

Limáni™

Seafood Grill

Weekend Dinner Specials

APPETIZERS

Lemony Butter Bean Salad — \$19

Baby Arugula, celery, parsley, dill, Almonds,
(Evoo-shallot-lemon zest-juice-Dijon dressing)
Pita chips

Loukaniko — \$15

Grilled Greek style Sausage garnished with
shredded lettuce, tomato, onion and lemon

Escargots — \$16

Baked no shells snails imported from France
with butter garlic and parsley topping

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 — \$19

Two of each, Kumamoto Oysters, Sugar Shack Oysters,
Blue Point Oyster, Mignonette, Lemon.

Creamy Burrata and Vine Ripe Tomato — \$19

Served with Baby Arugula, capers, red onion,
drizzled with Balsamic reduction and Basil evo oil.

ENTRÉES

*Special Dinner Entrees are non-modifiable;
an array of sides is available a la carte*

Turmeric Dill Shrimp Stir Fry — \$36

Evoo, shallots, chopped garlic, red sweet peppers,
butter, lemon zest/juice, kosher salt Jasmine Rice

Grilled Whole Pink Snapper (Fagri 1.5lb.-3lb.) — \$38/lb.

Delicate flavor, firm flaky fish from Greece, sea salt,
pepper, lemon-oil, roast potato and green beans

Ginger-Garlic Fire Cod — \$38

Seared with sesame oil, scallions, rice vinegar,
chopped garlic/ginger, chili paste, teriyaki, steamed rice.

Grilled Swordfish with Salmoriglio Marinade — \$38

Evoo, garlic, parsley, rosemary, crushed pepper,
lemon zest/juice, sea salt, roast potato asparagus

Grilled Whole Bronzini Mediterranean (whole or boneless) — \$39

Capers, garlic, oregano, lemon juice, and white wine sauce,
Roasted Potato and sauté Escarole

Seafood with Rice — \$38

Diced onion/tomato, garlic, Shrimp, Scallops, Calamari,
sherry, chili paste, basil, parsley

Salty-Sweet Salmon with Spicy Ginger, Rice and Broccoli — \$34

Rice wine vinegar, brown sugar, fresh ginger, honey,
soy sauce, chopped garlic, red pepper flakes

Shrimp Santorini — \$38

Virgin olive oil, shallots, white wine, plum tomato sauce,
Greek oregano, feta, Rice, Fava Beans