$44.00 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:

LAVRAKI
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

BAKLAVA +$5
Greek style with filo, nuts, and honey

Glass of House Red or White Wine $8

LIMANI

GRILLE

$29.00 LUNCH PRIX-FIXE

MONDAY-SUNDAY 11:30-3:00pm

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
Hummus, 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:

LAVRAKI
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

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

BAKLAVA +$5
Greek style with filo, nuts, and honey

Glass of House Red or White Wine $8

LUNCH SALADS

GREEK SALAD ~ Our Greek salad prepared with vine-ripe tomatoes	**15**
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	**12**
WATERMELON SALAD ~ Cubed watermelon, feta, mint, white pepper, & EVOO	**18**
SEAFOOD SALAD ~ Grilled calamari, shrimp, onions, romaine, tomato, EVOO, & vinaigrette	**28**

Add Chicken +$8 **Add Salmon* +$10** **Add 3 Shrimp +$12** **Add Steak +$20**

LUNCH BITES

LOBSTER ROLL ~ Fresh Maine Lobster, mayonnaise	**33**
CHICKEN SOUVLAKI ~ 2 chicken skewers with spanakorizo and tzatziki	**18**

Raw Bar

BLUE POINT OYSTERS* — 20 ½ dz / 38 dz
Now a generic term for mild Atlantic oysters

LITTLE NECK CLAMS* — 16 ½ dz / 32 dz
Massachusetts, firm and crisp; fruity and Slightly briny clams

BIG-EYE TUNA*
Sashimi ~ Yuzu Kosho, dill, extra virgin olive oil — 20
Tartare ~ Lime, black sesame, avocado — 25

ORGANIC SALMON*
Sashimi ~ Fresno chili, shallots, cilantro and fresh scallion — 18
Tartare ~ Lime, black sesame, avocado — 22

KUMAMOTO OYSTERS* — 26 ½ dz / 51 dz
Washington State, creamy and plump with a mild fruity flavor

MEDITERRANEAN CEVICHE* — 22
Lavraki infused with lime and fresh herbs paired with Gigantes beans and feta cheese

WHOLE TSIPOURA SASHIMI* — 51
Mediterranean Royal Dorado: A mild filet flavored with yuzu kosho & a spicy filet with Fresno chili, cilantro & shallots

LIMANI SEAFOOD TOWER* — 100 for 2 / 200 for 4
Chef's choice of oysters, Shrimp, Clams, Mussels, and Maine lobster

Limani Specialties

OCTOPUS — 28
Tunisia; Grilled sashimi quality octopus, capers, extra virgin olive oil, onions and red wine vinegar

CALAMARI — 19
Rings of fresh local squid, lightly fried or grilled

CHICKEN KEFTEDES — 18
Sauteed chicken meatballs, mint, basil

MUSSELS — 19
PEI; Prepared with white wine, dill, garlic and parsley

CRAB CAKE — 28
Maryland jumbo lump crabmeat served with gigantes puree

SHRIMP — 32
Charcoal broiled U10 jumbo shrimp, half-pound

GARIDES SAGANAKI — 26
Four sautéed jumbo shrimp in a tomato & feta sauce

SARDINES — 22
Portugal; Fresh grilled sardines

LIMANI CHIPS — 21
Paper thin cut zucchini & eggplant served with lightly fried kefalograviera cheese and tzatziki

GREEK MEZE — 24
Tzatziki, Ktipiti, Skordalia, & Tarama

SPANAKOPITA — 16
Chopped spinach, with leeks, feta, and dill

SAGANAKI — 16
Pan fried kefalograviera cheese with lemon And olive oil

GRILLED HALLOUMI — 16
Traditional Cypriot Cheese, on a bed of grilled Tomatoes and fresh mint

GIGANTES — 13
Greek (Kastorian) giant lima beans baked with tomato, dill and parsley

PATZARIA — 16
Roasted beets and skordalia

MELITZANOSALATA — 13
Roasted eggplant dip with pita

Salad

TOMATO SALAD — For one 18/To Share 28
Our Greek salad prepared with vine-ripe tomatoes, bell peppers, onions, cucumber, feta cheese, Kalamata olives and extra virgin olive oil dressing

PRASINI SALAD — For one 14/To Share 22
Hearts of romaine, dill, scallion, sweet pepper drops, crumbled feta, EVOO and red wine vinaigrette

ARUGULA SALAD — 15
Arugula with goat cheese and balsamic vinaigrette

WATERMELON SALAD — 18
Cubed watermelon, feta, mint, white pepper, & EVOO

Soup

AVGOLEMONO — 11
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.

Whole Fish & Fresh Cuts

LAVRAKI — 39
Mediterranean; Moist and mild

TSIPOURA — 38
Mediterranean; Very delicate fish from the Dorado family

DOVER SOLE — 70
Holland; Fresh Dover variety Sole, by the piece

ORGANIC SALMON* — 39
Scotland; Organic filet with seasonal vegetables

BIG-EYE TUNA* — 44
Sashimi quality center-cut tuna with an Egyptian sesame crust with sautéed spinach

SWORDFISH — 42
Steak-cut grilled with onions, peppers and tomatoes

HALIBUT — 45
Canada; Grilled filet with seasonal vegetables

Whole Fish For Two

BLACK SEA BASS — 96
North Carolina; Wild bass, tender and flaky

FAGRI — 96
Greece; Firm and meaty snapper

RED SNAPPER — 103
Florida; White fish, moist and sweet

BAKED IN SEA SALT — +20

Shellfish

LANGOUSTINES — M/P
Scotland; Sweet distinctive flavor

LOBSTER — M/P
Nova Scotia; Deep Sea lobster charcoal grilled

LOBSTER PASTA — 59
Lobster with linguini and tomato sauce

HEAD ON SHRIMP — M/P
South Africa; Moist wild shrimp

The Land

All of Our Beef is USDA Prime

FILET MIGNON — 54
8 oz boneless tenderloin

SIRLOIN — 58
16 oz boneless strip steak

COWBOY — 79
24 oz bone-in ribeye, dry aged 30 days

CHICKEN — 32
Organic half bone-in breast, marinated and grilled With rosemary and thyme

LAMB CHOPS — 55
Grilled New Zealand lamb chops

MOUSSAKA — 32
Eggplant, potato, ground filet mignon and bechamel

Side Dishes

ASPARAGUS — 12
Steamed with EVOO

LEMON POTATOES — 12
Extra virgin olive oil, fresh lemon juice, & herbs

GREEK FRIES — 11
Seasoned with feta cheese and oregano

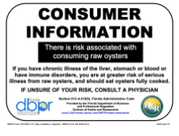
BRUSSEL SPROUTS — 12
Greek honey, lime zest, & mint

BROCCOLI RABE — 13
Sautéed with garlic and feta cheese

CAULIFLOWER & BROCCOLI — 12
Steamed and toasted with olive oil

SPANAKORIZO — 12
Fresh spinach and rice with onion, dill and EVOO

GRILLED VEGETABLE MEDLEY — 16
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.