

Seafood Raw Bar

East Coast Blue Point Oysters	½ doz.	14	1 doz.	24
Littleneck Clams on the Half Shell	½ doz.	9	1 doz.	16
Chilled Jumbo Shrimp Cocktail		19		
Colossal Crabmeat Cocktail		19		
King Crab Legs (Chilled or Steamed)	1lb.	38		

Chilled Shellfish Sampler

4 Jumbo Shrimp, 4 Oysters, 4 Littleneck Clams, ¼ lb. Colossal Crabmeat Cocktail 42

Chilled Shellfish Castle

1 ½ lb. Lobster, 6 Jumbo Shrimp, 8 Oysters, 8 Littlenecks, ½ lb. Colossal Crabmeat 105

Chilled Shellfish Chateau

1 ½ lb. Lobster, 8 Jumbo Shrimp, 12 Oysters, 12 Littleneck Clams, 1 lb. King Crab Legs, ½ lb. Colossal Crabmeat Cocktail 159

Caviar

American Sturgeon 1oz. 75

Jet-black small sturgeon eggs offer a rich, yet uncomplicated simple pleasure.

Siberian Osetra 1oz. 155

Farm-raised Baerii osetra is deep mahogany in hue, expresses clean, focused flavor, representing the pinnacle of aqua cultured caviar.

SOUPS

Lobster Bisque	cup	9	bowl	14
Manhattan Clam Chowder		7		9
New England Clam Chowder		7		9

Salads

Horiatiki Greek Village, Tomato, Cucumber, Bell Peppers, Capers, Olives, Feta, Oregano, Olive Oil 14

Mediterranean, Mixed Greens, Roasted Red Beets, Gorgonzola, Toasted Pistachios, Sweet Orange Segments, Shallot Vinaigrette 12

Classic Caesar Salad, Crisp Romaine, Pecorino Romano, Ficelle Croutons 8

Greek Salad, Crisp Romaine, Cucumber, Feta Cheese, Tomatoes, Pepperoncini, Stuffed Grape Leaves, Kalamata Olives, Red and Green Peppers, Olive Oil, Greek Vinaigrette 14

Prasini, Hearts of Romaine with Scallions, Dill and Feta, Red Wine Vinaigrette 10

Limani House, Crisp Red Leaf, Mixed Greens, Cucumbers, Red Onion, Grape Tomatoes, Greek Olives, Balsamic Vinaigrette 8

A \$6 charge will apply for entrée sharing.

Appetizers Cold

Pikilia Spread , Tzatziki (Yogurt-cucumber-dill-garlic), Skordalia (whipped Potato-garlic), Taramosalata (Red Caviar whipped with lemon and oil) An Assortment of Dips and Spreads, Kalamata Olives, Imported Feta, Red Beets, Herb Crostini and Toasted Pita	19
Pepper Seared Sashimi Tuna , Pickled Ginger, Wasabi, Mixed Greens, Soy drizzle	18
Lobster Roll , on Toasted Potato Roll, Grape Tomato Salsa	20
Hummus, Melitzanosalata (Eggplant Purée), Spicy Feta Spread , Toasted Pita	12
Fresh Mozzarella Caprese , Tomato, Roasted Pepper, Balsamic, Basil Drizzle, Crostini	12
Patzaria , Roasted Beets, tossed in shallot Vinaigrette, Skordalia	10

Hot Appetizers

Thalosomezes , Char-grilled Shrimp, Octopus and Calamari, Oregano, Lemon-Oil Emulsion	22
Steamed Littleneck Clams , 1 dozen, Sherry, Wine Broth, Drawn Butter	16
Saganaki Kefalograviera , Imported Greek Sheep's Milk Cheese, pan seared in olive oil, flamed with ouzo	11
Canadian PEI Mussels , Thyme, Roasted Garlic, White Wine Broth, Crostini	14
Jumbo Lump Crab Cakes Pan Seared, Remoulade Sauce, Baby Arugula	20
Spanakopita , Fresh Baby Spinach, Leeks, Scallions, Dill, and Feta, Baked in Phyllo Dough	11
Crispy & Spicy Buffalo Style Shrimp , Organic Greens, Red Onion, Gorgonzola Sauce	19
Coconut Crusted Shrimp , Apricot-Horseradish Dipping Sauce	17
Grilled Octopus Salad , Olive Oil, Grape Tomato, Olives, Arugula, Garlic Crostini	20
Baked Clams Casino , Sautéed Onion, Bacon, Red and Green Pepper Topping	12
Fish Tacos with Avocado Lime Salsa, Chipotle Drizzle, Seasoned Fried Cod, Lettuce, Soft Corn Tortilla	12
Calamari , Tender Rings Lightly Fried, Lemon, Marinara Sauce or Asian Style or Buffalo Style	12

Seafood Entrées

Pan Seared Chilean Sea Bass Barigoule , a Provencal dish of Artichokes, Mushrooms, Chickpeas, Garlic, Parsley, Shallots, Roasted Potatoes, Sautéed Spinach	39
Red Snapper Fillet , saute with Roasted Garlic, diced Tomato, Capers, Sherry Wine, Lemon Juice, Roasted Potatoes, sautéed Spinach	34
Alaskan Cod topped with Chopped Pistachios set atop of roasted garlic mashed potatoes, in an Aromatic Tomato Broth, sauté Asparagus	32
Pan Seared Maryland Crab Cakes , Remoulade Sauce, Garlic Mashed Potato, Wilted Greens	34
Horseradish Crusted Atlantic Salmon , Sautéed Escarole, Roasted Lemon Potatoes,	26
Broiled New England , Stuffed Flounder with Crabmeat, Shrimp, Scallops, Lobster Tail (3 oz.)	34
Pepper Crusted North Atlantic Swordfish , Crispy Onions, Garlic Mashed, Vegetables	28
Sesame Crusted Ahi Tuna , Wasabi Mashed Potato, Stir Fry Vegetables, Soy Drizzle	34
Maine Lobster , Steamed or Broiled, Fresh Vegetables, Lemon Potato, Drawn Butter	25/lb
Alaskan King Crab Legs , 1 ½ lb. Steamed, Vegetables, Roasted Potato, Drawn Butter	59
Pan Seared Sea Scallops , Orange-Basil Sauce, Spinach, Roasted Potato	39
Stuffed Flounder or Stuffed Shrimp , Crabmeat Stuffing, Garlic Mashed and Fresh Vegetables	29

Meat Entrées

New York Strip Steak , Black Angus Grilled, Oven Roasted Lemon Potatoes, Fresh Vegetable Medley, Sherry Soy Drizzle	29
Chicken Parmigiana , Melted Mozzarella, Linguini Marinara	19
Grilled Rib Eye Steak , Vegetable Medley, Garlic Mashed Potato, Sherry Soy Drizzle	31
Greek Style Lamb Chops , Char-grilled, Oven Roasted Lemon Potatoes, Haricot-Verts	38

Add a six oz. Brazilian Lobster Tail 18

Pasta

Choice of Linguini or Capellini

Seafood Fra Diablo , Shrimp, Scallops, Clams, Mussels, Calamari, Slowly Simmered in Mild or Hot Diablo Sauce over Pasta	34
Jumbo Shrimp Scampi , Fresh Garlic, Olive Oil, Lemon, White Wine, Pasta or Rice	30
Calamari or Mussels , Garlic, Olive Oil, White or Red Sauce over Pasta	20
Whole Split Lobster Fra Diablo , Pan Seared, Garlic, Basil, Plum Tomato Sauce with Pasta	25/lb
Parmigiana , Shrimp or Scallops or Flounder Traditional Preparation	25
Littleneck Clams , Clam Broth, Garlic, White or Red Sauce over Pasta	20

Grilled - Blackened - Broiled

Served with Oven Roasted Lemon Potato, Garlic Mashed Potato or Jasmine Rice and Steamed Fresh Seasonal Vegetables.

Atlantic Salmon	24
Red Snapper Fillet	32
Ahi Tuna	32
East Coast Swordfish	26
Jumbo Wild Shrimp	30
Flounder (not grilled)	26
Chilean Sea Bass	36
Sea Scallops	36
Chicken Breast	19
Shrimp and Scallops	34
Alaskan Cod	26

Whole Fish (PSARI)

Fish varies by weight, priced per pound.

Please visit and select your own fresh whole fish from our display.

SINAGRIDA

American Red Snapper-white moist
And Lean fish with a sweet flavor
25 per lb.

TSIPOURA

Royal Dorado
mild flavor and Firm Flakes
22 per lb.

BRANZINO

Mediterranean white flaky fish
also known as Lavraki or Spigola
28 per lb.

STRIPED BASS

A moist flaky
lean white fish
22 per lb.

Freshly caught whole fish charcoal grilled and drizzled with our own olive oil lemon herb emulsion. Served with Oven Roasted Lemon Potato and Sautéed Escarole.

Side Offerings

Roasted Garlic Mashed Potato

Sautéed Escarole

Sautéed Fresh Green Beans

Oven Roasted Lemon Potatoes

Sautéed Baby Spinach, Olive Oil-Garlic

Shoe String French Fries

\$ 6 per item