

Seafood Raw Bar

East Coast Blue Point Oysters	½ doz.	18	1 doz.	29
Littleneck Clams on the Half Shell	½ doz.	12	1 doz.	19
Chilled Jumbo Shrimp		19		
Colossal Crabmeat Cocktail		29		
King Crab Legs	1lb.	59		

Create Your Own Salad

Up to 10 Items \$22

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

Lobster Bisque	cup	8	bowl	12
Manhattan Clam Chowder		6		9
New England Clam Chowder		6		9

Salads

Seared Octopus Salad, Olive Oil, Grape Tomatoes, Arugula, Olives, Crostini	24
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, Kalamata Olives, Red and Green Peppers, Olive Oil, Greek Vinaigrette	15
Prasini, Hearts of Romaine with Scallions, Dill and Feta, Red Wine Vinaigrette	14
Limani House, Crisp Red Leaf, Mixed Greens, Cucumbers, Red Onion, Grape Tomatoes, Greek Olives, Balsamic Vinaigrette	9
Horiatiki Greek Village, Tomato, Cucumber, Bell Pepper, Capers, Olives, Feta, Oregano, Olive Oil	15

Add Grilled Chicken 8 Shrimp or Scallops 15 Crab Cake 10

Hot Appetizers

Steamed Littleneck Clams , 1 Dozen, Sherry Wine Broth, Drawn Butter	19
Saganaki Kefalograviera , (Imported Greek Cheese), Pan Seared in Olive Oil, Flamed with Ouzo	12
Thalassomezes: Seared Shrimp, Octopus and Calamari , Lemon Oil, Mixed Greens	26
Jumbo Lump Crab Cakes Pan Seared Remoulade Sauce, Baby Arugula	25
Spanakopita , Baby Spinach, Leeks, Feta, Swirl Phyllo	11
Crispy & Spicy Buffalo Style Shrimp , Organic Greens, Red Onion, Gorgonzola Sauce	19
Baked Clams Casino , Sautéed Onion, Bacon, Red and Green Pepper Topping	14
Pan Seared Sea Scallops , Orange-Basil Pan Sauce, Sautéed Spinach	24
Calamari , Lightly Fried Rings of Tender Calamari, Lemon, Marinara Sauce or Asian Style	14

Cold Appetizers

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	24
Pepper Seared Sashimi Tuna , Pickled Ginger, Wasabi, Spicy Mixed Greens, Soy drizzle	20
Lobster Rolls , served with Sweet Potato Fries	32
Hummus, Melitzanosalata (Eggplant Purée), Spicy Feta Spread, served with Toasted Pita	15
Fresh Mozzarella Caprese , Tomato, Roasted Pepper, Balsamic, Basil Drizzle, Crostini	15
Patzaria , Roasted Beets tossed in Shallot Vinaigrette, Skordalia	12

Entrées

Pan Seared Maryland Crab Cakes , Garlic Mashed Potato, Sautéed Escarole	29
Horseradish Crusted Atlantic Salmon , Sautéed Escarole, Roasted Lemon Potatoes,	25
Grilled Swordfish , with Chile Lime Sauce, Garlic Mashed Potatoes, Sautéed Broccoli	27
Stuffed Flounder or Stuffed Shrimp , Crabmeat Stuffing, Garlic Mashed Potatoes and Fresh Vegetables	30
Maine Lobster , Steamed or Broiled, Fresh Vegetables, Oven Roasted Lemon Potato, Drawn Butter	28/lb
Alaskan King Crab Legs , 1 ½ lb. Steamed, Fresh Vegetables, Oven Roasted Lemon Potato, Drawn Butter	99
New York Strip Steak , Grilled Black Angus, Oven Roasted Lemon Potatoes, Fresh Vegetable Medley, Sherry-Soy Drizzle	35
Chicken Parmigiana , Melted Mozzarella, Linguine Marinara	23

Pasta

Choice of Linguini or Capellini

Seafood Fra Diablo , Shrimp, Scallops, Clams, Mussels, Calamari, Slowly Simmered in Mild or Hot Diablo Sauce over Pasta	36
Jumbo Shrimp Scampi , Fresh Garlic, Olive Oil, Grape Tomato, Pasta or Rice	26
Calamari or Mussels , Garlic, Olive Oil, Basil, White or Red Sauce over Pasta	23
Lobster Fra Diablo , Pan Seared, Garlic, Basil, Plum Tomato Sauce with Pasta	28/lb
Parmigiana , Shrimp or Scallops or Flounder, Traditional Preparation	28
Littleneck Clams , Clam Broth, Garlic, Basil, White or Red Sauce over Pasta	24

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*

Atlantic Salmon	24	Alaskan Cod	24	Ahi Tuna	32
East Coast Swordfish	26	Jumbo Wild Shrimp	26	Flounder (not grilled)	28
Chilean Sea Bass	38	Sea Scallops	36	Chicken Breast	21

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

Lite Limani Fare

Served with one choice of side offerings

Fish and Chips , Fried Cod Fillet, Lemon, Tartar Sauce, Malted Vinegar	19
Pepper Seared Tuna Wrap , Tarragon Aioli, Shredded Romaine Lettuce, Sliced Tomato	16
Chicken Parmigiana on a Hoagie Roll , Melted Mozzarella, Sweet Marinara Sauce	16
Grilled Shrimp Quesadilla , Jack and Cheddar Cheese, Caramelized onions, Salsa, Sour Cream	17
Crab Cake Burger , Toasted Potato Bun, Remoulade Sauce	16
Grilled Chicken Breast Mediterranean , Capers, Garlic, Oregano, Lemon, Olive Oil, Sea Salt	16

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