

# Limani Seafood Grill

## Dinner Specials

### Appetizers

- Green Mixed Salad*
14. *Sun dried figs, goat cheese, caramelized walnuts, granny apple, balsamic vinaigrette*  
*Tuna Tartare*
12. *Sushi grade diced Tuna, minced ginger, sesame oil. Chili garlic, side Teriyaki, Lime, Corn*  
*Chips.*
14. *Grilled Oysters with Basil Garlic and Pecorino*
- Long Island Sound Blue Points (4) with no nuts pesto, shucked to order and oven*  
*grilled.*
- Escargots*
11. *Baked Shell less Snails imported from France with garlic butter and parsley topping*  
*Baked Tyropita*
10. *Feta, Ricotta and Gruyere cheese wrapped in Filo triangles, Baby Arugula, Greek*  
*Olives*
- Baked Artichokes Hearts Gratinata*
11. *Spanish Artichokes (2) topped with panko, pecorino, garlic, virgin olive oil and parsley*  
*Spicy Garlic Shrimp*
19. *Seared with olive oil, N'duja spicy Sausage spread, chopped garlic, brown sugar, sherry*  
*wine.*
- Kumamoto Oyster (WA)*
4. *Small deeply cupped oyster named for the Japanese bay they originated. Sweet, salty*  
*and fruity.*
- Sugar Shack Cocktail Oyster, Barnegat Light, NJ*
3. *The salty Barnegat Bay filter through sugar sand, salt up front, sweet sugary finish*  
*Oyster Cocktail Sampler*
18. *Two of each, Kumamoto Oysters, Sugar Shack Oysters, Blue Point Oyster, Mignonette,*

Lemon.

## Entrées

*Special Dinner Entrees are non modifiable, an array of sides are available a la carte*

- Salty-Sweet Salmon with Spicy Ginger, Rice and Broccoli*
28. *Rice wine vinegar, brown sugar, fresh ginger, honey, soy sauce, chopped garlic, red pepper flakes*  
*Shrimp Santorini*
30. *Virgin olive oil, shallots, white wine, plum tomato sauce, Greek oregano, feta, Rice, Fava Beans*  
*Grilled Whole Bronzini Mediterranean*  
*Capers, garlic, oregano, lemon juice, and white wine sauce, Roasted Potato and sauté Escarole* 36.  
*Lobster with Basil, Garlic, Wine Sauce*  
*Split and cracked 1.75 lb. Maine whole Lobster seared with olive oil, pesto sauce, over Capellini* 54.  
*Braised Halibut with Asparagus and Roasted Potatoes*  
*Olive oil, roasted garlic, lemon juice, basil, white wine, parsley, sea salt and ground Turmeric* 38.  
*Seared Sea Scallops over Sun Dried Fig, Marsala and Caramelized Apple*  
*Day Boat U-10 dry pack Scallops, sauté baby spinach, Buttered Belgian Baby stemmed Carrots* 42.

**Order Online at [www.LimaniSeafoodGrill.com](http://www.LimaniSeafoodGrill.com) 908-233-0052**