

Limáni

Seafood Grill

WEEKDAY DINNER SPECIALS

TUESDAY - WEDNESDAY - THURSDAY

APPETIZERS

- Green Mixed Salad** 18.
Sun dried figs, goat cheese, caramelized walnuts, granny apple, balsamic vinaigrette
- East and West Coast Oysters Cocktail** 16.
Two Blue Point CT oysters and two Kumamoto oysters WA, lemon, Mignonette
- Grilled Sausage** 14.
Greek Style Loukaniko garnished with lemon, tomato, lettuce and onion
- Baked Tyropita** 11.
Feta, Ricotta and Gruyere cheese wrapped in Filo triangles, Baby Arugula, Greek Olives
- Zuppa Di Mussels** 16.
PEI Mussels, simmered with sherry wine, basil and plum tomato sauce, Herb Crostini
- Tzatziki and Greek Olives with Warm Pita** 11.
Chilled Greek Yogurt Dip with cucumbers, dill, garlic, cucumber garnish
- Baked Artichokes Hearts Gratinata** 14.
Imported Artichokes topped with panko, pecorino, garlic, virgin olive oil and parsley

MAIN COURSE

- Grilled Flank Steak Chimichurri** 36.
Cooked rare or medium rare, sliced and served with roasted potatoes and sauté broccoli
- Vinegar Chicken with dried Turkish Figs** 28.
Chicken breasts, shallots, garlic red/balsamic vinegar, honey, thyme, sweet butter, Jasmine rice
- Broiled Salmon with Fresh Tomato and Capers** 31.
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
- Crispy Soft Shell Crabs gf or Breaded and Fried** 44.
Whale/Jumbo size Crabs, pan seared or Fried, served with Roasted Potato, sauté Broccoli
- Pan Seared Cod loin with Sun Dried Tomato** 33.
Olive oil, roasted garlic, lemon juice, capers white wine, parsley, roasted potato, green beans
- Creamy Tomato Linguine, with Burrata Cheese and Blackened Shrimp** 39.
Evo oil, minced shallots, chopped garlic cherry tomatoes, red pepper, sweet butter, parmesan cheese

