



MEZEDES

<b>AVGOLEMONO GF</b> Traditional egg and lemon chicken soup with rice	<b>9</b>	<b>FRIED CALAMARI</b> Served with spicy marinara, herb aioli & lemon	<b>19</b>	<b>GREEK MEATBALLS</b> Lamb meatballs stuffed with feta in marinara	<b>16</b>
<b>OCTOPODI GF</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>26</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>23</b>
<b>SHRIMP SAGANAKI GF</b> Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta	<b>20</b>	<b>SPANAKOPITA V</b> Leeks, scallions, dill, spinach, & feta baked in house made phyllo dough	<b>15</b>	<b>SPREADS PIKILIA *</b> Choose three of the following with grilled pita:	<b>19</b>
<b>CHEESE SAGANAKI</b> Traditional pan fried Kefalograviera cheese	<b>18</b>	<b>DOLMADES GF / V</b> Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	<b>16</b>	<ul style="list-style-type: none"><li><b>TZATZIKI</b> Greek yogurt, cucumber, dill, garlic V</li><li><b>HTIPITI</b> Roasted red peppers, cayenne, feta V</li><li><b>MELITZANOSALATA</b> Smoked eggplant V</li><li><b>FAVA</b> Split pea purée with diced red onion V</li></ul>	
<b>GRILLED SHRIMP GF</b> Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula, & cherry tomatoes	<b>23</b>	<b>ESTIA CHIPS V</b> Thinly sliced zucchini and eggplant lightly fried served with tzatziki	<b>19</b>	<b>Spreads available individually</b>	<b>8</b>
<b>MUSSELS *</b> PEI mussels sautéed in roasted tomato sauce with grated feta & topped with crispy pita sticks	<b>21</b>	<b>BEETS GF / V</b> Marinated red and golden beets, red onion, potato skordalia	<b>15</b>		

SALATES

<b>CLASSIC GREEK GF / V</b> Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	<b>19</b>	<b>ROMAINE * / V</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 GF / V</b> Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	<b>17</b>			<b>Grilled Chicken</b>	<b>8</b>
				<b>Wild Caught Shrimp</b>	<b>11</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.  
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 GF</b> European sea bass, flaky, mild white fish served with spinach rice	<b>36/LB</b>	<b>KARAVIDES GF</b> "Langoustines" A Mediterranean delicacy, sweet and succulent in flavor; served butterflied & grilled in shell with ladolemono	<b>55/LB</b>
<b>TSIPOURA GF</b> "Royal Dorado," firm, mild white fish served with spinach rice	<b>35/LB</b>	<b>JUMBO AFRICAN PRAWNS GF</b> Sweet and firm, butterflied and grilled in shell with ladolemono	<b>54/LB</b>
<b>DOVER SOLE</b> Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	<b>54/LB</b>	<b>LOBSTER *</b> Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	<b>46/LB</b> <b>RECOMMENDED FOR TWO OR MORE</b>

RAW BAR

<b>SEAFOOD TOWER GF</b> Fresh lobster, oysters, shrimp, mussels, & crab cocktail, traditional accoutrements PLEASE, NO SUBSTITUTIONS	<b>76</b>
<b>OYSTERS GF</b> Chef's daily selection served with cocktail & mignonette sauces	<b>19 / 36</b>
<b>SHRIMP COCKTAIL GF</b> Four jumbo shrimp, cocktail sauce, horseradish, and lemon	<b>22</b>

FROM THE LAND

<b>LAMB CHOPS *</b> Three charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs, & lemon; served with Greek fried potatoes & tzatziki	<b>43</b>
<b>ADD AN EXTRA LAMB CHOP</b>	<b>15</b>
<b>ORGANIC CHICKEN *</b> Confit leg & breast over a caramelized onion and yogurt orzo, lemon thyme jus	<b>33</b>
<b>LAMB SHANK</b> Red wine braised bone-in lamb shank served over orzo in a roasted tomato sauce, topped with grated feta cheese	<b>37</b>
<b>PRIME NY STRIP STEAK GF</b> Prime NY strip steak grilled with fresh thyme and grilled vegetables	<b>56</b>
<b>MOUSSAKA</b> Traditional layered casserole with ground beef, potatoes, sliced eggplant, & Kefalograviera bechamel	<b>24</b>
<b>PAPOUTSAKIA GF / V</b> Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	<b>22</b>
<b>PASTA A LA GRECCA V</b> Rigatoni & sautéed spinach, roasted tomato sauce, and grated feta	<b>22</b>
<b>ADD GRILLED CHICKEN</b>	<b>8 / WILD CAUGHT SHRIMP 12</b>

FROM THE SEA

<b>HALIBUT GF</b> Charcoal grilled with ladolemono, capers, vegetable souvlaki, & Kalamata olive tapenade	<b>39</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>44</b>
<b>TUNA</b> Sesame seed encrusted tuna grilled rare, sautéed spinach, marinated beets & almond skordalia	<b>40</b>
<b>MIXED SEAFOOD ORZO</b> Wild caught Gulf shrimp, calamari, & mussels sautéed in a roasted tomato sauce over orzo, & topped with grated feta & fresh basil	<b>39</b>
<b>FAROE ISLAND SALMON GF</b> Charcoal grilled Faroe Island salmon with capers, ladolemono, & spanakorizo	<b>34</b>
<b>CHILEAN SEA BASS PLAKI GF</b> Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, & thyme	<b>46</b>
<b>SWORDFISH SOUVLAKI GF</b> Charcoal grilled with tomatoes, onions, peppers, ladolemono, & capers	<b>36</b>

SIDES

<b>ROASTED POTATOES GF</b> Greek oregano, fresh lemon	<b>10</b>
<b>FRIED POTATOES</b> Greek oregano	<b>10</b>
<b>GRILLED VEGETABLES GF / V</b> Basil yogurt, fresh mint	<b>12</b>
<b>SPANAKORIZO GF</b> Rice sautéed with spinach, leeks, & fresh dill	<b>10</b>
<b>ORZO</b> Choice of roasted tomato & feta OR caramelized onion & Greek yogurt	<b>10</b>

V—VEGETARIAN

GF—GLUTEN FREE

\* - CAN BE MODIFIED GF

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 MANAGERS DISCRETION. MAXIMUM OF 4 CREDIT CARDS PER TABLE. NO SEPARATE CHECKS, PLEASE.

# BY THE GLASS

## RED

<b>AGIORGITIKO/CABERNET</b> <i>Buketo, Macedonia, Greece   13/50</i>	<b>PINOT NOIR</b> <i>Argyle, Willamette Valley, Oregon   16/62</i>	<b>CABERNET SAUVIGNON</b> <i>Twenty Acres, CA   14/56</i>
<b>SUPER TUSCAN</b> <i>Cantina Peppucci, Italy   16/62</i>	<b>MALBEC</b> <i>Bodega Benegas Estate, Mendoza, Argentina   13/50</i>	<b>CABERNET SAUVIGNON</b> <i>DAOU, Paso Robles, CA   20/78</i>

## WHITE

<b>ASSYRTIKO /ATHIRI</b> <i>Atlantis White, Santorini, Greece   17/66</i>	<b>PINOT GRIGIO</b> <i>Alverdi, Terre degli Osci, Italy   12/46</i>	<b>CHARDONNAY</b> <i>Saveurs du Temps, France   12/46</i>
<b>MOSCHOFILERO</b> <i>Stamnaki, Peloponnese, Greece   12/46</i>	<b>SAUVIGNON BLANC</b> <i>Mount Fishtail, New Zealand   13/50</i>	<b>CHARDONNAY</b> <i>Trefethen 'Oak Knoll', Napa, CA   17/66</i>

## ROSÉ & SPARKLING

<b>LOIRE BLEND</b> <i>Famille Heraud des Collines, France   14/56</i>
<b>LIMNIONA ROSE</b> <i>Dom Zafeirakis Macedonia, Greece   14/56</i>
<b>PROSECCO</b> <i>Cuvee Giuliana, Italy   12/46</i>

## BEER BOTTLED

<b>MILLER LITE</b>   6
<b>MICHELOB EXTRA</b>   6
<b>YUENGLING</b>   6
<b>STELLA ARTOIS</b>   8
<b>CORONA</b>   7
<b>CAPE MAY BREWING SEASONAL SELECTION CANS</b>   6
<b>HEINEKEN 00 N/A</b>   6

## SCOTCH SINGLE MALT

<b>GLENMORANGIE 10 year</b>   15
<b>GLENLEVIT 12 year</b>   16
<b>BALVENIE DOUBLEWOOD 12yr</b>  16
<b>LAPHROAIG 10 year</b>   16
<b>GLENFIDDICH 15 year</b>   18
<b>OBAN 14 year</b>   22
<b>MACALLAN SHERRY OAK 12 yr</b>  22
<b>LAGAVULIN 16 Year</b>   25
<b>MACALLAN SHERRY OAK 18 yr</b>  50

## BOURBON & RYE

<b>BUFFALO TRACE</b>   15
<b>BASIL HAYDEN'S</b>   16
<b>WOODFORD RESERVE</b>  16
<b>ANGEL'S ENVY</b>   18
<b>BOOKERS</b>   20
<b>BLANTON'S when available</b>   20
<b>BULLEIT RYE</b>   14
<b>HIGH WEST DOUBLE RYE</b>  16
<b>WILLET RYE</b>   18

## DRAFTS

<b>YARDS PALE ALE</b> <i>Philadelphia, PA   8</i>
<b>DOUBLE NICKLE PILSNER</b> <i>Pennsauken, NJ   7</i>
<b>TONewood BREWING POOLSIDE LAGER</b> <i>Oakland, NJ   7</i>
<b>SPELLBOUND IPA</b> <i>Mount Holly, NJ   7</i>
<b>CAPE MAY BREWING SEASONAL SELECTION</b> <i>Cape May, NJ   8</i>
<b>STELLA ARTOIS</b>   8

## MOCKTAILS

<b>GRECIAN ROSE</b> <i>Grapefruit juice, fresh mint, blood orange &amp; club soda   6</i>
<b>SANTORINI SODA</b> <i>Club soda, cucumber, simple syrup, &amp; fresh mint   6</i>

# SIGNATURE COCKTAILS

### ESTIA OLD FASHIONED



Bourbon, peach bitters, vanilla, ginger (SMOKED + \$2) | 17

### SANTORINI SPRITZ



Gin, hibiscus, basil, lemon, club soda | 16

### ASTRA



Tequila, strawberry, mint, lime | 16

### MELI



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

### DIONYSIUS



Berry infused vodka, lemon, prosecco | 15

### AEGEAN SANGRIA



Red wine, brandy, fresh fruit, & citrus | 13

# PRIX FIXE MENU | 40

*\*WE KINDLY DECLINE SUBSTITUTIONS ON THE PRIX FIXE MENU\**

### APPETIZER CHOOSE ONE

<b>FRIED CALAMARI</b> <i>Spicy marinara, herb aioli &amp; fresh lemon</i>
<b>AVGOLEMONO</b> <i>Traditional egg &amp; lemon soup with rice</i>
<b>SPANAKOPITA</b> <i>Leeks, scallions, dill, spinach &amp; feta baked in house-made phyllo dough</i>
<b>ROMAINE SALAD (V)</b> <i>Chopped romaine hearts, oregano croutons, grated feta &amp; Kefalograviera cheeses, creamy caper dill dressing</i>
<b>CLASSIC GREEK SALAD (V) \$6 supplement</b> <i>Vine-ripened tomatoes, cucumbers, green peppers, red onions, olives, feta cheese, red wine vinaigrette</i>
<b>OCTOPODI \$6 supplement</b> <i>Charcoal grilled, fava purée, pickled red onions, capers, Holland peppers, extra virgin olive oil</i>

### ENTRÉE CHOOSE ONE

<b>MOUSSAKA</b> <i>Traditional layered casserole with seasoned ground beef, sliced eggplant, potatoes, Kefalograviera béchamel</i>
<b>PASTA ALA GRECCA (V)</b> <i>Rigatoni sautéed with roasted tomato sauce &amp; fresh spinach topped with grated feta</i>
<b>ORGANIC CHICKEN</b> <i>Roasted leg and breast, caramelized onion &amp; yogurt orzo, lemon thyme jus</i>

### DESSERT CHOOSE ONE

<b>SORBET OR GELATO</b> <i>Chef's choice of locally made sorbet</i>	<b>BAKLAVA \$2 supplement</b> <i>Layered phyllo, pistachios, walnuts, caramel</i>
<b>GREEK YOGURT</b> <i>Thyme, hones &amp; chopped almonds</i>	

<b>LAVRAKI \$6 supplement</b> <i>European sea bass grilled &amp; fileted with ladolemono, capers, &amp; oregano; served with spanakorizo</i>
<b>LAMB CHOPS \$15 supplement</b> <i>Three charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs, &amp; lemon; served with Greek fried potatoes and tzatziki</i>