

# Seafood Raw Bar

<b>East Coast Blue Point Oysters</b>	½ doz.	16	1 doz.	28
<b>Littleneck Clams on the Half Shell</b>	½ doz.	11	1 doz.	18
<b>Chilled Jumbo Shrimp</b>		19		
<b>Colossal Crabmeat Cocktail</b>		20		
<b>King Crab Legs</b>	1lb.	39		

## Create Your Own Salad

Up to 10 Items \$18

**Greens:** Mixed Greens, Baby Arugula, Chopped or Julienne Romaine, Baby Spinach

**Vegetables and Fruits:** Grape Tomatoes, English Cucumbers, Roasted Beets, Red and Green Bell Peppers, Zucchini, Squash, Carrot, Kalamata Olives, Red Onion, Melon, Grapes, Pepperoncini, Sun Dried Tomato, Strawberries, Granny Smith Apple

**Nuts, Seeds and Croutons:** Toasted Pistachios, Caramelized Walnuts, Sesame Seeds, Ficelle Croutons

**Cheeses:** Greek Feta, Pecorino Romano, Gorgonzola, Fresh Mozzarella, Goat Cheese

**Proteins: (select 1)** Pepper Crusted Sliced Tuna, Colossal Crabmeat, Grilled Chicken, Grilled Calamari, Seared Octopus

**Dressings and Vinaigrettes:** Dill Vinaigrette, Caesar, Shallot Vinaigrette, Balsamic Vinaigrette, Citrus Vinaigrette

## SOUPS

<b>Lobster Bisque</b>	cup	7	bowl	11
<b>Manhattan Clam Chowder</b>		6		8
<b>New England Clam Chowder</b>		6		8

## Salads

<b>Seared Octopus Salad</b> , Olive Oil, Grape Tomatoes, Arugula, Olives, Crostini	22
<b>Mediterranean</b> , Mixed Greens, Roasted Red Beets, Gorgonzola, Toasted Pistachios, Sweet Orange Segments, Shallot Vinaigrette	12
<b>Classic Caesar Salad</b> , Crisp Romaine, Pecorino Romano, Ficelle Croutons	8
<b>Greek Salad</b> , Crisp Romaine, Cucumber, Feta Cheese, Tomatoes, Kalamata Olives, Red and Green Peppers, Olive Oil, Greek Vinaigrette	14
<b>Prasini</b> , Hearts of Romaine with Scallions, Dill and Feta, Red Wine Vinaigrette	12
<b>Limani House</b> , Crisp Red Leaf, Mixed Greens, Cucumbers, Red Onion, Grape Tomatoes, Greek Olives, Balsamic Vinaigrette	8
<b>Horiatiki Greek Village</b> , Tomato, Cucumber, Bell Pepper, Capers, Olives, Feta, Oregano, Olive Oil	14

Add Grilled Chicken 6 Shrimp or Scallops 12 Crab Cake 8

## *Hot Appetizers*

<b>Steamed Littleneck Clams</b> , 1 Dozen, Sherry Wine Broth, Drawn Butter	17
<b>Saganaki Kefalograviera</b> , (Imported Greek Cheese), Pan Seared in Olive Oil, Flamed with Ouzo	12
<b>Thalassomezes: Seared Shrimp, Octopus and Calamari</b> , Lemon Oil, Mixed Greens	24
<b>Jumbo Lump Crab Cakes</b> Pan Seared Remoulade Sauce, Baby Arugula	22
<b>Spanakopita</b> , Baby Spinach, Leeks, Feta, Swirl Phyllo	11
<b>Crispy &amp; Spicy Buffalo Style Shrimp</b> , Organic Greens, Red Onion, Gorgonzola Sauce	19
<b>Baked Clams Casino</b> , Sautéed Onion, Bacon, Red and Green Pepper Topping	12
<b>Pan Seared Sea Scallops</b> , Orange-Basil Pan Sauce, Sautéed Spinach	20
<b>Calamari</b> , Lightly Fried Rings of Tender Calamari, Lemon, Marinara Sauce or Asian Style	14

## *Cold Appetizers*

<b>Pikilia Spread</b> , 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
<b>Pepper Seared Sashimi Tuna</b> , Pickled Ginger, Wasabi, Spicy Mixed Greens, Soy drizzle	19
<b>Lobster Roll</b> , served with Sweet Potato Fries	24
<b>Hummus, Melitzanosalata</b> (Eggplant Purée), Spicy Feta Spread, served with Toasted Pita	14
<b>Fresh Mozzarella Caprese</b> , Tomato, Roasted Pepper, Balsamic, Basil Drizzle, Crostini	14
<b>Patzaria</b> , Roasted Beets tossed in Shallot Vinaigrette, Skordalia	12

# Entrées

<b>Pan Seared Maryland Crab Cakes</b> , Garlic Mashed Potato, Sautéed Escarole	26
<b>Horseradish Crusted Atlantic Salmon</b> , Sautéed Escarole, Roasted Lemon Potatoes,	24
<b>Grilled Swordfish</b> , with Chile Lime Sauce, Garlic Mashed Potatoes, Sautéed Broccoli	25
<b>Stuffed Flounder or Stuffed Shrimp</b> , Crabmeat Stuffing, Garlic Mashed Potatoes and Fresh Vegetables	26
<b>Maine Lobster</b> , Steamed or Broiled, Fresh Vegetables, Oven Roasted Lemon Potato, Drawn Butter	26/lb
<b>Alaskan King Crab Legs</b> , 1 ½ lb. Steamed, Fresh Vegetables, Oven Roasted Lemon Potato, Drawn Butter	59
<b>New York Strip Steak</b> , Grilled Black Angus, Oven Roasted Lemon Potatoes, Fresh Vegetable Medley, Sherry-Soy Drizzle	32
<b>Chicken Parmigiana</b> , Melted Mozzarella, Linguine Marinara	19

# Pasta

*Choice of Linguini or Capellini*

<b>Seafood Fra Diablo</b> , Shrimp, Scallops, Clams, Mussels, Calamari, Slowly Simmered in Mild or Hot Diablo Sauce over Pasta	32
<b>Jumbo Shrimp Scampi</b> , Fresh Garlic, Olive Oil, Grape Tomato, Pasta or Rice	25
<b>Calamari or Mussels</b> , Garlic, Olive Oil, Basil, White or Red Sauce over Pasta	21
<b>Lobster Fra Diablo</b> , Pan Seared, Garlic, Basil, Plum Tomato Sauce with Pasta	26/lb
<b>Parmigiana</b> , Shrimp or Scallops or Flounder, Traditional Preparation	24
<b>Littleneck Clams</b> , Clam Broth, Garlic, Basil, White or Red Sauce over Pasta	22

# Grilled - Blackened - Broiled

*Served with Oven Roasted Lemon Potato or Garlic Mashed Potato or Jasmine Rice and Steamed Fresh Seasonal Vegetables. Broiled topped with Seasoned Panko-not gluten free*

<b>Atlantic Salmon</b>	22	<b>Alaskan Cod</b>	22	<b>Ahi Tuna</b>	29
<b>East Coast Swordfish</b>	24	<b>Jumbo Wild Shrimp</b>	25	<b>Flounder (not grilled)</b>	24
<b>Chilean Sea Bass</b>	34	<b>Sea Scallops</b>	29	<b>Chicken Breast</b>	18

To serve on top of a salad, add \$5

# Lite Limani Fare

*Served with one choice of side offerings*

<b>Fish and Chips</b> , Fried Cod Fillet, Lemon, Tartar Sauce, Malted Vinegar	18
<b>Pepper Seared Tuna Wrap</b> , Tarragon Aioli, Shredded Romaine Lettuce, Sliced Tomato	14
<b>Chicken Parmigiana on a Hoagie Roll</b> , Melted Mozzarella, Sweet Marinara Sauce	14
<b>Grilled Shrimp Quesadilla</b> , Jack and Cheddar Cheese, Caramelized onions, Salsa, Sour Cream	16
<b>Crab Cake Burger</b> , Toasted Potato Bun, Remoulade Sauce	15
<b>Grilled Chicken Breast Mediterranean</b> , Capers, Garlic, Oregano, Lemon, Olive Oil, Sea Salt	14

# Kids Menu

*Served with choice of fountain soda and Vanilla Ice Cream.  
Under 12 years old. \$12.95*

## CHICKEN FINGERS

Served with Fries

## FRIED CALAMARI

Served with Fries

## SHRIMP PARMIGIANA

With Capellini

## LINGUINE

Served with Butter or Tomato Sauce

## CHICKEN PARMIGIANA

Served with Capellini

## FRIED SHRIMP

Served with Fries

# Side Offerings

**Roasted Garlic Mashed Potatoes**

**Sautéed Escarole with Garlic Oil**

**Sautéed Fresh Green Beans**

**Sweet Potato Fries**

**Oven Roasted Lemon Potatoes**

**Sautéed Baby Spinach, Olive Oil-Garlic**

**Shoe String French Fries**

**Steamed Jasmine Rice**

**\$ 5 per item**