

## 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>20</b>	<b>GREEK MEATBALLS</b> Lamb meatballs stuffed with feta in marinara	<b>17</b>
<b>OCTOPODI GF</b> Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	<b>25</b>	<b>CRAB CAKE</b> Colossal and jumbo lump crab, Beluga lentils, marinated Gigandes, Dijon aioli	<b>27</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>24</b>
<b>SHRIMP SAGANAKI GF</b> Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta	<b>21</b>	<b>SPANAKOPITA V</b> Leeks, scallions, dill, spinach, & feta baked in house made phyllo dough	<b>16</b>	<b>SPREADS PIKILIA *</b> Choose three of the following with grilled pita:	<b>20</b>
<b>CHEESE SAGANAKI</b> Traditional pan fried Kefalograviera cheese	<b>19</b>	<b>DOLMADES GF / V</b> Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	<b>17</b>	• <b>TZATZIKI</b> Greek yogurt, cucumber, dill, garlic V	
<b>GRILLED SHRIMP GF</b> Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono and a fennel slaw	<b>24</b>	<b>ESTIA CHIPS V</b> Thinly sliced zucchini and eggplant lightly fried served with tzatziki	<b>21</b>	• <b>HTIPITI</b> Roasted red peppers, cayenne, feta V	
<b>MUSSELS *</b> PEI mussels sautéed in roasted tomato sauce with grated feta & topped with crispy pita sticks	<b>22</b>	<b>BEETS GF / V</b> Marinated red and golden beets, red onion, potato skordalia	<b>16</b>	• <b>MELITZANOSALATA</b> Smoked eggplant V	
				• <b>FAVA</b> Split pea purée with diced red onion V	

*Spreads available individually 9*

## SALATES

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

### ADD TO ANY SALAD

Grilled Chicken	<b>9</b>
Wild Caught Shrimp	<b>12</b>
Grilled Salmon	<b>13</b>
Yellowfin Tuna	<b>13</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>37/LB</b>	<b>KARAVIDES GF</b> "Langoustines" A Mediterranean delicacy, sweet and succulent in flavor; served butterflied & grilled in shell with ladolemono	<b>56/LB</b>
<b>TSIPOURA GF</b> "Royal Dorado," firm, mild white fish served with spinach rice	<b>36/LB</b>	<b>JUMBO AFRICAN PRAWNS GF</b> Sweet and firm, butterflied and grilled in shell with ladolemono	<b>55/LB</b>
<b>DOVER SOLE</b> Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	<b>55/LB</b>	<b>LOBSTER *</b> Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes <b>RECOMMENDED FOR TWO OR MORE</b>	<b>47/LB</b>

## RAW BAR

<b>SEAFOOD TOWER GF 79</b> Fresh lobster, oysters, jumbo shrimp, mussels, & crab cocktail, traditional accoutrements <i>PLEASE, NO SUBSTITUTIONS</i>
<b>OYSTERS GF 20 / 37</b> Chef's daily selection served with cocktail & mignonette sauces
<b>SHRIMP COCKTAIL GF 24</b> Four jumbo shrimp, cocktail sauce, fresh horseradish, and lemon

## 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>ADD AN EXTRA LAMB CHOP 15</b>	<b>44</b>
<b>ORGANIC CHICKEN *</b> Confit leg & breast over a caramelized onion and yogurt orzo, lemon thyme jus	<b>34</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>38</b>
<b>PRIME NY STRIP STEAK GF</b> Prime NY strip steak grilled with fresh thyme and grilled vegetables	<b>57</b>
<b>MOUSSAKA</b> Traditional layered casserole with ground beef, potatoes, sliced eggplant, & Kefalograviera bechamel	<b>25</b>
<b>PAPOUTSAKIA GF / V</b> Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	<b>23</b>
<b>PASTA A LA GRECCA V</b> Rigatoni & sautéed spinach, roasted tomato sauce, and grated feta <b>ADD GRILLED CHICKEN 9 / WILD CAUGHT SHRIMP 12</b>	<b>23</b>

## FROM THE SEA

<b>HALIBUT GF</b> Charcoal grilled with ladolemono, capers, vegetable souvlaki, & Kalamata olive tapenade	<b>40</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>45</b>
<b>TUNA</b> Sesame seed encrusted tuna grilled rare, sautéed spinach, marinated beets & almond skordalia	<b>41</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>40</b>
<b>FAROE ISLAND SALMON GF</b> Charcoal grilled Faroe Island salmon with capers, ladolemono, & spanakorizo	<b>35</b>
<b>CHILEAN SEA BASS PLAKI GF</b> Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, & thyme	<b>47</b>
<b>SWORDFISH SOUVLAKI GF</b> Charcoal grilled with tomatoes, onions, peppers, ladolemono, & capers	<b>37</b>

## SIDES

<b>ROASTED POTATOES GF</b> Greek oregano, fresh lemon	<b>11</b>
<b>FRIED POTATOES</b> Greek oregano	<b>11</b>
<b>GRILLED VEGETABLES GF / V</b> Basil yogurt, fresh mint	<b>13</b>
<b>SPANAKORIZO GF</b> Rice sautéed with spinach, leeks, & fresh dill	<b>11</b>
<b>ORZO</b> Choice of roasted tomato & feta <b>OR</b> caramelized onion & Greek yogurt	<b>11</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

#### AGIORGITIKO/CABERNET

Buketo, Macedonia, Greece | 14/54

#### PINOT NOIR

Alias, Napa, CA | 16/62

#### SANGIOVESE

Terre Vide, Italy | 14/54

#### CABERNET SAUVIGNON

Twenty Acres, CA | 14/54

#### MERLOT

Cht Haut-Garriga, Bordeaux, FR | 15/58

#### TEMPRANILLO

Faustino, Riojas, Spain | 13/50

#### CABERNET SAUVIGNON

DAOU, Paso Robles, CA | 20/78

### WHITE

#### ASSYRTIKO /ATHIRI

Atlantis White, Santorini, Greece | 17/66

#### COTE DE GASCOGNE BLANC

Domaine Guillaman, Gascony, FR | 16/62

#### CHARDONNAY

J. Moreau & Fils, France | 12/46

#### MOSCHOFILERO

Stamnaki, Peloponnese, Greece | 12/46

#### SAUVIGNON BLANC

Rai Valley, New Zealand | 15/58

#### PINOT GRIGIO

Casatelli, Italy | 12/46

#### CHARDONNAY

Deloach, Russian River, CA | 19/74

### ROSÉ & SPARKLING

#### ROSÉ

Cielo, Veneto, Italy | 14/54

#### LIMNIONA ROSE

Dom Zafeirakis Macedonia, Greece | 14/56

#### PROSECCO

Cuvee Giuliana, Italy | 12/46

### BEER BOTTLED

ARIS GREEK LAGER | 9

MILLER LITE | 6

MICHELOB ULTRA | 6

YUENGLING | 6

STELLA ARTOIS | 8

CORONA | 7

CAPE MAY BREWING CANS | 6

HEINEKEN 00 N/A | 6

### SCOTCH SINGLE MALT

GLENMORANGIE 10 year | 15

GLENLEVIT 12 year | 16

BALVENIE DOUBLEWOOD 12yr | 16

LAPHROAIG 10 year | 16

GLENFIDDICH 15 year | 18

OBAN 14 year | 22

MACALLAN SHERRY OAK 12 yr | 22

LAGAVULIN 16 Year | 25

MACALLAN SHERRY OAK 18 yr | 50

### BOURBON & RYE

BUFFALO TRACE | 15

BASIL HAYDEN'S | 16

WOODFORD RESERVE | 16

ANGEL'S ENVY | 18

JEFFERSON'S | 14

BLANTON'S when available | 20

BULLEIT RYE | 14

HIGH WEST DOUBLE RYE | 16

WILLET RYE | 18

### DRAFTS

#### YARDS PALE ALE

Philadelphia, PA | 8

#### DOUBLE NICKLE PILSNER

Pennsauken, NJ | 7

#### TONWOOD BREWING

POOLSIDE LAGER

Oakland, NJ | 7

#### SPELLBOUND IPA

Mount Holly, NJ | 7

#### CAPE MAY BREWING

SEASONAL SELECTION

Cape May, NJ | 8

#### STELLA ARTOIS | 8

### MOCKTAILS

#### GRECIAN ROSE

Grapefruit juice, fresh mint, blood orange & club soda | 6

#### SANTORINI SODA

Club soda, cucumber, simple syrup, & fresh mint | 6

## 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

#### FRIED CALAMARI

Spicy marinara, herb aioli & fresh lemon

#### AVGOLEMONO

Traditional egg & lemon soup with rice

#### SPANAKOPITA

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

#### ROMAINE SALAD (V)

Chopped romaine hearts, oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing

#### CLASSIC GREEK SALAD (V) \$6 supplement

Vine-ripened tomatoes, cucumbers, green peppers, red onions, olives, feta cheese, red wine vinaigrette

#### OCTOPODI \$6 supplement

Charcoal grilled, fava purée, pickled red onions, capers, Holland peppers, extra virgin olive oil

### ENTRÉE CHOOSE ONE

#### MOUSSAKA

Traditional layered casserole with seasoned ground beef, sliced eggplant, potatoes, Kefalograviera béchamel

#### PASTA ALA GRECCA (V)

Rigatoni sautéed with roasted tomato sauce & fresh spinach topped with grated feta

#### ORGANIC CHICKEN

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

### DESSERT CHOOSE ONE

#### SORBET OR GELATO

Chef's choice of locally made sorbet

#### GREEK YOGURT

Thyme, honeys & chopped almonds

#### LAVRAKI \$6 supplement

European sea bass grilled & fileted with ladolemono, capers, & oregano; served with spanakorizo

#### LAMB CHOPS \$15 supplement

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

#### BAKLAVA \$2 supplement

Layered phyllo, pistachios, walnuts, caramel