

LIMANI

LUNCH MENU

Monday to Saturday, 12:00 – 3:00pm

APPETIZER

Choice of:

Mediterranean Meze ~ Taramosalata, Tzatziki, Hummus, Ktipiti, Tiropita, Dolmade

Fresh Scallops ~ Grilled and garnished with citrus and olive oil

Tomato Salad ~ Cucumbers, onions, peppers, olives and feta cheese

Avocado Salad ~ Served with baby shrimp and drizzled with olive oil

Lentil Soup ~ Beluga Lentil, celery, carrots, and onions

Grilled Octopus ~ Tunisian, sashimi quality octopus **(\$8 supplement)**

Crab Cake ~ Maryland jumbo lump crabmeat with piazzi bean puree **(\$8 supplement)**

MAIN COURSE

Choice of:

Loup de Mer ~ Moist and mild Mediterranean Sea Bass served with steamed broccoli

Organic Salmon ~ Grilled to temperature and served with Chefs choice of steamed vegetable

Shrimp Saganaki ~ Sautéed jumbo shrimp in a tomato and feta sauce served with risotto

Fish Soup ~ Lavraki fillet, tomato base soup with star pasta

Organic Chicken Breast ~ Half bone-in, marinated and grilled with rosemary and thyme

Tuna Burger ~ Served with white radish salad and shredded fried zucchini

Lamb Chops ~ Grilled and served with Greek fries and steamed vegetables **(\$8 supplement)**

Lobster Pasta ~ Steamed 1 ¼ lb. lobster over linguine with tomato sauce **(\$12 supplement)**

DESSERT

Choice of:

Karidopita ~ Walnut cake with ice cream

Sorbet ~ Lemon or strawberry

Fresh Fruit ~ Seasonal selection

Yiaourti ~ With Greek thyme honey

\$37.50

Beverage, tax and gratuity not included

***NO SUBSTITUTIONS
AVAILABLE FOR PARTIES UP TO 12 GUESTS**

LIMANI

Welcome to Limani.

Our priority is to provide you ~ our friends, with the best ingredients, produce, seafood and fish that the world has to offer. All made possible through relationships with purveyors, farmers and fishermen domestically and from the Mediterranean. These purveyors supply us with all of our premium products while maintaining sound environmental practices and maintaining the core values of the Mediterranean diet.

In efforts to source the premier elements which exemplify the Mediterranean way of life, we have uncovered very special products and ingredients. Whether it is the premium first-pressed, cold-pressed olive oil from the Peloponnese, jewels of fish and seafood, local organic vegetables, boutique small-batch items such as capers from Santorini or Saffron from Kozani, you will find them all at Limani.

The highest quality ingredients, the freshest seafood grouped with Limani's rendition of Greek hospitality are all part of

the recipe ~ perfect in its simplicity.

Welcome to our home and enjoy!

RAW BAR

SELECTION OF OYSTERS FROM THE EAST COAST AND THE WEST COAST

OYSTERS

EAST COAST*	½ Dozen-\$23.00, Dozen \$46.00	WEST COAST*	½ Dozen-\$29.00, Dozen \$56.00
Blue Point		Kumamoto	

BIG EYE TUNA* (Choice of) Sashimi ~ yuzu kosho, dill, extra virgin olive oil Tartare ~ micro basil, serrano chili, orange slice	27.50	TRIKALINOS BOTTARGA* A delicacy of cured Grey Mullet Roe, served with crostini	49.00
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ORGANIC SALMON* Sashimi or Tartare ~ Fresno chili, shallots, cilantro and fresh scallion	25.50	MEDITERRANEAN CEVICHE* Lavraki infused with lime and fresh herbs from the Mediterranean pared with gigantes beans and feta cheese	38.00
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LIMANI SPECIALTIES

OCTOPUS Tunisia. Grilled sashimi quality octopus	31.50	KOLOKITHI Paper thin cut zucchini and eggplant served with lightly fried kefalograviera cheese and tzatziki	28.50
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CALAMARI Rings of fresh local squid, lightly fried or grilled	27.00	GREEK MEZE Tzatziki, Tarama, Ktipiti & Skordalia	28.50
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STUFFED CALAMARI Grilled and stuffed with feta, manouri and kefalograviera cheeses	24.00	MUSHROOMS Selection of grilled shiitake, oyster & king mushrooms	23.50
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SCALLOPS Canada. Grilled on the skewer	26.50	SAGANAKI Pan fried kefalograviera cheese	16.00
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MUSSELS Prepared with white wine, dill, garlic and parsley	24.00	FAVA PUREE Santorini yellow split pea	12.00
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CRAB CAKE Maryland jumbo lump crabmeat served with piazzi bean puree, mustard and mayonnaise sauce	31.50	GIGANTES Giant Greek lima bean from Kastoria. Baked with onion, dill, parsley, and tomato	14.95
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SHRIMP Charcoal broiled U8 jumbo shrimp, half-pound	38.00	PEPPERS Holland. Grilled red and yellow peppers	17.00
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HALLOUMI Cyprian. Semi-hard cheese, goat's milk. Served grilled over a bed of grilled tomatoes and fresh mint.	17.00	SPANAKOPITA Fresh spinach, leeks and feta cheese wrapped in phyllo	16.00
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SALAD

CLASSIC GREEK SALAD Prepared with vine-ripe tomatoes	28.50	BELUGA LENTIL WITH BALIK SALMON Served with Dijon mustard, shallots, cilantro and cherry tomatoes	21.50
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ROMAINE SALAD Hearts of romaine served with our house dressing	18.50	BABY ARUGULA SALAD Arugula with sliced tomato & goat cheese	18.00
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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE SEA

WHOLE FISH & FRESH CUTS

LOUP DE MER, ROYAL DORADO 51.00 lb

SEA BASS, RED SNAPPER & POMPANO 46.00 lb

DOVER SOLE 63.00

Holland. By the piece

BIG EYE TUNA 51.00

Sashimi quality center cut tuna with
Swiss chard, skordalia and patzaria

ORGANIC SALMON 44.50

Scotland. Filet served with seasonal vegetables

SWORDFISH 44.50

Steak-cut with grilled peppers and tomatoes

HALIBUT 44.50

Canada. Grilled steak-cut served
with seasonal vegetables

KAKAVIA SOUP 145.00

Greek fisherman's soup prepared with Grouper, Scorpion and Monk fish

****please inform your server as this dish requires an hour to prepare**

SHELL FISH

LIVE LANGOUSTINES M/A
Scotland. Sweet distinctive flavor

CARABINEIROS M/P

Spain. Sweet, robust, succulent, head-on
wild shrimp

LOBSTER 48.00 lb

Nova Scotia. Deep sea lobster charcoal grilled
with our olive oil and lemon sauce

LOBSTER PASTA 49.50

Lobster with linguini and tomato sauce

STONE CRAB M/A

THE LAND

ALL OF OUR BEEF IS USDA PRIME

Please notify us about your salt intake

CHICKEN 40.00	COWBOY 72.00
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Organic half bone-in chicken breast,
marinated and grilled with rosemary and thyme

26 oz. bone-in rib eye, dry aged 30 days

LAMB CHOPS 59.00	FILET MIGNON 61.00
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Colorado. Grilled American Lamb Chops

10 oz. boneless tenderloin

SIDE DISHES

HORTA 14.00	BROCCOLI RABE 12.50
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Red, white and gold Swiss chard,
escarole and spinach

Sautéed with garlic and feta cheese

POTATOES 14.00	GRILLED VEGETABLE MEDLEY 24.50
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Yukon gold served with shallots & cilantro

Seasonal vegetables with
grilled halloumi cheese

ASPARAGUS 14.00	GREEK FRIES 10.00
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Steamed and tossed with olive oil and sea salt

Seasoned with oregano

CAULIFLOWER & BROCCOLI 14.00	ORGANIC BEETS 14.00
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Steamed and tossed with olive oil

Served with Swiss chard & a yogurt sauce

Chef M.J. Alam

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