

# GLUTEN FREE MENU

## MEZEDES

<b>AVGOLEMONO</b> Traditional egg & lemon soup with rice	<b>9</b>	<b>MUSSELS</b> PEI mussels sautéed in a roasted tomato sauce with garlic & grated feta cheese	<b>21</b>
<b>OCTOPODI</b> Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	<b>25</b>	<b>SPREADS PIKILIA</b> Choose three of the following with vegetables:	<b>20</b>
<b>SHRIMP SAGANAKI</b> Wild caught Gulf shrimp sautéed with roasted tomato sauce, garlic & grated feta	<b>20</b>	<ul style="list-style-type: none"><li><b>TZATZIKI</b> Yogurt, cucumber, dill, garlic</li><li><b>HTIPITI</b> Roasted red peppers, cayenne, feta</li><li><b>MELITZANOSALATA</b> Roasted eggplant</li><li><b>TARAMASALATA</b> Carp roe and potato</li><li><b>FAVA</b> Split pea puree with diced red onion</li><li><b>HUMMUS</b> Chickpea puree with olive oil</li><li><b>SKORDALIA</b> Potato and garlic</li></ul>	
<b>BEETS</b> Marinated red and golden beets, red onion, & potato skordalia	<b>16</b>	<b>SPREADS AVAILABLE INDIVIDUALLY</b>	<b>9</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 shrimp charcoal grilled with ladolemono, fennel, & radicchio	<b>23</b>		

## RAW BAR

### SEAFOOD TOWER **93**

Fresh lobster, oysters, jumbo shrimp, mussels, & crab cocktail, traditional accompaniments

**NO SUBSTITUTIONS, PLEASE**

### OYSTERS **20 / 39**

Chef's daily selection served with cocktail & mignonette sauces

### SHRIMP COCKTAIL **23**

Four jumbo shrimp, cocktail sauce, fresh horseradish & lemon

## SALATES

<b>GREEK</b> Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, & feta cheese, red wine vinaigrette	<b>20</b>	<b>ROKA</b> Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	<b>18</b>	<b>ROMAINE</b> Chopped romaine hearts, grated feta & Kefalograviera cheeses, creamy caper dill dressing	<b>17</b>
--	-----------	---	-----------	--	-----------

## WHOLE FISH SELECTIONS

ESTIA SOURCES ONLY THE FRESHEST FISH FROM GREECE AND AROUND THE WORLD. WHOLE FISH ARE CHARCOAL GRILLED WITH LADOLEMONO, CAPERS, & OREGANO. 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.

<b>LAVRAKI</b> European sea bass, flaky, mild white fish served with horta	<b>36/LB</b>	<b>KARAVIDES</b> "Langoustines" A Mediterranean delicacy, sweet & succulent in flavor, served butterflied & grilled in shell with ladolemono	<b>55/LB</b>
<b>TSIPOURA</b> "Royal Dorado," firm & mild white fish served with horta	<b>35/LB</b>	<b>JUMBO AFRICAN PRAWNS</b> Sweet and firm, succulent flavor, served butterflied & grilled in shell with ladolemono	<b>55/LB</b>
<b>LOBSTER</b> Fresh Maine lobster grilled in shell with ladolemono, served with grilled vegetables	<b>MP</b>		

## ENTRÉES

<b>TUNA</b> Sesame seed encrusted sushi grade tuna grilled rare, sautéed Horta, marinated beets, & crispy parsley	<b>41</b>	<b>ORGANIC CHICKEN</b> Organic confit leg & breast, grilled vegetables, lemon thyme jus	<b>35</b>
<b>CHILEAN SEA BASS PLAKI</b> Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, & thyme	<b>49</b>	<b>SWORDFISH SOUVLAKI</b> Charcoal grilled swordfish, ladolemono, tomatoes, onions, & peppers	<b>38</b>
<b>LAMB CHOPS</b> Three charcoal grilled marinated in olive oil, fresh herbs and lemon, served with grilled vegetables & tzatziki	<b>43</b>	<b>SALMON</b> Charcoal grilled Faro Island salmon charcoal grilled with ladolemono, capers, & spanakorizo	<b>35</b>
<b>ADD EXTRA LAMB CHOP</b>	<b>12</b>	<b>PAPOUTSAKIA</b> Roasted eggplant & vegetable souvlaki, roasted tomato sauce, grated feta cheese	<b>25</b>
<b>PRIME NY STRIP STEAK</b> Prime cut NY strip steak with fresh thyme, served with vegetables & fresh thyme	<b>61</b>		

## SIDES

<b>HORTA</b> Wild wilted greens with lemon & olive oil	<b>12</b>
<b>ROASTED POTATOES</b> Greek oregano & fresh lemon	<b>11</b>
<b>GRILLED VEGETABLES</b> Basil, yogurt, & fresh mint	<b>13</b>
<b>SPANAKORIZO</b> Rice sautéed with dill, spinach, & leeks	<b>11</b>