

LUNCH MENU

Daily from 11:30am - 3:00pm

FIRST COURSE Choice Of:	MAIN COURSE Choice Of:	DESSERT Choice Of:
Soup Daily soup special	Loup de Mer Mediterranean; moist, mild	Karidopita Walnut sponge cake
Greek Spreads Tzatziki, Ktipiti & Skordalia	Salmon Scotland; organic filet grilled	Yogurt With Greek thyme honey
Tomato Salad Greek Authentic Salad	Kotopoulo Organic bone-in chicken	Fresh Fruit Selection of seasonal fruit
Octopus (+\$3) Mediterranean; Sashimi quality	Lobster Pasta (+\$12) Linguini lobster and tomato sauce	
\$35.00 Prix-Fixe Beverage, tax and gratuity not included Not available to parties over 8		

SALADS	
Tomato Salad ~ Our Greek salad prepared with ripe-vine tomatoes	14.50
Athenian Chicken Salad ~Our Greek salad topped with grilled chicken breast With shrimp (+\$5)	16.50
Shrimp Salad ~ Israeli rocket arugula with goat cheese and 3 jumbo grilled shrimp	17.95
Seafood Salad ~ Skewered tuna, scallops and shrimp with vegetables	18.50
Octopus Salad ~ Baby mixed greens with vegetables topped with grilled octopus	17.95

PANINI	
Lobster ~ Mayonnaise, avocado and sliced tomato	17.95
Chicken ~ Mozzarella cheese, bacon, sautéed onions and peppers	15.50
Chicken ~ Portobello mushroom, avocado and grilled eggplant	15.50
Vegetarian ~ Grilled mushroom, zucchini, peppers, eggplant, arugula and halloumi cheese	15.95

LIGHT FARE	
Spanakopita ~ Traditional spinach pie served with Greek salad	16.00
Salmon Kebab ~ Skewered salmon served with Greek fries	16.95
Chicken Kebab ~ Skewered chicken served with Greek fries	16.95
Sirloin Burger ~ Prime chuck sirloin, vegetables, kefalograviera cheese with fries	15.95
Crab Cake Burger ~ Crab cake with mustard sauce and Greek fries	18.95
Tuna Burger ~ Ground Yellow-Fin Tuna with Mediterranean spices served with fries	18.95

LIMANI

Welcome to Limani.

Our priority is to provide you ~ our friends, with the best ingredients, produce, seafood and fish that the world has to offer. All made possible through relationships with purveyors, farmers and fishermen domestically and from the Mediterranean. These purveyors supply us with all of our premium products while maintaining sound environmental practices and maintaining the core values of the Mediterranean diet.

In efforts to source the premier elements which exemplify the Mediterranean way of life, we have uncovered very special products and ingredients. Whether it is the premium first-pressed, cold-pressed olive oil from the Peloponnese, jewels of fish and seafood, local organic vegetables, boutique small-batch items such as capers from Santorini or Saffron from Kozani, you will find them all at Limani.

The highest quality ingredients, the freshest seafood grouped with Limani's rendition of Greek hospitality are all part of the recipe ~ perfect in its simplicity.

Welcome to our home and enjoy!

RAW BAR

SELECTION OF OYSTERS FROM THE EAST COAST AND THE WEST COAST

BLUE POINT OYSTERS*	18.00 ½ dz	KUMAMOTO OYSTERS*	23.00 ½ dz
Now a generic term for mild Atlantic oysters	36.00 dz	Washington State, creamy and plump	46.00 dz
LITTLE NECK CLAMS*	15.00 ½ dz	with a mild fruity flavor	
Massachusetts, firm and crisp; fruity and slightly briny clams	30.00 dz	LIMANI SAMPLER*	100 for 2
BIG EYE TUNA* (Choice of)	25.00	Chefs choice oysters, Little Neck Clams, Ocean Garden Shrimp, Maryland crab meat	195 for 4/6
Sashimi ~ Yuzo kosho, dill, extra virgin olive oil		P.E.I. mussels and Maine lobster	
Tartare ~ Micro basil, serrano chili, orange slice			
ORGANIC SALMON*	20.00		
Sashimi or Tartare ~ Fresno chili, shallots, cilantro and fresh scallion			

LIMANI SPECIALTIES

OCTOPUS	29.95	LIMANI CHIPS	26.95
Tunisia; Grilled sashimi quality octopus		Paper thin cut zucchini and eggplant served with lightly fried kefalograviera cheese and tzatziki	
CALAMARI	18.95	GREEK MEZE	19.95
Rings of fresh local squid, lightly fried or grilled		Tzatziki, Tarama, Ktipiti & Skordalia	
SCALLOPS	24.00	MUSHROOMS	16.00
Canada; Grilled on the skewer		Charcoal grilled Abalone mushrooms	
MUSSELS	23.00	SAGANAKI	16.00
PEI; Prepared with white wine, dill, garlic and parsley		Pan fried kefalograviera cheese	
CRAB CAKE	29.95	HUMMUS	8.00
Maryland super lump crabmeat served with gigantes		Chick peas, garlic, tahini and olive oil	
SHRIMP	26.95	GIGANTES	12.00
Charcoal broiled U8 jumbo shrimp, half-pound		Greek (Kastorian) giant lima beans baked with tomato, dill and parsley	
GARIDES SAGANAKI	21.50	PATZARIA	15.50
Three sautéed jumbo shrimp in a tomato and feta sauce		Roasted beets and skordalia	
SARDINES	19.50	SPANAKOPITA	17.00
Portugal; Fresh grilled sardines		Fresh spinach, leeks and feta cheese wrapped in phyllo	

SALAD

TOMATO SALAD	24.50	MIXED FIELD SALAD	16.00
Classic Greek salad		Organic greens with extra virgin olive oil and red wine vinaigrette	
GREEN SALAD	16.50	ARUGULA SALAD	18.50
Hearts of romaine served with a picante dressing		Arugula with goat cheese and balsamic vinaigrette	
WATERMELON SALAD	16.50		
Fresh watermelon, mint and crumbled feta			

SOUP

AVGOLEMONO	12.00
Traditional Greek chicken soup	

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

THE SEA

Spanning our own North American waters to the seas of the Mediterranean, Limani presents the world’s finest fish, live lobster, grilled on the charcoal. Subject to availability. In efforts to source the best product, we often discover exceptional varieties of fish that are not reflected on our menu. Please feel free to visit Limani’s open fish market to see our daily selection.

WHOLE FISH & FRESH CUTS

LOUP DE MER	36.00	ORGANIC SALMON	38.00
Mediterranean; Moist and mild		Scotland; Organic filet with seasonal vegetables	
ROYAL DORADO	35.00	YELLOW FIN TUNA	42.00
Mediterranean; Very delicate fish from the Dorado family		Sashimi quality center-cut tuna with an Egyptian sesame crust with sautéed spinach	
DOVER SOLE	M/P	SWORDFISH	41.00
Holland; Fresh Dover variety Sole, by the piece		Skewered with grilled peppers and tomatoes and lemon potatoes	
		HALIBUT	42.00
		Canada; Grilled steak-cut with seasonal vegetables	

WHOLE FISH FOR TWO

BLACK SEA BASS	84.00	LANGOUSTINES	M/P
North Carolina; Wild bass, tender and flaky		Scotland; Sweet distinctive flavor	
FAGRI	84.00	LOBSTER	M/P
Greece; Firm and meaty snapper		Nova Scotia; Deep sea lobster charcoal grilled	
RED SNAPPER	84.00	LOBSTER PASTA	48.00
Florida; White fish, moist and sweet		Lobster with linguini and tomato sauce	
		HEAD ON SHRIMP	M/P
		Moist, South African wild shrimp	
		GARIDES SAGANAKI	41.50
		Six sautéed jumbo shrimp in a tomato and feta sauce	

THE LAND

* ALL OF OUR BEEF IS USDA PRIME*

Please notify us about your salt intake

CHICKEN	33.00	SIRLOIN	54.00
Organic half bone-in chicken breast, marinated and grilled with rosemary and thyme		16 oz. boneless strip steak	
FILET MIGNON	59.00	VEAL CHOP	55.00
10 oz. boneless tenderloin		16 oz. milk-fed; Organic	
LAMB CHOPS	51.00	COWBOY	63.00
Grilled American lamb chops		24 oz. bone-in rib eye, dry aged 30 days	

SIDE DISHES

HORTA	11.50	BROCCOLI RABE	12.00
Red, white and gold Swiss chard, escarole and spinach		Sautéed with garlic and feta cheese	
LEMON POTATOES	10.00	CAULIFLOWER & BROCCOLI	10.95
Extra virgin olive oil, fresh lemon juice & herbs		Steamed and tossed with olive oil	
ASPARAGUS	10.00	SPANAKORIZO	9.00
Steamed and tossed with olive oil and sea salt		Fresh spinach and rice with onion, dill and olive oil	
GREEK FRIES	9.00	GRILLED VEGETABLE MEDLEY	15.95
Seasoned with oregano and kefalograviera Cheese		Seasonal vegetables with grilled halloumi cheese	