

LIMANI

\$35 DINNER PRIX-FIXE

SUNDAY & MONDAY ALL EVENING

TUESDAY - THURSDAY 3:30 - 5:30*

FRIDAY & SATURDAY 3:30 - 5:00*

BEVERAGE, TAX & GRATUITY NOT INCLUDED

NOT AVAILABLE TO PARTIES OVER 6 & ON HOLIDAY'S

*ORDERS MUST BE IN BY 5:30 OR 5:00 RESPECTIVELY

FIRST COURSE

CHOICE OF:

GREEK SALAD

Greek salad, tomatoes, bell peppers, onions, Cucumber and feta

FRIED CALAMARI

Rings of fresh squid, lightly fried

OCTOPUS +\$6

Grilled sashimi quality

AVGOLEMONO

Traditional Greek chicken soup with eggs & lemon

MAIN COURSE

CHOICE OF:

BRANZINO

Mediterranean; Moist and mild served with mixed vegetables and lemon potatoes

SALMON

Canadian salmon served with eggplant caponata and parsley oil

ROASTED CHICKEN

Half roasted organic chicken served with ouzo braised fennel, feta mash potatoes and tomato ladolemono

FILET MIGNON SOUVLAKI*

Filet Mignon skewered with peppers, served with esme salad, tzatziki and fries

LAMB CHOPS* +\$12

3 Grilled lamb chops, with lemon potatoes

LOBSTER LINGUINI +\$14

Linguini, 1 1/4 lbs. Maine Lobster, Metaxa bisque with tarragon

DESSERT

CHOICE OF:

KARIDOPITA

Walnut sponge cake, cinnamon, cloves, and honey syrup

YOGURT

Authentic Greek yogurt with thyme honey and walnuts

SORBET

2 Scoops of the Chef's Seasonal favorites

\$28.50 LUNCH PRIX-FIXE

MONDAY - SUNDAY 12:00 - 3:00*

BEVERAGE, TAX & GRATUITY NOT INCLUDED

NOT AVAILABLE TO PARTIES OVER 6 & ON HOLIDAY'S

*ORDERS MUST BE IN BY 3:00

FIRST COURSE

CHOICE OF:

GREEK SALAD

Greek salad, tomatoes, bell peppers, onions, cucumber and feta

GREEK SPREADS

Choice of 2: Tzatziki, Tarama, Tirokafteri, Skordalia, Hummus, or Melitzanosalata

OCTOPUS +\$6

Grilled sashimi quality

AVGOLEMONO

Traditional Greek chicken soup

MAIN COURSE

CHOICE OF:

BRANZINO

Mediterranean; Moist and mild served with mixed vegetables and lemon potatoes

SALMON

Canadian salmon served with eggplant caponata and parsley oil

CHICKEN SOUVLAKI

Organic chicken breast skewered with peppers, served with esme salad, tzatziki and fries

LIMANI BURGER*

Smoked bacon and feta sauce served with fries

STEAK & FRIES* +\$14

14 oz. NY Strip served with fries

DESSERT

CHOICE OF:

KARIDOPITA

Walnut sponge cake, cinnamon, cloves, and honey syrup

YOGURT

Authentic Greek yogurt with thyme honey and walnuts

SORBET

2 Scoops of the Chef's Seasonal favorites

LUNCH SALADS

GREEK SALAD ~ Our Greek salad prepared with vine-ripe tomatoes 17

ARUGULA SALAD ~ Arugula, Hazelnuts, sundried tomato, Preserved figs with balsamic vinaigrette and goat cheese

14

PRASINI SALAD ~ Hearts of romaine, scallion, sweet pepper drops, crumbled feta, EVOO and red wine vinaigrette 14

GREEK FARRO BOWL ~ Roasted vegetables, chickpeas, feta and dolma, beet tzatziki 24

Add Chicken +\$8

Add Salmon +\$12

Add 3 Shrimp +\$14

LUNCH BURGERS & SANDWICHES

SALMON BURGER ~ Lettuce, avocado and tartar sauce 20

LAMB SHAWARMA ~ Mastixa braised leg of lamb, romaine lettuce and tzatziki 20

STEAK SANDWICH* ~ Filet Mignon, Swiss cheese, oregano chimichurri 22

RAW BAR

SELECTION OF OYSTERS FROM THE EAST COAST AND THE WEST COAST

BLUE POINT OYSTERS* 17 half dz 34 dozen
Long Island, medium salinity with a light mineral finish.

KUMAMOTO OYSTERS* 23 half dz 46 dozen
Washington State, creamy and plump with a mild fruity flavor

APPETIZERS

BAKED CLAMS 14
8 Middle Neck clams baked with bread crumbs and oregano

CRISPY OYSTERS 22
Polenta dusted, lightly fried, paprika and served with tartar sauce

MUSSELS 17
PEI; white wine, dill, garlic and parsley or marinara sauce

ASTAKO SPRING ROLLS 20
Lobster, shitake mushroom, cabbage, ginger celery, carrots

CRAB CAKE 24
Maryland 95% crabmeat served with Beans

SHRIMP 22
Charcoal broiled shrimp, 4 pieces

CALAMARI 15
Rings of fresh squid, lightly fried or grilled

OCTOPUS 24
Grilled Octopus, capers, extra virgin olive oil and red wine vinegar

GARIDES SAGANAKI 22
Sautéed shrimp in a tomato & feta sauce

LAMB RIBLETTS 16
Colorado spare ribs, chargrilled, lemon, oregano olive oil

CHICKEN KEFTEDES 12
Sauteed chicken meatballs, mint, basil

SOUPS & SALADS

GREEK SALAD 19
Our Greek salad prepared with vine-ripe tomatoes, bell peppers, onions, cucumber, feta cheese, Kalamata olives and extra virgin olive oil dressing

PRASINI SALAD 15
Hearts of romaine, dill, scallion, sweet pepper drops, crumbled feta, EVOO and red wine vinaigrette

ARUGULA SALAD 15
Arugula, Hazelnuts, sundried tomato, Preserved figs with balsamic

SHRIMP COCKTAIL 18
Tiger Shrimp ,3 pieces

BIG EYE TUNA TARTARE* 20
Avocado, tarama yogurt, crsippy phillo, yozu sauce

SPREADS 7
Choice of: Tzatziki, Tarama, Tirokafteri, Skordalia, Hummus, or Melitzanosalata

PIKILIA 18
Choice of four spreads

GIGANTES 12
Giant beans of Kastoria, slowly baked with tomato, dill and parsley

SPANAKOPITA 15
Chopped spinach, with leeks, feta, and dill

ZUCCHINI KEFTEDES 14
Shredded zucchini and carrot with feta, served with dill yogurt.

LIMANI CHIPS 20
Paper thin cut zucchini & eggplant served with lightly fried kefalograviera cheese and tzatziki

SAGANAKI 14
Pan fried kefalograviera cheese with lemon & dill

SESAME FETA 14
Sesame crusted feta served with quince spoon sweet

GRILLED HALLOUMI 14
Traditional Cypriot Cheese, cucumber and lemon

SOUTZOUKAKIA 16
Beef, onions, garlic, parsley with Napolitana sauce

BEET SALAD 16
Slowly roasted beets, sliced cucumber, served with toasted almonds and skordalia.

AVGOLEMONO SOUP 12
Traditional Greek chicken soup with eggs & lemon

LENTIL SOUP 12
Lentils, carrots & celery

WHOLE FISH

SERVED WITH MIXED VEGETABLES AND LEMON POTATOES

BRANZINO 33
Mediterranean; Moist and mild

ROYAL DORADO 33
Mediterranean; Very mild, delicate fish

BLACK SEA BASS FOR TWO 80
North Carolina; Wild bass, tender and flaky

FAGRI FOR TWO 80
Greece; Firm and meaty snapper

RED SNAPPER FOR TWO 84
Florida; White fish, moist and sweet

ENTRÉES

SALMON 30
Canadian salmon served with eggplant caponata and parsley oil

CHILEAN SEABASS 45
White bean puree, brussel sprouts, lardon's served with mizo -ouzo glaze.

YELLOW FIN TUNA* 40
Sashimi quality center-cut tuna with sesame crust with sautéed spinach

SWORDFISH KEBAB 39
Skewed with grilled peppers, onions, tomatoes served with lemon potatoes

HALIBUT 39
Grilled filet, ladolemono served with spanakorizo

LOBSTER LINGUINI 45
Main lobster braised in Metaxa bisque with tarragon.

SEAFOOD PASTA 32
Mussels, Clams, Calamari, with Garlic & olive oil

LIMANI BURGER* 23
Smoked bacon and feta sauce served with fries

LEMON POTATOES
Extra virgin olive oil, fresh lemon juice & herbs

GREEK FRIES
Seasoned with feta, oregano and sea salt

CAULIFLOWER & BROCCOLI
Steamed & tossed with olive oil & lemon

MUSHROOMS
Assortment of grilled mushrooms

NEW YORK STRIP STEAK* 42
14 oz., with fries

BONELESS RIBEYE* 45
16 oz., with fries

LAMB CHOPS* 42
3 Grilled lamb chops, with lemon potatoes

SHORT RIB YIOUVETSI 38
Braised boneless short rib, served with orzo and feta

FILET MIGNON SOUVLAKI* 35
Filet Mignon skewed with peppers, served with esme salad, tzatziki and fries.

CHICKEN SOUVLAKI 26
Organic chicken breast skewed with peppers, served with esme salad, tzatziki and fries.

ROASTED CHICKEN 32
Half roasted organic chicken served with ouzo braised fennel, feta mash potatoes and tomato ladolemono

SIDES

\$10 EACH

BRUSSEL SPROUTS
Greek honey, lime zest, mint

SPANAKORIZO
Spinach and rice pilaf

SPINACH
Sauteed with garlic

HORTA
Red, white and gold Swiss chard, escarole and spinach

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

Before placing your order, please inform your server if a person in your party has a food allergy.