled with fresh thyme & grilled vegetables

MOUSSAKA

Traditional layered casserole with ground beef, potatoes, sliced eggplant, & Kefalograviera bechamel **PAPOUTSAKIA** 24

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

PASTA A LA GRECCA 22 Rigatoni & sautéed spinach in a roasted tomato

sauce, topped with grated feta ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 12

FROM THE SEA

Charcoal grilled with ladolemono, capers. vegetable souvlaki, & Kalamata olive tapenade 43

LOBSTER LINGUINI

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

Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond skordalia

MIXED SEAFOOD ORZO 38

Wild caught Gulf shrimp, calamari, & mussels sautéed in a roasted tomato sauce over orzo. & topped with grated feta & fresh basil

SALMON 35

Charcoal grilled Faroe Island salmon with capers. ladolemono, & spanakorizo

CHILEAN SEA BASS PLAKI 48

Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, & thyme

SWORDFISH SOUVLAKI 37

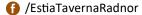
Charcoal grilled with tomatoes, onions, peppers, ladolemono, & capers

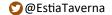
SIDES

HORTA	11	
Wild greens sautéed with lemon & olive oil		
ROASTED POTATOES	10	
Greek oregano, fresh lemon		
FRIED POTATOES	10	
Greek oregano		
GRILLED VEGETABLES	12	
Basil yogurt, fresh mint		
SPANAKORIZO	10	
Rice sautéed with spinach, leeks, & fresh dill		
ORZO	10	
Choice of roasted tomato & feta OR		
caramelized onion & Greek yogurt		

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

ED

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 | 16/60

CABERNET SAUVIGNON

Silverpalm, Mendocino Valley, California | 16/60

CABERNET SAUVIGNON

Daou, Paso Robles, California | 20/75

MALREC

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 | 14/54

CHARDONNAY

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

CHARDONNAY

Diatom, Santa Barbara County, California | 17/64

BORDEAUX BLANC

Chateau des Matards, Bordeaux, France | 17/64

ROSÉ

Vaña Vik, Cachapoal Valley, Chile | 20/75

SPARKLING ROSÉ

Bisol, Veneto, Italy | 16/60

PROSECCO

Bisol, 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

COCKTAILS

ESTIA OLD FASHIONED

SANTORINI SPRITZ

ASTRA

MELI

DIONYSIUS

AEGEAN SANGRIA



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



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



Tequila, strawberry, mint, lime | 17



Vodka, passionfruit, almond liqueur, honey, lemon | 17



Berry infused vodka, lemon, prosecco | 17



Red wine, brandy, fresh fruit, citrus | 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 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

ORGANIC CHICKEN

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

LAVRAKI **\$6** supplement

European sea bass grilled & fileted with ladolemono, 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 & tzatziki

DESSERT

KARIDOPITA

Honey walnut cake, cinnamon syrup

SORBET

Chef's choice of locally made sorbet

BAKLAVA \$2 supplement

Layered phyllo, pistachios, walnuts, caramel