

GLUTEN FREE MENU

MEZEDES

AVGOLEMONO Traditional egg & lemon soup with rice	9	MUSSELS PEI mussels sautéed in a roasted tomato sauce with garlic & grated feta cheese	22
OCTOPODI Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	25	SPREADS PIKILIA Choose three of the following with vegetables:	20
SHRIMP SAGANAKI Wild caught Gulf shrimp sautéed with roasted tomato sauce, garlic & grated feta	21	<ul style="list-style-type: none">• TZATZIKI Yogurt, cucumber, dill, garlic• HTIPITI Roasted red peppers, cayenne, feta• MELITZANOSALATA Roasted eggplant• FAVA Split pea puree with diced red onion	
BEETS Marinated red and golden beets, red onion, & potato skordalia	16		
DOLMADES Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	17		
GRILLED SHRIMP Jumbo wild caught shrimp charcoal grilled with ladolemono, fennel, & radicchio	24		

RAW BAR

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

SALATES

GREEK Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, & feta cheese, red wine vinaigrette	20	ROKA Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	18	ROMAINE Chopped romaine hearts, grated feta & Kefalograviera cheeses, creamy caper dill dressing	17
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WHOLE FISH SELECTIONS

ESTIA SOURCES ONLY THE FRESHEST FISH FROM GREECE AND 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. INQUIRE WITH YOUR SERVER.

LAVRAKI European sea bass, flaky, mild white fish served with horta	37/LB	KARAVIDES "Langoustines" A Mediterranean delicacy, sweet & succulent in flavor, served butterflied & grilled in shell with ladolemono	56/LB
TSIPOURA "Royal Dorado," firm & mild white fish served with horta	36/LB	JUMBO AFRICAN PRAWNS Sweet and firm, succulent flavor, served butterflied & grilled in shell with ladolemono	55/LB
LOBSTER Fresh Maine lobster grilled in shell with ladolemono, served with grilled vegetables	47/LB		

ENTRÉES

TUNA Sesame seed encrusted sushi grade tuna grilled rare, sautéed Horta, marinated beets, & crispy parsley	41	ORGANIC CHICKEN Organic confit leg & breast, grilled vegetables, lemon thyme jus	34
CHILEAN SEA BASS PLAKI Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, & thyme	47	SWORDFISH SOUVLAKI Charcoal grilled swordfish, ladolemono, tomatoes, onions, & peppers	37
LAMB CHOPS Three charcoal grilled marinated in olive oil, fresh herbs and lemon, served with grilled vegetables & tzatziki	44	SALMON Charcoal grilled Faro Island salmon charcoal grilled with ladolemono, capers, & spanakorizo	35
ADD EXTRA LAMB CHOP	15	PAPOUTSAKIA Roasted eggplant & vegetable souvlaki, roasted	23
PRIME NY STRIP STEAK Prime cut NY strip steak with fresh thyme,	57		

SIDES

ROASTED POTATOES Greek oregano & fresh lemon	11
GRILLED VEGETABLES Basil, yogurt, & fresh mint	13
SPANAKORIZO Rice sautéed with dill, spinach, & leeks	11