

## MEZEDES

<b>AVGOLEMONO GF</b> Traditional egg and lemon chicken soup with rice	<b>9</b>	<b>FRIED CALAMARI</b> Served with spicy marinara	<b>19</b>	<b>BEETS GF V</b> Marinated red and golden beets, red onion, skordalia	<b>15</b>
<b>SPANAKOPITA V</b> Leeks, scallions, dill, spinach and feta baked house made phyllo dough	<b>15</b>	<b>CRAB CAKE</b> Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli	<b>26</b>	<b>ESTIA CHIPS V</b> Thinly sliced zucchini and eggplant lightly fried served with tzatziki	<b>19</b>
<b>CHEESE SAGANAKI</b> Traditional pan fried Kefalograviera cheese	<b>18</b>	<b>DUO TARTARE</b> Tuna, Salmon, Avocado, served with wasabi pearls and fried pita	<b>23</b>	<b>DOLMADES GF V</b> Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	<b>16</b>
<b>GREEK MEATBALLS</b> Lamb meatballs stuffed with feta in marinara	<b>16</b>	<b>MUSSELS *</b> PEI mussels sautéed in roasted tomato sauce with grated feta topped with crispy pita sticks	<b>21</b>	<b>SPREADS PIKILIA *</b> Choose three of the following with grilled pita:	<b>19</b>
<b>GRILLED SHRIMP GF</b> Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, garnished with shaved fennel.	<b>23</b>	<b>OCTOPODI GF</b> Charcoal grilled, fava purée, pickled red onion, peppers, capers, extra virgin olive oil	<b>24</b>	• TZATZIKI Greek yogurt, cucumber, dill, garlic V	
		<b>SHRIMP SAGANAKI GF</b> Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta	<b>20</b>	• HTIPITI Roasted red peppers, cayenne, feta V	
				• MELITZANOSALATA Smoked eggplant V	
				• FAVA Split pea purée with diced red onion V	

Spreads available individually 8

## 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 & 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, manouri cheese, honey lime vinaigrette	<b>17</b>			<b>Grilled Chicken</b> 8
				<b>Wild Caught Shrimp</b> 11
				<b>Grilled Salmon</b> 12
				<b>Yellowfin Tuna</b> 12

## 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. INQUIRE WITH YOUR SERVER.

<b>LAVRAKI GF</b> European sea bass, flaky, mild white fish with spinach rice	<b>36/lb</b>	<b>KARAVIDES GF</b> "Langoustines" a Mediterranean delicacy, and succulent flavor, butterflied and 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 with ladolemono	<b>54/lb</b>
<b>DOVER SOLE</b> Lightly floured and pan sautéed, this Dutch 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>

## RAW BAR

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

V-VEGETARIAN

GF-GLUTEN FREE

\* CAN BE MODIFIED GF

## FROM THE LAND

<b>LAMB CHOPS *</b> Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes & tzatziki	<b>43</b>
<b>ORGANIC CHICKEN GF</b> Confit leg and breast, caramelized onion & yogurt lemon thyme jus	<b>33</b>
<b>LAMB SHANK</b> Red wine braised lamb shank on the bone with roasted tomato sauce & grated feta	<b>37</b>
<b>PRIME NEW YORK STRIP GF</b> 14 ounce charcoal 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 ALA GRECCA V</b> Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta	<b>22</b>

ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 12

## 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 and sautéed, with cherry tomatoes and linguini, in a brandy infused tomato sauce; topped with grated feta and fresh basil	<b>44</b>
<b>TUNA</b> Grilled sesame encrusted tuna, served rare, with sautéed spinach, marinated beets, & almond skordalia	<b>40</b>
<b>MIXED SEAFOOD ORZO</b> Wild caught Gulf shrimp, calamari and mussels sautéed in roasted tomato sauce with orzo, grated feta & fresh basil	<b>39</b>
<b>FAROE ISLAND SALMON GF</b> Charcoal grilled Faroe Island salmon served with ladolemono, capers, & spanakorizo	<b>34</b>
<b>CHILEAN SEA BASS PLAKI GF</b> Oven baked with carrots, onions, tomatoes, peppers, potatoes, capers & thyme, tomato sauce	<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>

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 CROSSCONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY. ITEMS HAVE NATURALLY OCCURRING PITS OR SEEDS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR RESTRICTIONS. A GRATUITY OF 20% MAY BE ADDED AT MANAGER'S DISCRETION. MAXIMUM OF 4 CREDIT CARDS PER TABLE. NO SEPARATE CHECKS, PLEASE.

## PRIX FIX 40

### APPETIZER Choose One

#### FRIED CALAMARI

Spicy marinara, fresh lemon

#### AVGOLEMONO

Traditional egg and lemon soup with rice

#### ROMAINE SALATA v

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

#### CLASSIC GREEK SALATA v + \$6 Supplement

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

#### OCTOPODI + \$6 Supplement

Charcoal grilled, fava purée, pickled red onion, 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 and fresh spinach topped with grated feta

#### ORGANIC CHICKEN

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

#### LAVRAKI + \$6 Supplement

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

#### LAMB CHOPS + \$15 Supplement

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

### DESSERT Choose One

#### GREEK YOGURT

Thyme honey and chopped almonds

#### SORBET vOR GELATO

Chef's choice of locally made sorbet

#### BAKLAVA + \$2 Supplement

Layered phyllo, pistachios, walnuts, caramel

WE KINDLY DECLINE SUBSTITUTIONS  
ON THE PRIX FIXE MENU

### FINE SPIRIT SELECTION

#### SCOTCH (SINGLE MALT SELECTION)

THE MACALLAN SHERRY OAK 12 YEAR	22
THE MACALLAN SHERRY OAK 18 YEAR	50
OBAN 14 YEAR	22
GLENLIVET 12 YEAR	15
GLENFIDDICH 15 YEAR	18
BALVENIE DOUBLEWOOD 12 YEAR	16
GLENMORANGIE 10 YEAR	15
LAGAVULIN 16 YEAR	25
LAPHROAIG 10 YEAR	16

#### BOURBON & RYE

ANGEL'S ENVY	18
BASIL HAYDEN'S	16
BLANTON'S WHEN AVAILABLE	18
BOOKERS	20
BUFFALO TRACE	13
WOODFORD RESERVE	15
HIGH WEST DOUBLE RYE	14
BULLEIT RYE	14
WILLET RYE	17

## SIGNATURE COCKTAILS

ERIS MULE	15	ARGUS OLD FASHIONED	17
Chai infused Tito's vodka, ginger beer and fresh lime		Cooperstown select straight rye, black walnut bitters with a honey simple syrup. Orange twist and Luxardo Marachino cherry	
APATE	16	DIONYSUS	13
Bluecoat gin, vermouth, date simple syrup. Dash of Angosturo bitters		House-infused berry vodka, fresh lemon topped with sparkling wine	
KERES MARGARITA	16	SANGRIA	11
Jalapeño infused El Jimador tequila, blood orange puree, agave, fresh lime with a pink Himalayan salt rim		Seasonal house made selection with wine, fruit and liquor	

## WHITE WINE

ASSYRTIKO/ATHIRI	17/66	RIESLING	12/46
Atlantis White, Santorini, Greece		Lamoreaux landing, NY	
ASSYRTIKO	13/50	CHARDONNAY	12/46
Stamnaki, Peloponnese, Greece		Saveurs du Temps, France	
MOSCHOFILERO	12/46	CHARDONNAY	17/66
Stamnaki, Peloponnese, Greece		Eshcol Napa Valley, California	
RETSINA	10/38	SAUVIGNON BLANC	13/50
Markou Estate, Attiki, Greece		Mount Fishtail, New Zealand	
MALAGOUSIA	16/62	PINOT GRIGIO	11/42
Dom Zafeirakis, Thessalia, Greece		Alverdi, Italy	

## RED WINE

AGIORGITIKO/CABERNET	12/46	PRIMITIVO	13/50
Buketo Macedonia, Greece		Saseo Altemura, Italy	
LIATIKO	13/50	CABERNET SAUVIGNON	14/56
Douloufakis, Crete, Greece		Twenty Acres, CA	
BORDEAUX	13/50	CABERNET SAUVIGNON	20/78
Chateau Gillet, France		Mettler Family Vineyards, CA	
PINOT NOIR	15/60	MALBEC	13/50
Jigsaw, Willamette Valley, Oregon		Bodega Benegas Estate, Mendoza, Argentina	
		SUPER TUSCAN	16/62
		Cantina Peppucci, Italy	

## ROSÉ & SPARKLING

RHONE BLEND	13/50	PROSECCO	12/46
Vignoble Francois Boyer, France		Cuvee Giuliana, Italy	
ROSATO	13/50	BLANC DE BLANCS	13/52
Ippolito, Italy		De Perriere, France	
LIMNIONA ROSE	13/50	BRUT ROSE	12/46
Dom Zafeirakis Macedonia, Greece		Domaine Bousquet, Argentina	

## BEER BOTTLED

MILLER LITE	6
Milwaukee, WI	
CORONA	7
Mexico	
YUENGLING	6
Pottsville, PA	
STELLA ARTOIS	8
Leuven, Belgium	
CAPE MAY BREWING-CAPE MAY THE GROVE OR	
KEY LIME CORROSION CANS	6
Cape May, NJ	
HEINEKEN 0 N/A	6
The Netherlands	

## DRAFT

YARDS PALE ALE	8
Philadelphia, PA	
DOUBLE NICKLE PILSNER	7
Pennsauken, NJ	
STELLA ARTOIS	8
Leuven, Belgium	
SPELLBOUND IPA	7
Mount Holly, NJ	
TONWOOD BREWING POOLSIDE LAGER	7
Oaklyn NJ	
CAPE MAY BREWING WHITE ALE	8
Cape May, NJ	

## MOCKTAILS AND ALCOHOL FREE

GRECIAN ROSE	6	SANTORINI SODA	6
Grapefruit juice, fresh mint, blood orange, club soda		Club soda, cucumber, simple syrup, fresh mint	
FAUX SPRITZ	10	Non-alcoholic Rose AZZENTA \$35 BTB	
DHOS Bittersweet Apertif, Azzenta sparkling, club soda		Non-alcoholic Sparkling AZZENTA \$42	

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