

LUNCH MENU

Daily from 11:30am - 3:00pm



FIRST COURSE	MAIN COURSE	DESSERT
Choice Of:	Choice Of:	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 (+10) Mediterranean; Sashimi quality	Lobster Pasta (+\$18) Linguini lobster and tomato sauce	
\$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
Beet Salad ~ Beets, onions, & scallions in a red vinegar oil with Skordalia and garlic	18.00

LIGHT FARE

Spanakopita ~ Traditional spinach pie served with Greek salad	17.00
Salmon Kebab ~ Skewered salmon served with Greek fries	24.50
Filet Kebab ~ Skewered Filet served with Greek fries	24.50
Chicken Kebab ~ Skewered chicken served with Greek fries	24.50
Shrimp Saganaki ~ five sauteed shrimp in a tomato and feta sauce	22.00
Dorado Plaki ~ Royal Dorado fillet in a white wine tomato sauce, topped with onion	24.50

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
Now a generic term for mild Atlantic oysters 36.00 dz

BIG-EYE TUNA* (Choice of) 25.00
Sashimi ~ Yuzo kosho, dill, extra virgin olive oil
Tartare ~ Micro basil, serrano chili, orange slice

ORGANIC SALMON* 20.00
Sashimi or Tartare ~ Fresno chili, shallots, cilantro and fresh scallion

LIMANI SPECIALTIES

OCTOPUS 27.00
Tunisia; Grilled sashimi quality octopus

CALAMARI 17.00
Rings of fresh local squid, lightly fried or grilled

SCALLOPS 24.00
Canada; Grilled on the skewer

MUSSELS 21.00
PEI; Prepared with white wine, dill, garlic and parsley

CRAB CAKE 26.00
Maryland super lump crabmeat served with gigantes

SHRIMP 26.00
Charcoal broiled U10 jumbo shrimp, half-pound

GARIDES SAGANAKI 24.00
Three sautéed jumbo shrimp in a tomato and feta sauce

SARDINES 16.00
Portugal; Fresh grilled sardines

KUMAMOTO OYSTERS* 23.00 ½ dz
Washington State, creamy and plump 46.00 dz
with a mild fruity flavor

MEDITERRANEAN CEVICHE * 22.00
Lavraki infused with lime and fresh herbs from the Mediterranean pared with gigantes beans and feta cheese

LIMANI CHIPS 21.00

Paper thin cut zucchini and eggplant served with lightly fried kefalograviera cheese and tzatziki

GREEK MEZE 23.00
Tzatziki, Tarama, Ktipiti & Skordalia

MUSHROOMS 16.00
Charcoal grilled Abalone mushrooms

SAGANAKI 16.00
Pan fried kefalograviera cheese

HUMMUS 10.00
Chick peas, garlic, tahini and olive oil

GIGANTES 12.00
Greek (Kastorian) giant lima beans baked with tomato, dill and parsley

HALLOUMI 16.00
Cyprian. Semi-hard cheese, goat’s milk. Served grilled over a bed of grilled tomatoes and fresh mint

SPANAKOPITA 15.00
Fresh spinach, leeks and feta cheese wrapped in phyllo

SALAD

TOMATO SALAD 24.00
Classic Greek salad

GREEN SALAD 15.00
Hearts of romaine served with house dressing

BABY ARUGULA SALAD 16.00
Arugula with sliced tomato & goat cheese

BEET SALAD 18.00
Beets, onions, & scallions tossed with red wine vinegar & olive oil with Skordalia

SOUP

AVGOLEMONO 12.00
Traditional Greek chicken soup

LENTIL SOUP 12.00
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

Mediterranean; Moist and mild
ROYAL DORADO 34.00

Mediterranean; Very delicate fish from the Dorado family

DOVER SOLE M/P
Holland; Fresh Dover variety Sole, by the piece

ORGANIC SALMON * 34.00
Scotland; Organic filet with seasonal vegetables

BIG-EYE TUNA * 39.00
Sashimi quality center-cut tuna with an Egyptian sesame crust with sautéed spinach

SWORDFISH 39.00
Skewered with grilled peppers and tomatoes and lemon potatoes

HALIBUT 38.00
Canada; Grilled steak-cut with seasonal vegetables

SHELL FISH

BLACK SEA BASS 82.00
North Carolina; Wild bass, tender and flaky

FAGRI 82.00
Greece; Firm and meaty snapper

RED SNAPPER 86.00
Florida; White fish, moist and sweet

LANGOUSTINES M/P
Scotland; Sweet distinctive flavor

LOBSTER M/P
Nova Scotia; Deep sea lobster charcoal grilled

LOBSTER PASTA 47.00
Lobster with linguini and tomato sauce

HEAD ON SHRIMP M/P
Moist, South African wild shrimp

THE LAND

* ALL OF OUR BEEF IS USDA PRIME*

Please notify us about your salt intake

CHICKEN 32.00
Organic half bone-in chicken breast, marinated and grilled with rosemary and thyme

FILET MIGNON * 57.00
10 oz. boneless tenderloin

LAMB CHOPS * 51.00
Grilled Australian lamb chops

SIRLOIN * 54.00
16 oz. boneless strip steak

COWBOY * 68.00
22 oz. bone-in rib eye, dry aged 30 days

SIDE DISHES

HORTA 13.00
Red, white and gold Swiss chard, escarole and spinach

LEMON POTATOES 12.00
Extra virgin olive oil, fresh lemon juice & herbs

ASPARAGUS 12.00
Steamed and tossed with olive oil and sea salt

BROCCOLI RABE 14.00
Sautéed with garlic and feta cheese

CAULIFLOWER & BROCCOLI 12.00
Steamed and tossed with olive oil

GRILLED VEGETABLE MEDLEY 19.00
Seasonal vegetables with grilled halloumi cheese

GREEK FRIES 9.00
Seasoned with oregano

*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.

Chef M.J. Alam

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