

Limáni™

Seafood Grill

Weekday Dinner Specials

Tues-Wed-Thur

APPETIZERS

Lemony Butter Bean Salad — \$19

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

Escargots — \$16

Baked no shell Snails imported from France
with garlic, butter and parsley topping

Oyster Cocktail Sampler — \$19

Two of each BP oysters, Kumamoto oysters WA,
Sugar Shack NJ, lemon, Mignonette

Grilled Sausage — \$15

Greek Style Loukaniko garnished with lemon,
tomato, lettuce and onion

Baked Tyropita — \$12

Feta, Ricotta and Gruyere cheese wrapped in Filo
triangles, Baby Arugula, Greek Olives

Zuppa Di Mussels — \$17

PEI Mussels, simmered with sherry wine,
basil and plum tomato sauce, Herb Crostini

Tzatziki and Greek Olives with Warm Pita — \$12

Chilled Greek Yogurt Dip with cucumbers, dill,
garlic, cucumber garnish

Baked Artichokes Hearts Gratinata — \$16

Imported Artichokes topped with panko, pecorino,
garlic, virgin olive oil and parsley

MAIN COURSE

Turmeric Dill Shrimp Stir Fry — \$36

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

Speedy Chicken Stroganoff — \$29

Chicken breasts, diced onion/garlic, cremini
mushrooms, white wine, paprika, Dijon,
mashed potato.

Broiled Salmon with Fresh Tomato and Capers — \$32

Topped with shallots, garlic, basil, olive oil, white wine,
Roasted Potato, sauté Green Beans

Grilled Jerk Shrimp — \$33

Thyme-garlic-dried chiles-kosher salt-allspice-black
pepper rub, scallions, lime, Rice,
sauté Broccoli

Grilled Whole Bronzini Mediterranean (whole or boneless) — \$36

Whale/Jumbo size Crabs, pan seared or Fried, served with
Roasted Potato, sauté Broccoli

Pan Seared Cod loin with Sun Dried Tomato — \$36

Olive oil, roasted garlic, lemon juice, capers white wine,
parsley, roasted potato, green beans

Creamy Tomato Linguine, with Burrata Cheese and Blackened Shrimp — \$36

Evo oil, minced shallots, chopped garlic cherry tomatoes,
red pepper, sweet butter, parmesan cheese