

GLUTEN FREE MENU

MEZEDES

AVGOLEMONO	9
Traditional egg and lemon chicken soup with rice	
OCTOPODI	24
Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	
SHRIMP SAGANAKI	20
Wild caught Gulf shrimp sautéed with roasted tomato sauce, garlic, & grated feta	
BEETS	16
Marinated red and golden beets, potato skordalia, seasoned horta	
DOLMADES	16
Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki	
GRILLED SHRIMP	22
Jumbo wild caught shrimp charcoal grilled with ladolemono, arugula, & cherry tomatoes	

MUSSELS	21
PEI mussels sautéed in a roasted tomato sauce with garlic & grated feta cheese	
DUO TARTARE	24
Diced yellowfin tuna & avocado tossed in olive oil with scallions served alongside diced salmon, shallots, lemon juice, & chives topped with wasabi roe; served with sliced cucumber	
SPREADS PIKILIA	19
Choose three of the following with vegetables:	
<ul style="list-style-type: none"> • TZATZIKI Yogurt, cucumber, dill, garlic • SKORDALIA Potatoe and garlic • HTIPITI Roasted red peppers, cayenne, feta • MELITZANOSALATA Roasted eggplant • TARAMASALATA Carp roe and potato • FAVA Split pea purée with diced red onion 	

RAW BAR

SEAFOOD TOWER 92
Fresh lobster, oysters, jumbo shrimp, mussels, and crab cocktail, traditional accoutrements NO SUBSTITUTIONS, PLEASE
OYSTERS 18/36
Chef's daily selection served with cocktail & mignonette sauces
SHRIMP COCKTAIL 22
Four jumbo shrimp, cocktail sauce, fresh horseradish & lemon

SPREADS AVAILABLE INDIVIDUALLY 8

SALATES

GREEK	19	ROMAINE	16
Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette		Chopped romaine hearts, grated feta and Kefalograviera cheeses, creamy caper dill dressing	
ROKA	19		
Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette			

WHOLE FISH SELECTIONS

ESTIA SOURCES ONLY THE FRESHEST FISH FROM GREECE AND AROUND THE WORLD. WHOLE FISH ARE CHARCOAL GRILLED WITH LADOLEMONO, CAPERS. 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	35/LB	KARAVIDES	54/LB
European sea bass, flaky, mild white fish served with horta		"Langoustines" a Mediterranean delicacy, sweet and succulent flavor, butterflied and grilled in shell with ladolemono	
TSIPOURA	34/LB	JUMBO AFRICAN PRAWNS	54/LB
"Royal Dorado," firm, mild white fish served with horta		Sweet and firm, butterflied and grilled in shell with ladolemono	
LOBSTER	Market Price		
Fresh Maine lobster grilled in shell with ladolemono, served with grilled vegetables			

ENTRÉES

TUNA	39	ORGANIC CHICKEN	34
Sesame seed encrusted sushi grade tuna grilled rare, sautéed horta, marinated beets, crispy parsley		Roasted leg and breast, grilled vegetables, lemon thyme jus	
CHILEAN SEA BASS PLAKI	47	SWORDFISH SOUVLAKI	36
Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, & thyme		Charcoal grilled with tomatoes, onions, and peppers, ladolemono, and capers	
LAMB CHOPS	42	SALMON	35
Three charcoal grilled marinated in olive oil, fresh herbs and lemon, served with grilled vegetables & tzatziki		Charcoal grilled with ladolemono, capers and spanakorizo	
ADD AN EXTRA LAMB CHOP 12			
PRIME FILET MIGNON	60		
12 ounce cut charcoal grilled with fresh thyme, served with grilled vegetables			
PAPOUTSAKIA	24		
Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta			

SIDES

HORTA	11
Wild wilted greens with lemon and olive oil	
ROASTED POTATOES	10
Greek oregano, fresh lemon	
GRILLED ASPARAGUS	12
Olive oil, feta, pickled red onion	
GRILLED VEGETABLES	12
Basil yogurt, fresh mint	
SPANAKORIZO	10
Rice sautéed with spinach, leeks and fresh dill	

NOTICE: THE CONSUMPTION OF RAW OR 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 CROSS CONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY. ITEMS HAVE NATURALLY OCCURRING BONES, PITS, SHELLS OR SEEDS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR RESTRICTIONS. A GRATUITY OF 20% MAY BE ADDED AT MANAGER'S DISCRETION. MAXIMUM OF 4 CREDIT CARDS PER TABLE. NO SEPARATE CHECKS, PLEASE.