

# Seafood Raw Bar

East Coast Blue Point Oysters	½ doz.	20	1 doz.	36
Littleneck Clams on the Half Shell	½ doz.	12	1 doz.	22
Chilled Jumbo Shrimp		21		
Colossal Crabmeat Cocktail		31		
King Crab Legs	1lb.	MP		

## Create Your Own Salad

Up to 10 Items \$25

**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	9	bowl	14
Manhattan Clam Chowder		7		11
New England Clam Chowder		7		11

## Salads

<b>Seared Octopus Salad</b> , Olive Oil, Grape Tomatoes, Arugula, Olives, Crostini	26
<b>Mediterranean</b> , Mixed Greens, Roasted Red Beets, Gorgonzola, Toasted Pistachios, Sweet Orange Segments, Shallot Vinaigrette	16
<b>Classic Caesar Salad</b> , Crisp Romaine, Pecorino Romano, Ficelle Croutons	11
<b>Greek Salad</b> , Crisp Romaine, Cucumber, Feta Cheese, Tomatoes, Kalamata Olives, Red and Green Peppers, Olive Oil, Greek Vinaigrette	17
<b>Prasini</b> , Hearts of Romaine with Scallions, Dill and Feta, Red Wine Vinaigrette	16
<b>Limani House</b> , Crisp Red Leaf, Mixed Greens, Cucumbers, Red Onion, Grape Tomatoes, Greek Olives, Balsamic Vinaigrette	11
<b>Horiatiki Greek Village</b> , Tomato, Cucumber, Bell Pepper, Capers, Olives, Feta, Oregano, Olive Oil	17

Add Grilled Chicken 10 Shrimp or Scallops 17 Crab Cake 12

## Hot Appetizers

<b>Steamed Littleneck Clams</b> , 1 Dozen, Sherry Wine Broth, Drawn Butter	21
<b>Saganaki Kefalograviera</b> , (Imported Greek Cheese), Pan Seared in Olive Oil, Flamed with Ouzo	14
<b>Thalassomezes: Seared Shrimp, Octopus and Calamari</b> , Lemon Oil, Mixed Greens	28
<b>Jumbo Lump Crab Cakes</b> Pan Seared Remoulade Sauce, Baby Arugula	27
<b>Spanakopita</b> , Baby Spinach, Leeks, Feta, Swirl Phyllo	13
<b>Crispy &amp; Spicy Buffalo Style Shrimp</b> , Organic Greens, Red Onion, Gorgonzola Sauce	21
<b>Baked Clams Casino</b> , Sautéed Onion, Bacon, Red and Green Pepper Topping	16
<b>Pan Seared Sea Scallops</b> , with Granny Apple, Fig and Marsala Compote	26
<b>Calamari</b> , Lightly Fried Rings of Tender Calamari, Lemon, Marinara Sauce or Asian Style	16

## Cold Appetizers

<b>Pikilia</b> 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	26
<b>Pepper Seared Sashimi Tuna</b> , Pickled Ginger, Wasabi, Spicy Mixed Greens, Soy drizzle	22
<b>Lobster Rolls</b> , served with Sweet Potato Fries	34
<b>Hummus, Melitzanosalata</b> (Eggplant Purée), Spicy Feta Spread, served with Toasted Pita	17
<b>Fresh Mozzarella Caprese</b> , Tomato, Roasted Pepper, Balsamic, Basil Drizzle, Crostini	17
<b>Patzaria</b> , Roasted Beets tossed in Shallot Vinaigrette, Skordalia	14

# Entrées

<b>Pan Seared Maryland Crab Cakes</b> , Garlic Mashed Potato, Sautéed Escarole	31
<b>Horseradish Crusted Atlantic Salmon</b> , Sautéed Escarole, Roasted Lemon Potatoes	27
<b>Grilled Swordfish</b> , with Chile Lime Sauce, Garlic Mashed Potatoes, Sautéed Broccoli	29
<b>Stuffed Flounder with Crabmeat Stuffing</b> , Garlic Mashed Potatoes and Fresh Vegetables	32
<b>Maine Lobster</b> , Steamed or Broiled, Fresh Vegetables, Oven Roasted Lemon Potato, Drawn Butter	30/lb
<b>Alaskan King Crab Legs</b> , 1 ½ lb. Steamed, Fresh Vegetables, Oven Roasted Lemon Potato, Drawn Butter	MP
<b>New York Strip Steak</b> , Grilled Black Angus, Oven Roasted Lemon Potatoes, Fresh Vegetable Medley, Sherry-Soy Drizzle	37
<b>Chicken Parmigiana</b> , Melted Mozzarella, Linguine Marinara	25

## Pasta

*Choice of Linguini or Capellini*

<b>Seafood Fra Diablo</b> , Shrimp, Scallops, Clams, Mussels, Calamari, Slowly Simmered in Mild or Hot Diablo Sauce over Pasta	38
<b>Jumbo Shrimp Scampi</b> , Fresh Garlic, Olive Oil, Grape Tomato, Pasta or Rice	28
<b>Calamari or Mussels</b> , Garlic, Olive Oil, Basil, White or Red Sauce over Pasta	25
<b>Lobster Fra Diablo</b> , Pan Seared, Garlic, Basil, Plum Tomato Sauce with Pasta	30/lb
<b>Parmigiana</b> , Shrimp or Scallops or Flounder, Traditional Preparation	28
<b>Littleneck Clams</b> , Clam Broth, Garlic, Basil, White or Red Sauce over Pasta	26

## 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	26	Alaskan Cod	26	Ahi Tuna	34
East Coast Swordfish	28	Jumbo Wild Shrimp	28	Flounder (not grilled)	30
Chilean Sea Bass	40	Sea Scallops	38	Chicken Breast	23

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

# Lite Limani Fare

Served with one choice of side offerings

<b>Fish and Chips</b> , Fried Cod Fillet, Lemon, Tartar Sauce, Malted Vinegar	21
<b>Pepper Seared Tuna Wrap</b> , Tarragon Aioli, Shredded Romaine Lettuce, Sliced Tomato	18
<b>Chicken Parmigiana on a Hoagie Roll</b> , Melted Mozzarella, Sweet Marinara Sauce	18
<b>Grilled Shrimp Quesadilla</b> , Jack and Cheddar Cheese, Caramelized onions, Salsa, Sour Cream	19
<b>Crab Cake Burger</b> , Toasted Potato Bun, Remoulade Sauce	18
<b>Grilled Chicken Breast Mediterranean</b> , Capers, Garlic, Oregano, Lemon, Olive Oil, Sea Salt	18

## Kids Menu

Served with choice of fountain soda and Vanilla Ice Cream.

Under 12 years old. \$14.95

### 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

### GRILLED CHICKEN

Served with Garlic Mash

## Side Offerings

Roasted Garlic Mashed Potatoes

Oven Roasted Lemon Potatoes

Sautéed Escarole with Garlic Oil

Sautéed Baby Spinach, Olive Oil-Garlic

Sautéed Fresh Green Beans

Shoe String French Fries

Sweet Potato Fries

Steamed Jasmine Rice

\$6 per item