

# LUNCH MENU

Daily from 12:00pm – 3:00pm

FIRST COURSE	MAIN COURSE	DESSERT
Choice Of:	Choice Of:	Choice Of:
<b>Lentil Soup</b> Lentils, Carrot, Celery	<b>Loup De Mer</b> Mediterranean; Most, Wild	<b>Karidopita</b> Walnut Cake with Ice Cream
<b>Greek Spreads</b> Tzatziki, Ktipiti, Skordalia, Hummus, Pita	<b>Salmon</b> Scotland; Organic Filet Grilled	<b>Yogurt</b> With Greek Thyme and Honey
<b>Avocado Salad</b> Served with baby shrimp and drizzled with olive oil	<b>Chicken</b> Organic Bone-In Chicken	<b>Fresh Fruit</b> Seasonal Selection
<b>Tomato Salad</b> Greek Authentic Salad	<b>Lamb Chops* (+\$10)</b> (2) French Cut Lamb Chops	<b>Sorbet</b> Chef's Selection
<b>Octopus (+\$6)</b> Mediterranean; Sashimi Quality	<b>\$34.00 Prix-Fixe</b> Beverage, tax and gratuity not included Not available to parties over 6 Not available on Holidays	

## SALADS

Classic Greek Tomato Salad ~ Our Greek salad prepared with vine-ripe tomatoes	19.50
Baby Arugula Salad ~ Arugula with sliced tomato & goat cheese	16.00

Add: Chicken +\$6   Shrimp (2) +\$10   Salmon +\$7

## Lunch Entrée's

Lobster Panini ~ Mayonnaise, Avocado and Sliced Tomato	27.95
Chicken Panini ~ Mozzarella Cheese, Bacon, Sauteed Onions and Peppers	18.95
Vegetarian Panini ~ Grilled Mushrooms, Zucchini, Peppers, Eggplant, Arugula And Halloumi Cheese	18.95
Spanakopita ~ Traditional Spinach Pie Served with Tzatziki	15.00
Salmon Kebab ~ 1 Skewered Salmon Served with Greek Fries	19.95
Chicken Souvlaki ~ 1 Organic Chicken Kebab Served With, Pita & Tzatziki and Fries	24.00
Filet Mignon Kebab* ~ 1 Kebab Served with Pita And Tzatziki, With Fries	33.00
Limani Burger* ~ 8 Oz. Caramelized Onions, Sauteed Mushrooms, Bacon, White Cheddar and Fries	19.00
Tuna Burger ~ Ground Yellow-Fin Tuna with Mediterranean Spices Served With Zucchini Fries & Daikon Radish	23.95
Grilled Scallops ~ 1 Skewer with Green Peppers and Vedralia Onion	18.50

# LIMANI

*Our priority is to provide you, our guests, 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.*

## RAW BAR

### SELECTION OF OYSTERS FROM THE EAST COAST AND THE WEST COAST

#### OYSTERS

##### EAST COAST\*

½ Dozen-\$18.00, Dozen \$36.00

<b>Big Eye Tuna*</b> (Choice Of) Sashimi ~ Yuzu Kosho, Dill, Extra Virgin Olive Oil Tartare ~ Micro Basil, Serrano Chili, Orange Slice	<b>21.00</b>	<b>Mediterranean Ceviche*</b> Lavraki infused with lime and fresh herbs from the Mediterranean pared with gigantes beans and feta cheese	<b>22.00</b>
<b>Organic Salmon*</b> Sashimi Or Tartare ~ Fresno Chili, Shallots, Cilantro And Fresh Scallion	<b>19.00</b>		

#### LIMANI SPECIALTIES

<b>Octopus</b> Tunisia. Grilled Sashimi Quality Octopus	<b>28.00</b>	<b>LIMANI Chips</b> Paper thin cut zucchini and eggplant served with lightly fried kefalograviera cheese and tzatziki	<b>26.00</b>
<b>Calamari</b> Rings Of Fresh Local Squid, Lightly Fried Or Grilled	<b>21.50</b>	<b>Spreads</b> Choice of: Tzatziki, Tarama, Skordalia, Ktipiti, Hummus, or Melitzanosalata	<b>7.00</b>
<b>Crab Cake</b> Maryland Jumbo Lump Crabmeat Served With Piazz Bean Puree, Mustard And Mayonnaise Sauce	<b>27.50</b>	<b>Greek Meze</b> Tzatziki, Tarama, Ktipiti & Skordalia	<b>22.00</b>
<b>Shrimp</b> 4 U10 Jumbo Shrimp, Grilled Or Prepared Saganaki Style	<b>24.00</b>	<b>Mushrooms</b> Selection of grilled shiitake, oyster & king mushrooms	<b>18.00</b>
<b>Halloumi</b> Cyprian. Semi-Hard Cheese, Goat's Milk. Served Grilled Over A Bed Of Grilled Tomatoes And Fresh Mint.	<b>17.00</b>	<b>Fava Puree</b> Santorini yellow split pea	<b>9.00</b>
<b>Saganaki</b> Pan Fried Kefalograviera Cheese	<b>15.00</b>	<b>Gigantes</b> Giant Greek lima bean from Kastoria. Baked with Onion, parsley, and tomato	<b>14.00</b>
<b>Feta Wrapped Phyllo</b> Served With A Honey Vinaigrette	<b>15.00</b>	<b>Peppers</b> Holland. Grilled red and yellow peppers	<b>14.00</b>
<b>Spanakopita</b> Fresh Spinach, Scallion And Feta Cheese Wrapped In Phyllo	<b>16.00</b>		

#### SOUP & SALAD

<b>Classic Greek Tomato Salad</b> Prepared With Vine-Ripe Tomatoes	<b>24.00</b>	<b>Organic Beets</b> Served hot with Swiss Chard And Basil yogurt sauce	<b>14.00</b>
<b>Romaine Salad</b> Hearts Of Romaine Served With Our House Dressing	<b>16.00</b>	<b>Avgolemono</b> Traditional Greek Chicken soup	<b>12.00</b>
<b>Baby Arugula Salad</b> Arugula With sliced Tomato & Goat Cheese	<b>17.00</b>	<b>Lentil Soup</b> Lentils, Carrots And Celery	<b>12.00</b>
<b>Lentil Salad</b> Beluga Lentils, Carrots, Onions, Dijon Mustard	<b>12.50</b>		

*By Chef M.J. Alam*

## THE SEA

<b>Loup De Mer</b> Mediterranean; Moist And Mild. Olive Oil, Lemon, Capers	<b>37.00</b>	<b>Big Eye Tuna</b> Sashimi Quality Center Cut Tuna With Swiss Chard, Skordalia And Patzaria	<b>42.00</b>
<b>Sea Bass For Two</b> North Carolina; Wild Bass, Tender And Flakey	<b>82.00</b>	<b>Organic Salmon</b> Scotland. Filet Served With Seasonal Vegetables	<b>37.50</b>
<b>Red Snapper For Two</b> Florida; White Fish, Moist And Sweet	<b>82.00</b>	<b>Halibut</b> Canada. Grilled Steak-Cut Served With Seasonal Vegetables	<b>42.00</b>
<b>Fagri For Two</b> Greece; Firm And Meaty Snapper Olive Oil, Lemon, Capers	<b>86.00</b>	<b>Swordfish</b> Steak Cut With Grilled Peppers, Onions, And Tomato And Finished With Our Signature Lemon Sauce	<b>42.00</b>
<b>Lobster</b> Nova Scotia. Deep Sea Lobster Charcoal Grilled With Our Olive Oil And Lemon Sauce Or With Linguini And Tomato Sauce	<b>MP</b>	<b>Langoustines</b> Scotland. Sweet Distinctive Flavor	<b>MP</b>

## THE LAND

**\*ALL OF OUR BEEF IS USDA PRIME\***

<b>Chicken</b> Organic Half Bone-In Chicken Breast, Marinated And Grilled With Rosemary And Thyme	<b>34.00</b>	<b>COWBOY*</b> 22 Oz. Bone-In Rib Eye, Dry Aged 30 Days	<b>72.00</b>
<b>Lamb Chops*</b> 4 French Cut Lamb Chops	<b>45.00</b>	<b>SIRLOIN*</b> 16 Oz. Boneless Strip Steak	<b>56.00</b>
<b>Lamb Shank</b> Red Wine Sauce Served With Orzo	<b>39.00</b>	<b>FILET MIGNON*</b> 10 Oz. Boneless Tenderloin	<b>58.00</b>
<b>Veal Chop*</b> 16 Oz. Milk-Fed; Organic	<b>52.00</b>	<b>LIMANI BURGER*</b> 8 Oz. Caramelized Onions, Sauteed Mushrooms, Bacon, White Cheddar And Fries	<b>22.00</b>

## OTHER GREEK SPECIALTIES

<b>Greek Linguine</b> Linguine With Seasonal Vegetables	<b>29.00</b>	<b>Moussaka</b> Eggplant, Potato, Chopped Meat And Bechamel	<b>29.00</b>
<b>Gemista</b> Peppers And Tomatoes Stuffed With Rice And Fresh Herbs	<b>29.00</b>	<b>Pastichio</b> Greek Noodles, Chopped Meat And Bechamel	<b>29.00</b>

## SIDE DISHES

<b>Horta</b> Seasonal Red, White And Gold Swiss Chard, Escarole And Spinach	<b>14.00</b>	<b>Broccoli Rabe</b> Sautéed With Garlic And Feta Cheese	<b>12.50</b>
<b>Potatoes</b> Yukon Gold Served With Shallots, Cilantro And Lemon Pepper	<b>14.00</b>	<b>Greek Fries</b> Seasoned With Oregano	<b>10.00</b>
<b>Asparagus</b> <b>14.00</b> Steamed And Tossed With Olive Oil And Sea Salt		<b>Cauliflower &amp; Broccoli</b> Steamed And Tossed With Olive Oil	<b>14.00</b>

**\*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.**