

Seafood Raw Bar

East Coast Blue Point Oysters	½ doz.	20	1 doz.	35
Littleneck Clams on the Half Shell	½ doz.	12	1 doz.	22
Chilled Jumbo Shrimp Cocktail		19		
Colossal Crabmeat Cocktail		29		
King Crab Legs (Chilled or Steamed)	1lb.	59		

Chilled Shellfish Sampler

4 Jumbo Shrimp, 4 Oysters, 4 Littleneck Clams, ¼ lb. Colossal Crabmeat Cocktail 59

Chilled Shellfish Castle

1 ½ lb. Lobster, 6 Jumbo Shrimp, 8 Oysters, 8 Littlenecks, ½ lb. Colossal Crabmeat 140

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 195

SOUPS

Lobster Bisque	cup	10	bowl	16
Manhattan Clam Chowder		8		12
New England Clam Chowder		8		12

Salads

Horiatiki Greek Village , Tomato, Cucumber, Bell Peppers, Capers, Olives, Feta, Oregano, Olive Oil	18
Mediterranean , Mixed Greens, Roasted Red Beets, Gorgonzola, Toasted Pistachios, Sweet Orange Segments, Shallot Vinaigrette	16
Classic Caesar Salad , Crisp Romaine, Pecorino Romano, Ficelle Croutons	12
Greek Salad , Crisp Romaine, Cucumber, Feta Cheese, Tomatoes, Pepperoncini, Stuffed Grape Leaves, Kalamata Olives, Red and Green Peppers, Olive Oil, Greek Vinaigrette	17
Prasini , Hearts of Romaine with Scallions, Dill and Feta, Red Wine Vinaigrette	15
Limani House , Crisp Red Leaf, Mixed Greens, Cucumbers, Red Onion, Grape Tomatoes, Greek Olives, Balsamic Vinaigrette	11

A \$8 charge will apply for entrée sharing.

Side Offerings

Roasted Garlic Mashed Potato	Oven Roasted Lemon Potatoes
Sautéed Escarole	Sautéed Baby Spinach, Olive Oil-Garlic
Sautéed Fresh Green Beans	Shoe String French Fries

\$8 per item

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	25
Pepper Seared Sashimi Tuna , Pickled Ginger, Wasabi, Mixed Greens, Soy drizzle	22
Lobster Rolls , Two Toasted Potato Rolls, Chilled Lobster, Grape Tomato Salsa	34
Hummus, Melitzanosalata (Eggplant Purée), Spicy Feta Spread , Toasted Pita	16
Fresh Mozzarella Caprese , Tomato, Roasted Pepper, Balsamic, Basil Drizzle, Crostini	16
Patzaria , Roasted Beets, tossed in shallot Vinaigrette, Skordalia	14

Hot Appetizers

Thalosomezes , Seared Shrimp, Octopus and Calamari, Oregano, Lemon-Oil Emulsion	29
Steamed Littleneck Clams , 1 dozen, Sherry, Wine Broth, Drawn Butter	22
Saganaki Kefalograviera , Imported Greek Sheep's Milk Cheese, pan seared in olive oil, flamed with ouzo	14
Canadian PEI Mussels , Thyme, Roasted Garlic, White Wine Broth, Crostini	16
Jumbo Lump Crab Cakes Pan-Seared, Remoulade Sauce, Baby Arugula	29
Spanakopita , Fresh Baby Spinach, Leeks, Scallions, Dill, and Feta, Baked in Phyllo Dough	12
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	26
Baked Clams Casino , Sautéed Onion, Bacon, Red and Green Pepper Topping	15
Fish Tacos with Avocado Lime Salsa, Chipotle Drizzle, Seasoned Fried Cod, Lettuce, Warm Corn Tortilla	18
Calamari , Tender Rings Lightly Fried, Lemon, Marinara Sauce or Asian Style or Buffalo Style	18

Seafood Entrées

Pan Seared Chilean Sea Bass Barigoule , a Provencal dish of Artichokes, Mushrooms, Chickpeas, Garlic, Parsley, Shallots, Roasted Potatoes, Sautéed Spinach	46
Red Snapper Fillet , saute with Roasted Garlic, diced Tomato, Capers, Sherry Wine, Lemon Juice, Roasted Potatoes, Sautéed Spinach	40
Alaskan Cod topped with Chopped Pistachios set atop of roasted garlic mashed potatoes, in an Aromatic Tomato Broth, sauté Asparagus	34
Pan Seared Maryland Crab Cakes , Remoulade Sauce, Garlic Mashed Potato, Sauté Escarole	42
Horseradish Crusted Atlantic Salmon , Sautéed Escarole, Roasted Lemon Potatoes,	31
Broiled New England , Stuffed Flounder with Crabmeat, Shrimp, Scallops, Lobster Tail (3 oz.)	41
Grilled Swordfish with Chile Lime Sauce , Roasted Garlic Mashed Potatoes, Sautéed Broccoli	34
Sesame Crusted Ahi Tuna , Wasabi Mashed Potato, Stir Fry Vegetables, Soy Drizzle	41
Maine Lobster , Steamed or Broiled, Fresh Vegetables, Lemon Potato, Drawn Butter	29/lb
Alaskan King Crab Legs , 1 ½ lb. Steamed, Vegetables, Roasted Potato, Drawn Butter	99
Seared Scallops over Sun Dried Fig, Marsala, and Caramelized Apple , Day Boat U -10 dry pack Scallops, sauté baby spinach, Buttered Belgian Baby steamed carrots	44
Stuffed Flounder Crabmeat Stuffing, Garlic Mashed and Fresh Vegetables	38

Meat Entrées

New York Strip Steak , Black Angus Grilled, Oven Roasted Lemon Potatoes, Fresh Vegetable Medley, Sherry Soy Drizzle	40
Chicken Parmigiana , Melted Mozzarella, Linguini Marinara	28
Grilled Rib Eye Steak , Vegetable Medley, Garlic Mashed Potato, Sherry Soy Drizzle	44
Greek Style Lamb Chops , Char-grilled, Oven Roasted Lemon Potatoes, Haricot-Verts	46
Add a six oz. Brazilian Lobster Tail , Grilled or Broiled or Steamed	24

Pasta

Choice of Linguini or Capellini

Seafood Fra Diablo , Shrimp, Scallops, Clams, Mussels, Calamari, Slowly Simmered in Mild or Hot Diablo Sauce over Pasta	41
Jumbo Shrimp Scampi , Fresh Garlic, Olive Oil, Lemon, White Wine, Pasta or Rice	34
Calamari or Mussels , Garlic, Olive Oil, Basil, White or Red Sauce over Pasta	28
Whole Split Lobster Fra Diablo , Pan Seared, Garlic, Basil, Plum Tomato Sauce with Pasta	29/lb
Shrimp Parmigiana , Traditional Preparation served with Pasta	32
Littleneck Clams , Olive Oil, Clam Broth, Garlic, Basil, White or Red Sauce over Pasta	29

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 \$6.

Broiled topped with Seasoned Panko-not gluten free.

Atlantic Salmon	30
Red Snapper Fillet	38
Ahi Tuna	39
East Coast Swordfish	32
Jumbo Wild Shrimp	32
Flounder (not grilled)	31
Chilean Sea Bass	42
Sea Scallops	41
Chicken Breast	26
Shrimp and Scallops	39
Alaskan Cod	31

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
30 per lb.

TSIPOURA

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

BRANZINO

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

BLACK SEA BASS

A true Sea Bass Lean White
Flesh, Firm texture, small flakes
and a delicate flavor
26 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

\$8 per item