

\$37 DINNER PRIX-FIXE

SUNDAY & MONDAY ALL EVENING

TUESDAY – THURSDAY 3:30 – 5:30*

FRIDAY & SATURDAY 3:30 – 5:00*

BEVERAGE, TAX & GRATUITY NOT INCLUDED

NOT AVAILABLE TO PARTIES OVER 6 & ON HOLIDAY’S

*ORDERS MUST BE IN BY 5:30 OR 5:00 RESPECTIVELY

Not Available for Take-Out

FIRST COURSE

CHOICE OF:

GREEK SALAD

Greek salad, tomatoes, bell peppers, onions, Cucumber, and feta

FRIED CALAMARI

Rings of fresh squid, lightly fried

OCTOPUS +\$10

Grilled sashimi quality

AVGOLEMONO

Traditional Greek chicken soup with eggs & lemon

MAIN COURSE

CHOICE OF:

BRANZINO

Mediterranean; Moist and mild served with mixed vegetables and lemon potatoes

SALMON*

Scotland: Organic filet served with mixed vegetables and lemon potatoes

CHICKEN

Murray’s organic two chicken breasts, marinated and grilled with rosemary and thyme, with lemon potatoes

FILET MIGNON SOUVLAKI*

Filet Mignon skewered with peppers, served with tzatziki and fries.

LAMB CHOPS* +\$12

3 Grilled lamb chops, with lemon potatoes

LOBSTER LINGUINI +\$16

Steamed 1 ¼ lb. lobster over linguine with tomato sauce

DESSERT

CHOICE OF:

KARIDOPITA

Walnut sponge cake, cinnamon, cloves, and honey syrup

YOGURT

Authentic Greek yogurt with thyme honey and walnuts

SORBET

2 Scoops of the Chef’s Seasonal favorites

LIMANI

GRILLE

\$29.00 LUNCH PRIX-FIXE

MONDAY – SUNDAY 12:00 – 3:00*

BEVERAGE, TAX & GRATUITY NOT INCLUDED

NOT AVAILABLE TO PARTIES OVER 6 & ON HOLIDAY’S

*ORDERS MUST BE IN BY 3:00

Not Available for Take-Out

FIRST COURSE

CHOICE OF:

GREEK SALAD

Greek salad, tomatoes, bell peppers, onions, cucumber and feta

GREEK SPREADS

Choice of 2: Tzatziki, Tarama, Tirokafteri, Skordalia, Hummus, or Melitzanosalata

OCTOPUS +\$ 10

Grilled sashimi quality

AVGOLEMONO

Traditional Greek chicken soup with eggs & lemon

MAIN COURSE

CHOICE OF:

BRANZINO

Mediterranean; Moist and mild served with mixed vegetables and lemon potatoes

SALMON*

Scotland: Organic filet served with Mixed vegetables and lemon potatoes

CHICKEN SOUVLAKI

Two Organic chicken kebabs skewered with onion & pepper served with tzatziki and fries.

LIMANI BURGER*

8 oz. with caramelized onions, sauteed mushrooms, bacon, white cheddar and fries

STEAK & FRIES* +\$10

8 oz. NY Strip served with fries

DESSERT

CHOICE OF:

KARIDOPITA

Walnut sponge cake, cinnamon, cloves, and honey syrup

YOGURT

Authentic Greek yogurt with thyme honey and walnuts

SORBET

2 Scoops of the Chef’s Seasonal favorites

LUNCH SALADS

GREEK SALAD ~ Our Greek salad prepared with vine-ripe tomatoes 18

ARUGULA SALAD ~ Arugula, Hazelnuts, sundried tomato, Preserved figs with balsamic vinaigrette and goat cheese 15

PRASINI SALAD ~ Hearts of romaine, scallion, sweet pepper drops, crumbled feta, EVOO and red wine vinaigrette 15

Add Chicken +\$10

Add Salmon +\$14

Add 3 Shrimp +\$16

Add Steak +\$20

LUNCH BURGERS & SANDWICHES

STEAK SANDWICH* ~ Filet Mignon, Swiss cheese, oregano chimichurri 28

LIMANI BURGER* ~ 8 oz. caramelized onions, sauteed mushrooms, Bacon, white cheddar and fries 28

LOBSTER ROLL ~ Fresh Maine Lobster, mayonnaise 33

CHICKEN PANINI ~ Mozzarella cheese, bacon, sautéed onions and peppers 19

www.limanigrille.com @LIMANIGRILLE

LIMANI HOSPITALITY GROUP

COMMACK – BOSTON

We reserve the right to add a gratuity of 20% for a party of 6 or more people.

*Cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

RAW BAR

Blue Point Oysters*	20 ½ dz	Kumamoto Oysters*	25 ½ dz
Mild Atlantic Oysters	38 dz	Washington State, creamy and plump	49 dz
Big-Eye Tuna Tartare*	25	with a mild fruity flavor	
Avocado, Serrano Chili, Orange slice& Micro Greens.		Limani Seafood Tower*	100 for 2
Shrimp Cocktail	21	Chefs’ choice of oysters, shrimp,	200 for 4
Tiger Shrimp, 3 pieces		crab meat, mussels, and Maine lobster	

SHAREABLE LIMANI MUST HAVES

OCTOPUS	29	LIMANI CHIPS	25
Grilled Octopus, capers, extra virgin olive oil and red wine vinegar		Paper thin cut zucchini & eggplant served with lightly fried kefalograviera cheese and tzatziki	
TOMATO SALAD	24	SPANAKOPITA	18
Our Greek salad prepared with vine-ripe tomatoes, bell peppers, onions, cucumber, feta cheese, Kalamata olives and extra virgin olive oil dressing		Chopped spinach, with leeks, feta, and dill	
CHICKEN KEFTEDES	17	MAC N CHEESE	24
Sauteed chicken meatballs, mint, basil		Cavatappi pasta, Asiago, Parmesan & Taleggio cheese, with a Ritz cracker topping	

APPETIZERS

BAKED CLAMS	17	SPREADS	8
8 Middle Neck clams baked with breadcrumbs and oregano		Choice of: Tzatziki, Taramasalata, Skordalia & Tirokafteri, Hummus or Melitzanosalata	
CALAMARI	20	PIKILIA	24
Rings of fresh squid, lightly fried or grilled		Choice of four spreads	
CRAB CAKE	29	SAGANAKI	17
Maryland jumbo lump crabmeat served with gigantes and mustard and mayonnaise sauce		Pan fried kefalograviera cheese with lemon & dill	
MUSSELS	23	GRILLED HALLOUMI	17
PEI; white wine, dill, garlic, parsley & grilled sour bread		Traditional Cypriot Cheese, on a bed of grilled tomatoes and fresh mint	
SHRIMP	26	SESAME FETA	15
Charcoal broiled, 4 pieces		Sesame crusted feta served with quince spoon sweet	
GARIDES SAGANAKI	26	BEETS	16
Sauteed shrimp in a tomato & feta sauce		Slowly roasted beets, sliced cucumber, served with toasted almonds and skordalia	

SOUPS & SALADS

AVGOLEMONO SOUP	13	PRASINI SALAD	18
Traditional Greek chicken soup with eggs & lemon		Hearts of romaine, scallion, sweet pepper drops, crumbled feta, EVOO and red wine vinaigrette	
LENTIL SOUP	13	ARUGULA SALAD	18
Lentils, carrots & celery		Arugula, hazelnuts, sundried tomato, Preserved figs with balsamic vinaigrette and goat cheese	

WHOLE FISH

SERVED WITH MIXED VEGETABLES AND LEMON POTATOES

BRANZINO	38	BLACK SEA BASS FOR TWO	94
Mediterranean; Moist and mild		North Carolina; Wild bass, tender and flaky	
ROYAL DORADO	37	RED SNAPPER FOR TWO	96
Mediterranean; Very mild, delicate fish		Florida; White fish, moist and sweet	

ENTRÉES

SALMON*	36	LAMB CHOPS*	46
Scotland: Organic filet served with mixed vegetables and lemon potatoes		3 Grilled lamb chops, with lemon potatoes	
CHILEAN SEABASS	49	NEW YORK STRIP STEAK*	54
Mizo-ouzo glaze served with white bean puree, Brussel sprouts		16 oz., with fries	
YELLOW FIN TUNA*	45	BONELESS RIBEYE*	65
Sashimi quality center-cut tuna with sesame crust served with sautéed spinach		16 oz., with fries	
SWORDFISH KEBAB	44	SHORT RIB YIOUVETSI	43
Skewered with grilled peppers, tomatoes and onions. Served with lemon potatoes		Braised boneless short rib, served with orzo and feta	
HALIBUT	42	FILET MIGNON SOUVLAKI*	39
Grilled filet, ladolemono served with spanakorizo		Filet Mignon skewered with peppers, served with tzatziki and fries	
LOBSTER LINGUINI	55	CHICKEN SOUVLAKI	29
Steamed 1 ¼ lb. lobster over linguine with tomato sauce		Two Organic chicken kebabs skewered with onion & pepper served with tzatziki and fries.	
SEAFOOD PASTA	34	ROASTED CHICKEN	36
Mussels, clams, calamari with garlic & olive oil		Murray’s organic two chicken breasts marinated and grilled with rosemary and thyme, with lemon potatoes	
		LIMANI BURGER*	28
		8 oz. with caramelized onions, sauteed mushrooms, bacon, white cheddar, and fries	

SIDES

GRILLED VEGETABLES \$22
Seasonal grilled vegetable platter, balsamic glaze

\$13.00 EACH

BRUSSEL SPROUTS	SPINACH
Greek honey, lime zest, mint	Sauteed with garlic
LEMON POTATOES	CAULIFLOWER & BROCCOLI
EVOO, fresh lemon juice & herbs	Steamed & tossed with olive oil & lemon
GREEK FRIES	SPANAKORIZO
Seasoned with feta, oregano and sea salt	Spinach and rice pilaf
BASMATI RICE	MUSHROOMS
Nutty-tasting long grain rice	Assortment of grilled mushrooms, balsamic glazed
GIGANTES	
Giant Greek Lima Bean from Kastoria. baked with onion, parsley, and tomato	