

Seafood Raw Bar

East Coast Blue Point Oysters	½ doz.	16	1 doz.	28
Littleneck Clams on the Half Shell	½ doz.	11	1 doz.	18
Chilled Jumbo Shrimp Cocktail		19		
Colossal Crabmeat Cocktail		26		
King Crab Legs (Chilled or Steamed)	1lb.	49		

Chilled Shellfish Sampler

4 Jumbo Shrimp, 4 Oysters, 4 Littleneck Clams, ¼ lb. Colossal Crabmeat Cocktail 49

Chilled Shellfish Castle

1 ½ lb. Lobster, 6 Jumbo Shrimp, 8 Oysters, 8 Littlenecks, ½ lb. Colossal Crabmeat 120

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 175

Caviar

American Sturgeon 1oz. 80

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

Siberian Osetra 1oz. 160

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 16

Mediterranean, Mixed Greens, Roasted Red Beets, Gorgonzola, Toasted Pistachios, Sweet Orange Segments, Shallot Vinaigrette 14

Classic Caesar Salad, Crisp Romaine, Pecorino Romano, Ficelle Croutons 9

Greek Salad, Crisp Romaine, Cucumber, Feta Cheese, Tomatoes, Pepperoncini, Stuffed Grape Leaves, Kalamata Olives, Red and Green Peppers, Olive Oil, Greek Vinaigrette 15

Prasini, Hearts of Romaine with Scallions, Dill and Feta, Red Wine Vinaigrette 12

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.

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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	22
Pepper Seared Sashimi Tuna , Pickled Ginger, Wasabi, Mixed Greens, Soy drizzle	19
Lobster Rolls , Two Toasted Potato Rolls, Chilled Lobster, Grape Tomato Salsa	28
Hummus, Melitzanosalata (Eggplant Purée), Spicy Feta Spread , Toasted Pita	14
Fresh Mozzarella Caprese , Tomato, Roasted Pepper, Balsamic, Basil Drizzle, Crostini	14
Patzaria , Roasted Beets, tossed in shallot Vinaigrette, Skordalia	12

Hot Appetizers

Thalosomezes , Seared Shrimp, Octopus and Calamari, Oregano, Lemon-Oil Emulsion	25
Steamed Littleneck Clams , 1 dozen, Sherry, Wine Broth, Drawn Butter	19
Saganaki Kefalograviera , Imported Greek Sheep's Milk Cheese, pan seared in olive oil, flamed with ouzo	12
Canadian PEI Mussels , Thyme, Roasted Garlic, White Wine Broth, Crostini	14
Jumbo Lump Crab Cakes Pan Seared, Remoulade Sauce, Baby Arugula	26
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	19
Seared Octopus Salad , Olive Oil, Grape Tomato, Olives, Arugula, Garlic Crostini	24
Baked Clams Casino , Sautéed Onion, Bacon, Red and Green Pepper Topping	12
Fish Tacos with Avocado Lime Salsa, Chipotle Drizzle, Seasoned Fried Cod, Lettuce, Warm Corn Tortilla	15
Calamari , Tender Rings Lightly Fried, Lemon, Marinara Sauce or Asian Style or Buffalo Style	15

Seafood Entrées

Pan Seared Chilean Sea Bass Barigoule , a Provencal dish of Artichokes, Mushrooms, Chickpeas, Garlic, Parsley, Shallots, Roasted Potatoes, Sautéed Spinach	42
Red Snapper Fillet , saute with Roasted Garlic, diced Tomato, Capers, Sherry Wine, Lemon Juice, Roasted Potatoes, Sautéed Spinach	38
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, Sauté Escarole	39
Horseradish Crusted Atlantic Salmon , Sautéed Escarole, Roasted Lemon Potatoes,	29
Broiled New England , Stuffed Flounder with Crabmeat, Shrimp, Scallops, Lobster Tail (3 oz.)	38
Grilled Swordfish with Chile Lime Sauce , Roasted Garlic Mashed Potatoes, Sautéed Broccoli	30
Sesame Crusted Ahi Tuna , Wasabi Mashed Potato, Stir Fry Vegetables, Soy Drizzle	38
Maine Lobster , Steamed or Broiled, Fresh Vegetables, Lemon Potato, Drawn Butter	28/lb
Alaskan King Crab Legs , 1 ½ lb. Steamed, Vegetables, Roasted Potato, Drawn Butter	79
Pan Seared Sea Scallops , Orange-Basil Sauce, Spinach, Roasted Potato	41
Stuffed Flounder or Stuffed Shrimp , Crabmeat Stuffing, Garlic Mashed and Fresh Vegetables	34

Meat Entrées

New York Strip Steak , Black Angus Grilled, Oven Roasted Lemon Potatoes, Fresh Vegetable Medley, Sherry Soy Drizzle	36
Chicken Parmigiana , Melted Mozzarella, Linguini Marinara	24
Grilled Rib Eye Steak , Vegetable Medley, Garlic Mashed Potato, Sherry Soy Drizzle	38
Greek Style Lamb Chops , Char-grilled, Oven Roasted Lemon Potatoes, Haricot-Verts	42
42Add a six oz. Brazilian Lobster Tail , Grilled or Broiled or Steamed	22

Pasta

Choice of Linguini or Capellini

Seafood Fra Diablo , Shrimp, Scallops, Clams, Mussels, Calamari, Slowly Simmered in Mild or Hot Diablo Sauce over Pasta	38
Jumbo Shrimp Scampi , Fresh Garlic, Olive Oil, Lemon, White Wine, Pasta or Rice	30
Calamari or Mussels , Garlic, Olive Oil, Basil, White or Red Sauce over Pasta	25
Whole Split Lobster Fra Diablo , Pan Seared, Garlic, Basil, Plum Tomato Sauce with Pasta	28/lb
Parmigiana , Shrimp or Scallops or Flounder Traditional Preparation	30
Littleneck Clams , Olive Oil, Clam Broth, Garlic, Basil, White or Red Sauce over Pasta	26

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Grilled – Blackened – Broiled

Served with Oven Roasted Lemon Potato, Garlic Mashed Potato or Jasmine Rice and Steamed Fresh Seasonal Vegetables. To serve on top of a salad, add \$5.

Broiled topped with Seasoned Panko-not gluten free.

Atlantic Salmon	28
Red Snapper Fillet	36
Ahi Tuna	36
East Coast Swordfish	29
Jumbo Wild Shrimp	30
Flounder (not grilled)	29
Chilean Sea Bass	38
Sea Scallops	39
Chicken Breast	22
Shrimp and Scallops	36
Alaskan Cod	28

Whole Fish (PSARI)

Fish varies by weight, (1-2 lb.) 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
28 per lb.

TSIPOURA

Mediterranean Sea Bream,
Orata in Italy, Dorata in Spain
mild flavor and Firm Flakes
24 per lb.

BRANZINO

European Bass white flaky fish
also known as Lavraki or Spigola
29 per lb.

BLACK SEA BASS

A true Sea Bass Lean White
Flesh, Firm texture, small flakes
and a delicate flavor
24 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

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