Estia®

MEZEDES

AVGOLEMONO 9 GF
Traditional egg and lemon chicken soup with rice

OCTOPODI 25 GF
Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil

SHRIMP SAGANAKI 22 GF
Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta

CHEESE SAGANAKI 19
Traditional pan fried Kefalograviera cheese

GRILLED SHRIMP 25 GF
Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono and a fennel slaw

MUSSELS * 22
PEI mussels sautéed in roasted tomato sauce with grated feta & topped with crispy pita sticks

FRIED CALAMARI 21
Served with spicy marinara, herb aioli & lemon

CRAB CAKE 28
Colossal and jumbo lump crab, Beluga lentils, marinated Gigandes, Dijon aioli

SPANAKOPITA 16 V
Leeks, scallions, dill, spinach, & feta baked in house made phyllo dough

DOLMADES 17 GF / V
Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki

ESTIA CHIPS 21 V
Thinly sliced zucchini and eggplant lightly fried served with tzatziki

BEETS 16 GF / V
Marinated red and golden beets, red onion, potato skordalia

GREEK MEATBALLS 17
Lamb meatballs stuffed with feta in marinara

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 * 20
Choose three of the following with grilled pita:

TZATZIKI Greek yogurt, cucumber, dill, garlic V
HTIPITI Roasted red peppers, cayenne, feta V
MELITZANOSALATA Smoked eggplant V
FAVA Split pea purée with diced red onion V

Spreads available individually **9**

SALATES

CLASSIC GREEK 20 GF / V
Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette

ROKA 18 GF / V
Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette

ROMAINE * 17 V
Chopped romaine hearts, house made oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing

ADD TO ANY SALAD *Grilled Chicken* **9** *Wild Caught Shrimp* **12** *Grilled Salmon* **13** *Yellowfin Tuna* **13**

WHOLE FISH SELECTIONS

Estia sources only the freshest fish from Greece and around the world. Whole fish are charcoal grilled with ladolemono, capers, and 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.

LAVRAKI 38/lb GF
European sea bass, flaky, mild white fish served with spanakorizo

TSIPOURA 37/lb GF
Royal Dorado, firm, mild white fish served with spanakorizo

DOVER SOLE 55/lb
Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky

KARAVIDES 56/lb GF
Langoustines A Mediterranean delicacy, sweet and succulent in flavor; served butterflied & grilled in shell with ladolemono

JUMBO AFRICAN PRAWNS 55/lb GF
Sweet and firm, butterflied and grilled in shell with ladolemono

LOBSTER * 47/lb
Fresh Maine lobster grilled in shell with

RAW BAR

OYSTERS 21 / 38 GF
Chefs daily selection served with cocktail & mignonette sauces

SHRIMP COCKTAIL 25 GF
Four jumbo shrimp, cocktail sauce, fresh horseradish, and lemon

MAINS

FROM THE SEA

HALIBUT 40 GF
Charcoal grilled with ladolemono, capers, vegetable souvlaki, & Kalamata olive tapenade

LOBSTER LINGUINI 46
Fresh lobster, deshelled then sautéed with cherry tomatoes & linguini in a brandy infused tomato sauce; topped with grated feta & fresh basil

TUNA 41
Sesame seed encrusted tuna grilled rare, sautéed spinach, marinated beets & almond skordalia

MIXED SEAFOOD ORZO 42
Wild caught Gulf shrimp, calamari, & mussels sautéed in a roasted tomato sauce over orzo, & topped with grated feta & fresh basil

FAROE ISLAND SALMON 36 GF
Charcoal grilled Faroe Island salmon with capers, ladolemono, & spanakorizo

CHILEAN SEA BASS PLAKI 48 GF
Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, & thyme

SWORDFISH SOUVLAKI 37 GF
Charcoal grilled with tomatoes, onions, peppers, ladolemono, & caper

FROM THE LAND

LAMB CHOPS * 36 / 66
Two/Four charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs , & lemon; served with Greek fried potatoes & tzatziki **ADD AN EXTRA LAMB CHOP 18**

ORGANIC CHICKEN * 34
Confit leg & breast over a caramelized onion and yogurt orzo, lemon thyme jus

LAMB SHANK 38
Red wine braised bone-in lamb shank served over orzo in a roasted tomato sauce, topped with grated feta cheese

PRIME NY STRIP STEAK 58 GF
Prime NY strip steak grilled with fresh thyme and grilled vegetables

MOUSSAKA 25
Traditional layered casserole with ground beef, potatoes, sliced eggplant, & Kefalograviera bechamel

PAPOUTSAKIA 23 V/ GF
Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta.

PASTA A LA GRECCA 24 V
Rigatoni & sautéed spinach, roasted tomato sauce, and grated feta.
ADD GRILLED CHICKEN 9 / WILD CAUGHT SHRIMP 12

SIDES

ROASTED POTATOES 11 GF | FRIED POTATOES 11
GRILLED VEGETABLES 14 GF / V | SPANAKORIZO 11 GF | ORZO 11

*** CAN BE MODIFIED GF**

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server of any food allergies.**
***20% Gratuity will be automatically added to the check for parties of 6 or more**

Estia®

BY THE GLASS

RED

AGIORGITIKO/CABERNET Buketo, Macedonia, Greece | 14/54
MERLOT Cht Haut-Garriga, Bordeaux, FR | 15/58
PINOT NOIR Alias, Napa, CA | 16/62
TEMPRANILLO Faustino, Riojas, Spain | 13/50
SANGIOVESE Terre Vide, Italy | 14/54
CABERNET SAUVIGNON Twenty Acres, CA | 14/54
CABERNET SAUVIGNON DAOU, Paso Robles,

WHITE

ASSYRTIKO /ATHIRI Atlantis White, Santorini, Greece | 17/66
MOSCHOFILERO Stamnaki, Peloponnese, Greece | 12/46
COTE DE GASCOGNE BLANC Domaine Guillaman, Gascony, FR | 16/62
SAUVIGNON BLANC Rai Valley, New Zealand | 15/58
PINOT GRIGIO Casatelli, Italy | 12/46
CHARDONNAY Famille Berthier , France | 14/54
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

SCOTCH

GLENMORANGIE 10 Year | 15
GLENLEVIT 12 Year | 16
BALVENIE Doublewood, 12 Year | 16
LAPHROAIG 10 Year | 16
GLENFIDDICH 15 Year | 18
OBAN 14 Year | 22
MACALLAN Sherry Oak, 12 Year | 22
LAGAVULIN 16 Year | 25
MACALLAN Sherry Oak, 18 Year | 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*

BEER

DRAFTS

FLYING FISH HAZY BONE IPA Somerdale, NJ | 7
MUDHEN PILSNER Wildwood, NJ | 7
TONEWOOD BREWING POOLSIDE LAGER Oakland, NJ | 7
DOGFISH HEAD 60 MINUTES 1PA Milton, DE, | 8
CAPE MAY BREWING SEASONAL SELECTION Cape May, NJ | 8
PERONI / *8*

BOTTLED

ARIS GREEK LAGER | 9
MILLER LITE | 6
YUENGLING | 6
CORONA | 7
CAPE MAY BREWING CANS| 6
PERONI 0.0 N/A | 7
ATHLETIC FREE WAVE IPA N/A| 6

MOCKTAILS

GRECIAN ROSE Grapefruit juice, fresh mint, blood orange & club soda | 6
SANTORINI SODA Club soda, cucumber, simple syrup, & fresh mint | 6

COCKTAILS

ESTIA OLD FASHIONED



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

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

FRIED CALAMARI
Spicy marinara, herb aioli & fresh lemon

AVGOLEMONO
Traditional egg & lemon soup with rice

SPANAKOPITA
Leeks, scallions, dill, spinach & feta baked in housemade phyllo dough

ROMAINE SALAD (V)
Chopped romaine hearts, oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing

CLASSIC GREEK SALAD (V) +$6
Vine-ripened tomatoes, cucumbers, green peppers, red onions, olives, feta cheese, red wine vinaigrette

OCTOPODI +$6
Charcoal grilled, fava purée, pickled red onions, capers, Holland peppers, extra virgin olive oil

ENTRÉE (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

LAVRAKI +$6
European sea bass, flaky, mild white fish served with spinach rice

LAMB CHOPS +$18
Three charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs, & lemon; served with Greek fried potatoes and tzatziki

DESSERT (ONE)

SORBET OR GELATO
Chefs choice of locally made sorbet

GREEK YOGURT
Thyme, hones & chopped almonds

BAKLAVA +$2
Layered phyllo, pistachios, walnuts, caramel