

## RAW BAR

### SELECTION OF OYSTERS FROM THE EAST COAST AND THE WEST

<b>BIG EYE TUNA*</b>	26	<b>BLUE POINT OYSTERS*</b>	20.0 - 1/2 dz. 38.0 - DZ
Sashimi ~ Yuzu Kosho, dill, our extra virgin olive oil		Now a generic term for mild Atlantic Oysters	
Tartare ~ Micro Basil, serrano chili, orange slice			
<b>ORGANIC SALMON*</b>	22	<b>KUMAMOTO OYSTERS*</b>	25. - 1/2 dz. 49.-DZ
SASHIMI OR TARTARE ~ Fresno chili, shallots, cilantro and fresh scallions		Washington State, creamy and plump with a mild fruity flavor	
<b>MEDITERRANEAN CEVICHE*</b>	31	<b>LITTLE NECK CLAMS*</b>	16.0 - 1/2 dz. 32.0 - DZ
Lavraki infused with lime, fresh mediterranean herbs, paired with gigante beans and feta cheese		Massachusettes; firm and crisp, fruity and slightly briny	
<b>TSIPOURA SASHIMI*</b>	44	<b>LIMANI SAMPLER*</b>	120.0 serves 2, 240.0 serves 4
(A mild filet flavored with yuzu kosho & a spicy filet with fresno chili and shallots		<i>Maine Lobster, Maryland Crab Meat, Chefs Choice, Oysters, little neck clams, shrimp and P.E.I Mussels</i>	

### LIMANI SPECIALTIES

in the tradition of philoxeno, these dishes are designed to be shared amongst friends & family

<b>OCTOPUS</b>	29	<b>CRAB CAKE</b>	32
Tunisia; Grilled sashimi quality octopus		Maryland jumbo lump crabmeat served with	
<b>KOLOKITHI</b>	27	Piazz ben puree, mustard and mayonnaise sauce	
Paper thin cut zucchini and eggplant served with lightly fried kefalograviera cheese and tzatziki		<b>GREEK MEZE</b>	27
<b>CALAMARI</b>	23	Tzatziki, Tarama, Ktipiti & Skordalia	
Rings of fresh local squid, lightly fried or grilled		<b>MUSHROOMS</b>	22
<b>STUFFED CALAMARI</b>	25	Selection of grilled shiitake, oyster & king	
Grilled & stuffed with feta, manouri and Kefalograviera cheeses		<b>CAULIFLOWER</b>	28
<b>SCALLOPS</b>	28	Truffle Miso, with fresh truffle & chives, served hot	
Canada; Grilled on the skewer		<b>GIGANTES</b>	15
<b>MUSSELS</b>	25	Greek giant lima beans from Katoria. Baked with onion, tomato, dill and parsley	
PEI; Prepared with white wine, dill, garlic and parsley		<b>IMAM BAYILDI</b>	18
<b>FETA WRAPPED PHYLLO</b>	16	Eggplant stuffed with caramelized onion, garlic and tomato	
Served with a honey vinaigrette		<b>SPANAKOPITA</b>	16
<b>SHRIMP</b>	28	Fresh spinach, leeks and feta cheese wrapped in phyllo	
Charcoal broiled U8 jumbo shrimp, half-pound		<b>HALLOUMI</b>	19
<b>GARIDES SAGANAKI</b>	29	Cyprian. Semi-hard cheese, goat's milk. Served grilled, over a bed of grilled tomatoes and fresh mint	
Three sauteed jumbo shrimp in tomato & feta sauce		<b>SAGANAKI</b>	18
		Pan fried kefalograviera cheese	

### SALAD

<b>BABY ARUGULA SALAD</b>	22	<b>TOMATO SALAD</b>	26
Baby Arugula, sliced tomatos, goat cheese & balsamic vinegar		<i>Classic Greek salad</i>	
<b>GREEN SALAD</b>	18	<b>LIMANI SALAD</b>	26
Hearts of romaine served with house dressing		Mesclun, carrot pappardelle, red & white cabbage, Parmesan flakes, and honey vinaigrette/ pine nuts	

### SOUP

#### AVGOLEMONO

18

Traditional Greek Chicken Soup

<b>BELUGA LENTIL SOUP</b>	18	<b>PSAROSOUPA</b>	18
Lentils, carrots and celery		Traditional Greek fish soup	

*\*This item may be undercooked or 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.*

## THE SEA

Spanning our own North American waters to the seas of the Mediterranean, Limani presents the worlds finest seafood, grilled on charcoal. In efforts to source the best product, we often discover exceptional varieties of the fish that are not reflected on our menu

### WHOLE FISH & FRESH CUTS

<b>LOUP DE MER</b> Mediterranean; Moist and mild	39	<b>ORGANIC SALMON*</b> Scotland; Organic filet with seasonal vegetables	39
<b>ROYAL DORADO</b> Mediterranean; Very delicate fish from the Dorado family	38	<b>BIG-EYE TUNA*</b> Sashimi quality center-cut tuna with an Egyptian sesame crust served with sautéed spinach	47
<b>DOVER SOLE</b> Holland; Fresh Dover Sole by the piece	80	<b>SWORDFISH</b> Grilled peppers, tomatoes and onions	44
<b>HALIBUT</b> Canada; Grilled steak-cut with seasonal vegetables	44		

### WHOLE FISH FOR TWO OR MORE

<b>BLACK SEABASS</b> North Carolina; Wild bass, tender and flaky	96	<b>FAGRI</b> Greece; Firm and meaty snapper	110
<b>RED SNAPPER</b> Florida; White fish, moist and sweet	98	<b>4 POUND BRANZINO BAKED IN SEA SALT</b> Mediterranean; Moist and mild. <i>SERVES 4</i>	160

## SHELLFISH

### LOBSTER PASTA

51

*Lobster with linguini and tomato sauce*

### LANGOUSTINES M/P

Scotland; Sweet distinctive flavor

### LOBSTER M/P

Nova Scotia; Deep-sea lobster charcoal grilled

## THE LAND

**\*ALL OF OUR BEEF IS USDA PRIME\***

**PLEASE NOTIFY US ABOUT YOUR SALT INTAKE**

<b>Lamb Chops*</b> Colorado. Grilled American Lamb Chops. (Halal)	59	<b>Cowboy*</b> 22 oz bone-in Ribeye, dry aged 30 days	78
<b>CHICKEN</b> Organic half bone-in chicken breast, marinated and grilled with rosemary and thyme. (Halal)	36	<b>FILET MIGNON*</b> 10 oz. boneless tenderloin	63
<b>GEMISTA</b> Peppers And tomatoes stuffed with rice and fresh herbs	33	<b>Moussaka</b> Eggplant, Potato, Chopped Meat and Bechamel	36

## SIDE DISHES

<b>Horta</b> Red, white and gold Swiss Chard, escarole and spinach	14	<b>Cauliflower &amp; Broccoli</b> Steamed and tossed with our extra virgin olive oil	13
<b>Lemon Potatoes</b> Our Extra Virgin Olive Oil, Fresh Lemon Juice & Herbs	13	<b>Greek Fries</b> Seasoned with oregano	11
<b>Asparagus</b> Steamed and tossed with our extra virgin olive oil and sea salt	13	<b>Broccoli Rabe</b> Sauteed with garlic and feta cheese	14
<b>Organic Beets</b> Served with Swiss chard & a yogurt sauce	15	<b>Grilled Vegetable Medley</b> Seasonal Vegetables with grilled halloumi cheese	24

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LIMANI HOSPITALITY GROUP

CHARLOTTE – CHESTNUT HILL – ROSLYN – NEW YORK CITY – WASHINGTON D.C

**Chef M.J. Alam**