



# Limáni

## Seafood Grill

### *Dinner Group Party Menu*

\$69 per person (plus NJ sales tax and 20% service charge)

#### **FIRST COURSE**

##### Thalassomezes

Char-grilled Shrimp, Octopus and Calamari, Oregano, Lemon-Oil Emulsion

##### Oysters and Clams Cocktail

On the half shell, on shaved ice, two Blue Point Oysters, two Littleneck Clams

##### Spanakopita

Baby spinach, leeks, scallions, dill, and Imported Feta, baked in phyllo dough

##### Crab Cake

Maryland style pan seared lump crab cake, Remoulade sauce, Baby Arugula

#### **SECOND COURSE**

##### Limani Salad

Crisp red leaf, mixed greens, cucumbers, tomato, onion, olives, balsamic vinaigrette.

##### Classic Caesar Salad

Crisp Romaine, Pecorino Romano, Ficelle Croutons.

##### Soup

Manhattan or New England Clam Chowder, or Lobster Bisque

#### **MAIN COURSE**

##### Red Snapper Fillet

Sherry wine, diced tomato, roasted garlic, capers, lemon potatoes, sauté baby spinach

##### Whole Fish, Royal Dorato or Whole Bronzino

Charcoal Grilled and drizzled with olive oil lemon herb emulsion. Escarole, Lemon Potatoes.

##### Grilled Jumbo Shrimp

Char grilled, Oven roasted lemon potato, sauté broccoli with garlic-olive oil

##### Horseradish Crusted Atlantic Salmon

Oven roasted lemon potato, sautéed Escarole Greens

##### Grilled New York Strip Steak

Black Angus Grilled, Oven Lemon Roasted Potato, sauté Broccoli with garlic-olive oil

##### Dessert

Limani House Desserts and Fruit Platter or Customized Special Sheet Cake (\$4pp.)

##### Beverages

Coffee, Tea, Decaf, Soda