

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!

LUNCH MENU

Daily from 11:30am - 3:00pm

FIRST COURSE

Choice Of:

Soup

Daily soup special

Greek Spreads

Tzatziki, Ktipiti & Skordalia

Tomato Salad

Greek Authentic Salad

Octopus (+10)

Grilled Sashimi quality Tunisian

MAIN COURSE

Choice Of:

Loup de Mer

Mediterranean; moist, mild

Salmon

Scotland; organic filet with seasonal vegetables

Kotopoulo

Organic bone-in chicken

Lobster Pasta (+\$18)

Linguini lobster and tomato sauce

DESSERT

Choice Of:

Karidopita

Walnut sponge cake

Yogurt

With Greek thyme honey

Fresh Fruit

Selection of seasonal fruit

\$30.00 Prix-Fixe

Beverage, tax and gratuity not included

Not available to parties over 6

Not available on Holidays

SALADS

TOMATO SALAD ~ Our Greek salad prepared with ripe-vine tomatoes 18.00

GREEN SALAD ~ Hearts of romaine served with a picante dressing 14.00

ARUGULA SALAD ~ Arugula with goat cheese and balsamic vinaigrette 15.00

Add Chicken +\$8 Add Salmon +\$12 Add 4 Shrimp +\$15

OCTOPUS SALAD ~ Baby mixed greens with vegetables topped with grilled octopus 26.50

LIGHT FARE

SPANAKOPITA ~ Traditional spinach pie served with Greek salad 17.00

SALMON KEBAB ~ Skewered salmon served with Greek fries 24.50

CHICKEN KEBAB ~ Skewered chicken served with Greek fries 24.50

FILET MIGNON SKEWERS ~ Skewered filet mignon served with Greek fries 28.00

TUNA BURGER ~ Ground Big-Eye Tuna with Mediterranean spices served with fries 27.50

SHRIMP SAGANAKI ~ Five Shrimp in a tomato and feta sauce 22.00

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
BIG-EYE TUNA*	25.00	with a mild fruity flavor	
Sashimi ~ Yuzo Kosho, dill, extra virgin olive oil		MEDITERRANEAN CEVICHE*	22.00
Tartare ~ Micro basil, serrano chili, orange slice		Lavraki infused with lime and fresh herbs from the	
ORGANIC SALMON*	20.00	Mediterranean paired with gigantes beans and feta	
Sashimi or Tartare ~ Fresno chili, shallots, cilantro		cheese	
and fresh scallion			

LIMANI SPECIALTIES

OCTOPUS	27.00	LIMANI CHIPS	21.00
Tunisia; Grilled sashimi quality octopus		Paper thin cut zucchini and eggplant	
		served with lightly fried kefalograviera cheese	
CALAMARI	17.00	and tzatziki	
Rings of fresh local squid, lightly fried or grilled		GREEK MEZE	23.00
		Tzatziki, Tarama, Ktipiti & Skordalia	
SCALLOPS	24.00	MUSHROOMS	16.00
Canada; Grilled on the skewer		Charcoal grilled Abalone mushrooms	
MUSSELS	21.00	SAGANAKI	16.00
PEI; Prepared with white wine, dill, garlic and parsley		Pan fried kefalograviera cheese	
CRAB CAKE	26.00	HUMMUS	10.00
Maryland super lump crab meat served with gigantes		Chickpeas, garlic, tahini and olive oil	
SHRIMP	26.00	GIGANTES	12.00
Charcoal broiled U10 jumbo shrimp, half-pound		Greece; Kastorian giant lima beans baked with tomato and	
		parsley	
GARIDES SAGANAKI	24.00	HALLOUMI	16.00
Three sautéed jumbo shrimp in tomato and feta sauce		Cyprus; Semi-hard cheese, goat’s milk. Served grilled over a	
		bed of grilled tomatoes and fresh mint	
SARDINES	16.00	SPANAKOPITA	15.00
Portugal; Fresh grilled sardines		Fresh spinach, leeks and feta cheese wrapped in phyllo	

SALAD

TOMATO SALAD	24.00	BABY ARUGULA SALAD	16.00
Classic Greek Salad		Arugula with sliced tomato & goat cheese	
GREEN SALAD	15.00	BELUGA LENTIL	16.00
Hearts of romaine served with house dressing		Served with Dijon mustard, shallots, cilantro and cherry	
		tomatoes	

SOUP

AVGOLEMONO	12.00	LENTIL SOUP	12.00
Traditional Greek chicken soup		Lentils, carrots and celery	

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	34.00	ORGANIC SALMON*	34.00
Mediterranean; Moist and mild		Scotland; Organic filet with seasonal vegetables	
		BIG-EYE TUNA*	39.00
ROYAL DORADO	34.00	Sashimi quality center-cut tuna with an Egyptian sesame	
Mediterranean; Very delicate fish		crust served with sautéed spinach	
from the Dorado family		SWORDFISH	39.00
		Grilled peppers, tomatoes and onions	
DOVER SOLE	M/P	HALIBUT	38.00
Holland; Fresh Dover Sole by the piece		Canada; Grilled steak-cut with seasonal vegetables	

WHOLE FISH FOR TWO

BLACK SEABASS	82.00	LANGOUSTINES	M/P
North Carolina; Wild bass, tender and flaky		Scotland; Sweet distinctive flavor	
		LOBSTER	M/P
FAGRI	82.00	Nova Scotia; Deep-sea lobster charcoal grilled	
Greece; Firm and meaty snapper		LOBSTER PASTA	47.00
		Lobster with linguini and tomato sauce	
RED SNAPPER	86.00	HEAD ON SHRIMP	M/P
Florida; White fish, moist and sweet		South Africa; Moist wild shrimp	

THE LAND

ALL OF OUR BEEF IS USDA PRIME
PLEASE NOTIFY US ABOUT YOUR SALT INTAKE

CHICKEN	32.00	SIRLOIN*	54.00
Organic half bone-in chicken breast, marinated and grilled		16 oz. boneless strip steak	
with rosemary and thyme			
FILET MIGNON*	57.00	PORK CHOP*	45.00
10 oz. boneless tenderloin		16 oz. Kurobuta pork	
LAMB CHOPS*	51.00	COWBOY*	68.00
Australia; Grilled		22 oz. bone-in rib eye, dry aged 30 days	

SIDE DISHES

HORTA	13.00	BROCCOLI RABE	14.00
Red, white and gold Swiss chard, escarole and spinach		Sautéed with garlic and feta cheese	
LEMON POTATOES	12.00	CAULIFLOWER & BROCCOLI	12.00
Extra virgin olive oil, fresh lemon juice & herbs		Steamed and tossed with olive oil	
ASPARAGUS	12.00	ORGANIC BEETS	13.00
Steamed and tossed with olive oil and sea salt		Served with Swiss chard & yogurt sauce	
GREEK FRIES	9.00	GRILLED VEGETABLE MEDLEY	19.00
Seasoned with oregano		Seasonal vegetables with grilled halloumi cheese	

*This item may be undercooked or 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.

WWW.LIMANI.COM @LIMANI_RESTAURANTS
LIMANI HOSPITALITY GROUP

CHEF MJ ALAM