

HOT APPETIZERS

AVGOLEMONO Traditional egg and lemon soup with rice	9
ESTIA CHIPS 🌿 Zucchini and eggplant lightly fried served with tzatziki	19
CALAMARI Choice of pan fried with spicy marinara OR sautéed with tomato, white wine, olive oil, and garlic	19
MUSSELS PEI mussels sautéed with ouzo, white wine, marinara, fried pita sticks, and a touch of feta	21
GREEK MEATBALLS Lamb meatballs stuffed with feta in marinara	16
OCTOPUS Mediterranean sushi grade octopus charcoal grilled served over fava puree with pickled red onion, peppers, and capers	24

SALADS

ROMAINE 🌿 Baby green romaine, creamy caper dill dressing, feta & kefalograviera cheeses and oregano croutons	16
ROKA 🌿 Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	17

SHRIMP SAGANAKI Shrimp sautéed with fresh tomato, feta, and garlic	20
SPINACH PIE 🌿 Scallions, leeks, dill, and feta wrapped in handmade phyllo dough	15
CRAB CAKE Colossal and jumbo lump crabmeat served over Beluga lentils with dijon aioli and marinated gigandes	26
CHEESE SAGANAKI 🌿 Pan fried traditional kefalograviera cheese with lemon	18
GRILLED SHRIMP Premium quality wild white shrimp simply grilled and garnished with shaved fennel and carrots	23

CLASSIC GREEK 🌿	19
Tomato, cucumber, peppers, onions, olives, and feta cheese with red wine vinaigrette	

ADD TO ANY SALAD:

CHICKEN 8	SHRIMP 11
SALMON 12	TUNA 12

COLD APPETIZERS

DOLMADES 🌿 Valencia rice, pine nuts, currants, fennel, and dill stuffed in grape vine leaves and served with tzatziki	16
BEETS 🌿 Roasted beets served with potato skordalia topped with scallions, onions, and red wine vinaigrette	15
TUNA TARTARE Sushi grade tuna served over avocado in a soy cucumber honey dressing with fried pita	23

MEDITERRANEAN SPREADS Choice of three served with grilled pita:	19
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- TZATZIKI 🌿 Greek yogurt, cucumber, dill, garlic
- HTIPITI 🌿 Roasted red peppers and feta
- MELITZANO 🌿 Smoked eggplant
- FAVA 🌿 Yellow pea puree, lemon, olive oil

**Spreads Available Individually 8

WHOLE FISH SELECTIONS

Estia brings in only the freshest fish from Greece and around the world. Whole fish are charcoal grilled served with ladolemono, oregano, and capers. Our chefs remove the middle bone unless otherwise instructed. Some small bones may remain.

LAVRAKI Grilled Mediterranean sea bass served with spinach rice	36/lb	KARAVIDES "Langoustines" a Mediterranean delicacy with sweet and succulent flavor	54/lb
TSIPOURA Grilled Mediterranean royal dorado served with spinach rice	35/lb	JUMBO AFRICAN PRAWNS Butterflied and grilled with olive oil and lemon sauce	55/lb
DOVER SOLE Fresh Dover sole from Holland, lightly floured and pan sautéed	54/lb	LOBSTER Fresh Maine lobster in shell grilled with olive oil and lemon sauce served with fried potatoes	46/lb

RAW BAR

Oyster selection varies daily. Ask your server for today's selection.

OYSTERS - half dozen/dozen Served on the half shell with cocktail and mignonette sauces	19/36
JUMBO SHRIMP COCKTAIL Four premium wild white shrimp served with cocktail sauce	22
ESTIA GRAND PLATEAU Shrimp, oysters, lobster, mussels, and crab cocktail (serves 2 - 4 people)	76

FROM THE LAND

LAMB CHOPS Three premium Australian lamb chops served with fried potatoes and tzatziki. Add an extra lamb chop \$15	43
MOUSSAKA Greek casserole layered with seasoned ground beef, sliced eggplant and potatoes, topped with béchamel	24
FILET MIGNON 12oz charcoal broiled served with grilled vegetables	59
ORGANIC CHICKEN Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon chicken thyme jus	33
PAPOUTSAKIA 🌿 Roasted eggplant over tomato sauce topped with feta and vegetable souvlaki	22
PASTA ALA GRECCA 🌿 Rigatoni tossed with fresh spinach and tomato sauce topped with feta cheese. Add chicken 8 Add shrimp 11	22
LAMB SHANK Slow cooked lamb shank served on the bone with tomatoes, orzo, and feta cheese	37

FROM THE SEA

CHILEAN SEA BASS PLAKI Oven baked with marinara, onions, capers, peppers, carrots, tomatoes, potatoes, and thyme	46
SWORDFISH KEBAB Wild swordfish grilled with tomato, onion, and peppers	36
FAROE ISLAND SALMON Grilled craft raised salmon served with spinach rice	34
TUNA Sesame seed crusted sushi grade tuna grilled rare served with sautéed spinach, roasted beets, and almond skordalia	40
LOBSTER LINGUINI Fresh Maine lobster deshelled and served with linguini in marinara sauce topped with feta cheese	44
MIXED SEAFOOD ORZO Fresh mussels, shrimp, and calamari sautéed with orzo, tomato sauce, and topped with feta cheese	39
HALIBUT Simply grilled with ladolemono, served with vegetable souvlaki and olive tapenade	39

PRIX FIXE MENU

40

APPETIZER (Choose One) Soup of the day Fried calamari Octopus +\$6 Romaine salad 🌿 Classic Greek salad 🌿 +\$6
ENTRÉE (Choose One) Lavraki +\$6 Organic chicken Moussaka Pasta ala Grecca 🌿 Lamb chops +\$15
DESSERT (Choose One) Greek yogurt Gelato or sorbet Baklava +\$2

SIDES

ROASTED POTATOES Oven roasted yukons with lemon and Greek oregano	11	GRILLED VEGETABLES 🌿 Served with mint yogurt	12	SPINACH RICE Fresh spinach, leeks, and dill sautéed with white rice	10
		FRIED POTATOES 🌿 Pan fried and topped with Greek oregano	10	ORZO Tomato sauce and feta OR caramelized onion and yogurt	10

🌿 Indicates Vegetarian Items

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 pits or seeds. No separate checks, please.