

Limani Seafood Grill

Weekend Table Service is 90 minutes during Covid-19 restrictions, thank you,
stay safe!

Dinner Specials

Appetizers

- Tuna Tartare*
10. *Sushi grade diced Tuna, minced ginger, sesame oil. Chili garlic, side Teriyaki, Lime, Corn Chips.*
- Grilled Oysters with Basil Garlic and Pecorino* 14.
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*
9. *Feta, Ricotta and Gruyere cheese wrapped in Filo triangles, Baby Arugula, Greek Olives*
- Steamer Clams* 16.
Freshly harvested in Maine, also known as "piss clams", sherry broth, drawn butter
- Baked Artichokes Hearts Gratinata*
10. *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 Entrées 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 34.

Lobster with Basil, Garlic, Wine Sauce

Split and cracked 1.75 lb. Maine whole Lobster seared with olive oil, pesto sauce, over Capellini

49.

Braised Halibut with Asparagus and Roasted Potatoes

Olive oil, roasted garlic, lemon juice, basil, white wine, parsley, sea salt and ground

Turmeric 36.

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

39.

Florida Crispy Soft Shell Crabs

Pan seared Jumbo Crabs served with Roasted Potatoes and French Beans, side of chile lime sauce

32.

Fluke Filet with Lemon Caper Sauce

Virgin olive oil, lemon juice, capers, white wine, roasted garlic Roasted Potato, sauté Broccoli

29.

Order Online at www.LimaniSeafoodGrill.com 908-233-0052