

LIMANI

GRILLE

\$32.00 LUNCH PRIX-FIXE

MONDAY-SUNDAY 12:00-3:00pm

INCLUDES 1 GLASS OF HOUSE RED OR WHITE WINE

OTHER BEVERAGE, TAX & GRATUITY NOT INCLUDED

EXCLUDING HOLIDAYS & NOT AVAILABLE TO PARTIES OF 8 OR MORE

*ORDERS MUST BE IN BY 3:00PM

FIRST COURSE

CHOICE OF:

SOUP

Daily soup special

GREEK SPREADS

Tzatziki, Ktipiti, Skordalia

GREEK SALAD

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

OCTOPUS +\$10

Grilled sashimi quality

CRAB CAKE +\$10

Maryland jumbo lump crabmeat served with bean puree and mustard aioli.

MAIN COURSE

CHOICE OF:

LOUP DE MER

Mediterranean; moist, mild

ORGANIC SALMON

Scotland: Organic filet with seasonal vegetables

FILET MIGNON SOUVLAKI

1 Filet kebab served with tzatziki and Greek fries

CHICKEN PRASINI SALAD

1 Chicken breast, hearts of romaine, dill, scallion, sweet pepper drops, EVOO and red wine vinaigrette

LIMANI BURGER

Caramelized onions, sauteed mushrooms, bacon, white cheddar, & fries

LAMB CHOPS +\$10

2 Grilled lamb chops; served with Greek fries

LOBSTER LINGUINI +\$20

Lobster with 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 Choice

FRUIT PLATTER

Selection of seasonal fruits

\$48.00 EARLY DINNER PRIX-FIXE

MONDAY-SUNDAY 4:00-5:30pm

OTHER BEVERAGE, TAX & GRATUITY NOT INCLUDED

EXCLUDING HOLIDAYS & NOT AVAILABLE TO PARTIES OF 6 OR MORE

*ORDERS MUST BE IN BY 5:45PM

FIRST COURSE

CHOICE OF:

AVGOLEMONO

Traditional Greek chicken soup

GREEK SALAD

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

CALAMARI

Rings of fresh squid, lightly fried

OCTOPUS +\$10

Grilled sashimi quality

MAIN COURSE

CHOICE OF:

LOUP DE MER

Mediterranean; moist, mild

ORGANIC SALMON

Scotland: Organic filet with seasonal vegetables

CHICKEN

Bone-in breast marinated with rosemary and thyme served with Greek fries

LAMB CHOPS +\$12

2 Grilled lamb chops; served with Greek fries

LOBSTER LINGUINI +\$16

Lobster with 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 Choice

Includes One Glass of House Red or White Wine, Beer, or Soft Drink

LUNCH SALADS

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

ARUGULA SALAD ~ Arugula with goat cheese and balsamic vinaigrette 15

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

Add Chicken +\$8

Add Salmon +\$10

Add 3 Shrimp +\$12

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, & fries 28

LOBSTER ROLL ~ Fresh Maine Lobster, mayonnaise 33

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

RAW BAR			
BLUE POINT OYSTERS*	20 ½ dz	KUMAMOTO OYSTERS*	26 ½ dz
Now a generic term for mild Atlantic oysters	38 dz	Washington State, creamy and plump	51 dz
LITTLE NECK CLAMS*	16 ½ dz	with a mild fruity flavor	
Massachusetts, firm and crisp; fruity and	32 dz	MEDITERRANEAN CEVICHE*	22
Slightly briny clams		Lavraki infused with lime and fresh herbs	
BIG-EYE TUNA*		paired with Gigantes beans and feta cheese	
Sashimi ~ Yuzu Kosho, dill, extra virgin olive oil	20	WHOLE ROYAL DORADO SASHIMI*	51
Tartare ~ Lime, black sesame, avocado	25	Mediterranean Royal Dorado: A mild filet flavored	
ORGANIC SALMON*		with yuzu kosho & a spicy filet with Fresno chili,	
Sashimi ~ Fresno chili, shallots, cilantro and	18	cilantro & shallots	
fresh scallion		LIMANI SEAFOOD TOWER	100 for 2
Tartare ~ Lime, black sesame, avocado	22	Chef’s choice of oysters, Shrimp,	200 for 4
		Clams, Mussels, and Maine lobster	

LIMANI SPECIALTIES			
OCTOPUS	30	LIMANI CHIPS	24
Tunisia; Grilled sashimi quality octopus, capers,		Paper thin cut zucchini & eggplant served	
extra virgin olive oil, onions and red wine vinegar		with lightly fried kefalograviera cheese and tzatziki	
CALAMARI	23	GREEK MEZE	24
Rings of fresh local squid, lightly fried or grilled		Tzatziki, Ktipiti, Skordalia, & Melitzanosalata	
CHICKEN KEFTEDES	18	SPANAKOPITA	17
Sauteed chicken meatballs, mint, basil		Chopped spinach, with leeks, feta, and dill	
MUSSELS	22	SAGANAKI	18
PEI; Prepared with white wine,		Pan fried kefalograviera cheese with lemon	
dill, garlic and parsley		And olive oil	
CRAB CAKE	28	GRILLED HALLOUMI	18
Maryland jumbo lump crabmeat served with gigantes		Traditional Cypriot Cheese, on a bed of grilled	
SHRIMP	32	Tomatoes and fresh mint	
Charcoal broiled U8 jumbo shrimp, half-pound		GIGANTES	13
GARIDES SAGANAKI	28	Greek (Kastorian) giant lima beans baked	
Three sautéed jumbo shrimp in a tomato & feta sauce		with tomato, dill and parsley	
SCALLOPS	27	CAULIFLOWER	28
Canada; Grilled on the skewer		Tempura style and topped with shaved truffle	
SARDINES	22	PATZARIA	19
Portugal; Fresh grilled sardines		Roasted beets and skordalia	

SALAD			
TOMATO SALAD	28	ARUGULA SALAD	20
Our Greek salad prepared with vine-ripe tomatoes,		Arugula with goat cheese and balsamic vinaigrette	
bell peppers, onions, cucumber, feta cheese, Kalamata olives		LIMANI SALAD	24
and extra virgin olive oil dressing		Red cabbage, baby mesclun, carrot, orange fillet,	
PRASINI SALAD	18	Kefalograviera, pine nuts and Limani dressing	
Hearts of romaine, dill, scallion, sweet pepper drops,			
crumbled feta, EVOO and red wine vinaigrette			

SOUP	
AVGOLEMONO	14
Traditional Greek chicken soup	

THE SEA	
SPANNING OUR OWN NORTH AMERICAN WATERS TO THE SEAS OF THE MEDITERRANEAN, LIMANI PRESENTS THE WORLD’S FINEST FISH AND LIVE	
LOBSTER GRILLED ON THE CHARCOAL. PLEASE FEEL FREE TO VISIT OUR OPEN FISH MARKET TO SEE OUR DAILY SELECTION.	

<u>WHOLE FISH & FRESH CUTS</u>			
LOUP DE MER	42	ORGANIC SALMON	41
Mediterranean; Moist and mild		Scotland; Organic filet with seasonal vegetables	
ROYAL DORADO	40	TUNA	47
Mediterranean; Very delicate fish from the Dorado family		Sashimi quality center-cut tuna with an Egyptian sesame crust with sautéed spinach	
DOVER SOLE	M/P	SWORDFISH	44
Holland; Fresh Dover variety Sole, by the piece		Skewered with grilled peppers and tomatoes and lemon potatoes	
		HALIBUT	45
		Canada; Grilled steak-cut with seasonal vegetables	

WHOLE FISH FOR TWO		SHELLFISH	
BLACK SEA BASS	96	LANGOUSTINES	M/P
North Carolina; Wild bass, tender and flaky		Scotland; Sweet distinctive flavor	
FAGRI	96	LOBSTER	M/P
Greece; Firm and meaty snapper		Nova Scotia; Deep Sea lobster charcoal grilled	
RED SNAPPER	103	LOBSTER PASTA	65
Florida; White fish, moist and sweet		Lobster with linguini and tomato sauce	
BAKED IN SEA SALT	+30	HEAD ON SHRIMP	M/P
		South Africa; Moist wild shrimp	

<u>THE LAND</u>			
ALL OF OUR BEEF IS USDA PRIME			
FILET MIGNON	57	CHICKEN	39
8 oz boneless tenderloin		Organic half bone-in breast, marinated and grilled	
SIRLOIN	60	With rosemary and thyme	
16 oz boneless strip steak		LAMB CHOPS	58
COWBOY	79	Grilled American lamb chops	
24 oz bone-in ribeye, dry aged 30 days		MOUSSAKA	37
		Eggplant, potato, ground filet mignon and bechamel	

<u>SIDE DISHES</u>			
ASPARAGUS	14	BROCCOLI RABE	15
Steamed with EVOO		Sautéed with garlic and feta cheese	
LEMON POTATOES	14	CAULIFLOWER & BROCCOLI	13
Extra virgin olive oil, fresh lemon juice, & herbs		Steamed and toasted with olive oil	
GREEK FRIES	11	SPANAKORIZO	13
Seasoned with feta cheese and oregano		Fresh spinach and rice with onion, dill and EVOO	
BRUSSEL SPROUTS	14	GRILLED VEGETABLE MEDLEY	21
Greek honey, lime zest, & mint		Seasonal vegetables with grilled halloumi cheese	

*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.