

LIMANI

GRILLE

OUR PRIORITY

Is to provide you, our guests, 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 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.

\$30.00 LUNCH PRIX-FIXE

MONDAY-SATURDAY 12:00-3:00pm

BEVERAGE, TAX & GRATUITY NOT INCLUDED

EXCLUDING HOLIDAYS

* OERDERS MUST BE IN BY 3:00PM

FIRST COURSE

CHOICE OF:

LENTIL SOUP

Lentils, Carrots & Celery

GREEK SPREADS

Tzatziki, Tirokafteri, Skordalia

GREEK SALAD

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

OCTOPUS +\$8

Grilled sashimi quality

CRAB CAKE +\$8

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

SHRIMP AVOCADO SALAD

Avocado’s Cut in half served with Baby Shrimp

MAIN COURSE

CHOICE OF:

TSIPOURA

Mediterranean; Very mild, delicate fish from the dorado family

SALMON LIMANI SALAD

Scotland: Organic filet served on top of red cabbage, baby mesclun, carrot, orange fillet, kefalograviera, pine nuts and Limani dressing

FILET MIGNON SOUVLAKI

1 Filet kebab served with tzatziki and Greek fries

CHICKEN PRASINI SALAD

1 Chicken served on top of Hearts of romaine, dill, scallion, sweet pepper drops, EVOO and red wine vinaigrette

LAMB CHOPS +\$8

2 Grilled lamb chops; served with Greek fries

LOBSTER LINGUINI +\$20

Steamed 1 ¼ lb. lobster over linguine with tomato sauce

GREEK LOBSTER ROLL +\$10

Lobster, EVOO, avocado, & carrots served with fries

CHICKEN PANINI

Cheddar Cheese, Bacon, Sautéed Onions

VEGETARIAN PANINI

Mushrooms, Zucchini, Peppers, Eggplant, Arugula Halloumi, Cheese & Pesto 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

RAW BAR			
BLUE POINT OYSTERS*	48 dz	MEDITERRANEAN CEVICHE*	26
Very briny with plump meats sweet buttery	24 ½ dz	Lavraki infused with lime and fresh herbs paired with Gigantes beans and feta cheese	
BIG-EYE TUNA*		WHOLE TSIPOURA SASHIMI*	51
Sashimi ~ Yuzu Kosho, dill, extra virgin olive oil	20	Mediterranean Royal Dorado: A mild filet flavored with yuzu kosho & a spicy filet with Fresno chili, cilantro & shallots	
Tartare ~ Lime, black sesame, avocado	25	SHRIMP COCKTAIL	34
ORGANIC SALMON*		JUMBO LUMP CRAB COCKTAIL	26
Sashimi ~ Fresno chili, shallots, cilantro and fresh scallion	18	LIMANI SEAFOOD TOWER*	100 for 2
Tartare ~ Lime, black sesame, avocado	22	Chef’s choice of oysters, Shrimp, Crabmeat, Mussels, and Maine lobster	200 for 4

SHAREABLE LIMANI MUST HAVES			
OCTOPUS	32	LIMANI CHIPS	29
Grilled Octopus, Santorini fava, capers, extra virgin olive oil, onions and red wine vinegar		Paper thin cut zucchini & eggplant served with lightly fried kefalograviera cheese and tzatziki	
TOMATO SALAD	28	SPANAKOPITA	16
Our Greek salad prepared with vine-ripe tomatoes, bell peppers, onions, cucumber, feta cheese, Kalamata olives and extra virgin olive oil dressing		LOBSTER MAC N CHEESE	29
CHICKEN KEFTEDES	17	Cavatappi pasta, gruyere, gouda, lobster Ritz cracker topping	
Sauteed chicken meatballs, mint, basil			

APPETIZERS			
MUSSELS	21	PIKILIA	24
PEI; white wine, dill, garlic and parsley or marinara sauce		Tzatziki, Hummus, Skordalia & Tirokafteri Served with fresh pita bread	
CRAB CAKE	28	SAGANAKI	17
Maryland jumbo lump crabmeat served with bean puree and mustard aioli		Pan fried kefalograviera cheese with lemon and olive oil	
GRILLED SHRIMP	34	GRILLED HALLOUMI	17
Four grilled jumbo shrimp		Traditional Cypriot Cheese, on a bed of grilled tomatoes and fresh mint	
SHRIMP SAGANAKI	36	FETA WRAPPED PHYLLO	16
Four sauteed jumbo shrimp in a tomato and feta sauce		Served With a Honey Vinaigrette	
FRIED CALAMARI	21	CAULIFLOWER	28
Fried rings of fresh squid		Tempura style and topped with shaved Truffle	
Hummus or Taramosalata or Tzatziki	12	BRUSSEL SPROUTS	14
Chickpea puree Fish Roe Yogurt, Cucumber w/Garlic		Greek honey, lime zest, mint	
		GIGANTES PLAKI	13
		Giant Greek lima beans from Kastoria. Baked With onion, parsley, and Cherry tomatoes	

SOUPS & SALADS			
AVGOLEMONO SOUP	13	PRASINI SALAD	18
Traditional Greek chicken soup with eggs & lemon		Hearts of romaine, dill, scallion, sweet pepper drops, crumbled feta, EVOO and red wine vinaigrette	
LENTIL SOUP	13	LIMANI SALAD	24
Lentils, carrots & celery		Red cabbage, baby mesclun, carrot, orange fillet, kefalograviera, pine nuts and Limani dressing	

WHOLE FISH			
LAVRAKI	42	BLACK SEA BASS FOR TWO	85
Mediterranean Sea bass; Moist and mild Served with steamed vegetables		North Carolina; Wild bass, tender and flaky	
TSIPOURA	42	FAGRI FOR TWO	90
Mediterranean; Very mild, delicate fish from the dorado family served with steamed vegetables		Greece; Firm and meaty snapper	
DOVER SOLE	75	RED SNAPPER FOR TWO	85
Holland; 1 lb. Meuniere style		Florida; White fish, moist and sweet	

ENTRÉES			
SALMON	42	PRIME BONELESS NY STRIP*	74
Scotland: Organic filet served with Chef’s choice of seasonal vegetables		Prime 16 oz. 30 – 45-day dry aged Boneless NY Strip. Served with Spinach, sauteed mushrooms and Fries	
CHILEAN SEABASS	54	PRIME RIBEYE*	84
Mizo-ouzo glaze served with a white bean puree, brussels sprouts, bacon lardons, almonds		Prime 16 oz. Brandt Farms, Boneless 3 Weeks Aged Prime Ribeye. Served with Spinach, sauteed mushrooms and Fries	
YELLOW FIN TUNA*	48	LAMB CHOPS*	53
Sashimi quality center-cut tuna with sesame crust, Skordalia, served with sautéed spinach		3 Grilled lamb chops, with Fries	
SWORDFISH STEAK	45	LAMB SHANK	45
Served with vegetables		Red wine sauce served with Orzo	
HALIBUT	45	MOUSSAKA (VEGETARIAN OPTION \$28)	37
Basil sauce, EVOO. Served with sauteed seasonal vegetables		Eggplant, potato, ground filet mignon and bechamel	
LOBSTER LINGUINI	55	VEGETARIAN PLATTER	28
Steamed 1 ¼ lb. lobster over linguine with tomato sauce		Grilled seasonal vegetables with hummus.	
WHOLE LOBSTER	MP	PRIME FILET MIGNON	58
Grilled 2.5 lb. lobster served with fries		3 weeks aged 8oz Filet Mignon; Served with Sauteed Mushrooms, garlic mashed potatoes and spinach	
LIMANI BURGER*	29	ORGANIC CHICKEN BREAST	36
8 oz. Prime Black Angus served with sauteed mushrooms, caramelized onions, bacon, white cheddar, fries, white truffle aioli		Bone-in half chicken breast marinated with rosemary and thyme; Served with seasonal vegetables	
FISH IN SEA SALT FOR 2 / FOR 3	95/140	RACK OF LAMB FOR 2	120
		Roasted potatoes, onions, carrots, 34oz	

SIDES			
ASPARAGUS	14	SPINACH	14
Steamed with EVOO		Sauteed with garlic	
LEMON POTATOES	14	CAULIFLOWER & BROCCOLI	14
Extra virgin olive oil, fresh lemon juice & herbs		Steamed & tossed with olive oil & lemon	
GREEK FRIES	11	GRILLED VEGETABLES	22
Seasoned with Feta cheese, and oregano		Grilled seasonal vegetables	

*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.