

# Seafood Raw Bar

<b>East Coast Blue Point Oysters</b>	½ doz.	20	1 doz.	35
<b>Littleneck Clams on the Half Shell</b>	½ doz.	12	1 doz.	22
<b>Chilled Jumbo Shrimp Cocktail</b>		19		
<b>Colossal Crabmeat Cocktail</b>		29		
<b>King Crab Legs (Chilled or Steamed)</b>	1lb.	.59		

## Chilled Shellfish Sampler

4 Jumbo Shrimp, 4 Oysters, 4 Littleneck Clams, ¼ lb. Colossal Crabmeat Cocktail 59

## Chilled Shellfish Castle

1 ½ lb. Lobster, 6 Jumbo Shrimp, 8 Oysters, 8 Littlenecks, ½ lb. Colossal Crabmeat 140

## Chilled Shellfish Chateau

1 ½ lb. Lobster, 8 Jumbo Shrimp, 12 Oysters, 12 Littleneck Clams, 1 lb. King Crab Legs, ½ lb. Colossal Crabmeat Cocktail 195

## SOUPS

<b>Lobster Bisque</b>	cup	10	bowl	16
<b>Manhattan Clam Chowder</b>		8		12
<b>New England Clam Chowder</b>		8		12

## Salads

<b>Horiatiki Greek Village</b> , Tomato, Cucumber, Bell Peppers, Capers, Olives, Feta, Oregano, Olive Oil	18
<b>Mediterranean</b> , Mixed Greens, Roasted Red Beets, Gorgonzola, Toasted Pistachios, Sweet Orange Segments, Shallot Vinaigrette	16
<b>Classic Caesar Salad</b> , Crisp Romaine, Pecorino Romano, Ficelle Croutons	12
<b>Greek Salad</b> , Crisp Romaine, Cucumber, Feta Cheese, Tomatoes, Pepperoncini, Stuffed Grape Leaves, Kalamata Olives, Red and Green Peppers, Olive Oil, Greek Vinaigrette	17
<b>Prasini</b> , Hearts of Romaine with Scallions, Dill and Feta, Red Wine Vinaigrette	15
<b>Limani House</b> , Crisp Red Leaf, Mixed Greens, Cucumbers, Red Onion, Grape Tomatoes, Greek Olives, Balsamic Vinaigrette	11

A \$8 charge will apply for entrée sharing.

## Side Offerings

<b>Roasted Garlic Mashed Potato</b>	<b>Oven Roasted Lemon Potatoes</b>
<b>Sautéed Escarole</b>	<b>Sautéed Baby Spinach, Olive Oil-Garlic</b>
<b>Sautéed Fresh Green Beans</b>	<b>Shoe String French Fries</b>

\$8 per item

## *Appetizers Cold*

<b>Pikilia Spread</b> , Tzatziki (Yogurt-cucumber-dill-garlic), Skordalia (whipped Potato-garlic), Taramosalata (Red Caviar whipped with lemon and oil) An Assortment of Dips and Spreads, Kalamata Olives, Imported Feta, Red Beets, Herb Crostini and Toasted Pita	25
<b>Pepper Seared Sashimi Tuna</b> , Pickled Ginger, Wasabi, Mixed Greens, Soy drizzle	22
<b>Lobster Rolls</b> , Two Toasted Potato Rolls, Chilled Lobster, Grape Tomato Salsa	34
<b>Hummus, Melitzanosalata</b> (Eggplant Purée), <b>Spicy Feta Spread</b> , Toasted Pita	16
<b>Fresh Mozzarella Caprese</b> , Tomato, Roasted Pepper, Balsamic, Basil Drizzle, Crostini	16
<b>Patzaria</b> , Roasted Beets, tossed in shallot Vinaigrette, Skordalia	14

## *Hot Appetizers*

<b>Thalosomezes</b> , Seared Shrimp, Octopus and Calamari, Oregano, Lemon-Oil Emulsion	29
<b>Steamed Littleneck Clams</b> , 1 dozen, Sherry, Wine Broth, Drawn Butter	22
<b>Saganaki Kefalograviera</b> , Imported Greek Sheep's Milk Cheese, pan seared in olive oil, flamed with ouzo	14
<b>Canadian PEI Mussels</b> , Thyme, Roasted Garlic, White Wine Broth, Crostini	16
<b>Jumbo Lump Crab Cakes</b> Pan-Seared, Remoulade Sauce, Baby Arugula	29
<b>Spanakopita</b> , Fresh Baby Spinach, Leeks, Scallions, Dill, and Feta, Baked in Phyllo Dough	12
<b>Crispy &amp; Spicy Buffalo Style Shrimp</b> , Organic Greens, Red Onion, Gorgonzola Sauce	19
<b>Coconut Crusted Shrimp</b> , Apricot-Horseradish Dipping Sauce	19
<b>Seared Octopus Salad</b> , Olive Oil, Grape Tomato, Olives, Arugula, Garlic Crostini	26
<b>Baked Clams Casino</b> , Sautéed Onion, Bacon, Red and Green Pepper Topping	15
<b>Fish Tacos</b> with Avocado Lime Salsa, Chipotle Drizzle, Seasoned Fried Cod, Lettuce, Warm Corn Tortilla	18
<b>Calamari</b> , Tender Rings Lightly Fried, Lemon, Marinara Sauce or Asian Style or Buffalo Style	18

## Seafood Entrées

<b>Pan Seared Chilean Sea Bass Barigoule</b> , a Provencal dish of Artichokes, Mushrooms, Chickpeas, Garlic, Parsley, Shallots, Roasted Potatoes, Sautéed Spinach	46
<b>Red Snapper Fillet</b> , saute with Roasted Garlic, diced Tomato, Capers, Sherry Wine, Lemon Juice, Roasted Potatoes, Sautéed Spinach	40
<b>Alaskan Cod topped with Chopped Pistachios</b> set atop of roasted garlic mashed potatoes, in an Aromatic Tomato Broth, sauté Asparagus	34
<b>Pan Seared Maryland Crab Cakes</b> , Remoulade Sauce, Garlic Mashed Potato, Sauté Escarole	42
<b>Horseradish Crusted Atlantic Salmon</b> , Sautéed Escarole, Roasted Lemon Potatoes,	31
<b>Broiled New England</b> , Stuffed Flounder with Crabmeat, Shrimp, Scallops, Lobster Tail (3 oz.)	41
<b>Grilled Swordfish with Chile Lime Sauce</b> , Roasted Garlic Mashed Potatoes, Sautéed Broccoli	34
<b>Sesame Crusted Ahi Tuna</b> , Wasabi Mashed Potato, Stir Fry Vegetables, Soy Drizzle	41
<b>Maine Lobster</b> , Steamed or Broiled, Fresh Vegetables, Lemon Potato, Drawn Butter	29/lb
<b>Alaskan King Crab Legs</b> , 1 ½ lb. Steamed, Vegetables, Roasted Potato, Drawn Butter	99
<b>Seared Scallops over Sun Dried Fig, Marsala, and Caramelized Apple</b> , Day Boat U -10 dry pack Scallops, sauté baby spinach, Buttered Belgian Baby steamed carrots	44
<b>Stuffed Flounder</b> Crabmeat Stuffing, Garlic Mashed and Fresh Vegetables	38

## Meat Entrées

<b>New York Strip Steak</b> , Black Angus Grilled, Oven Roasted Lemon Potatoes, Fresh Vegetable Medley, Sherry Soy Drizzle	40
<b>Chicken Parmigiana</b> , Melted Mozzarella, Linguini Marinara	28
<b>Grilled Rib Eye Steak</b> , Vegetable Medley, Garlic Mashed Potato, Sherry Soy Drizzle	44
<b>Greek Style Lamb Chops</b> , Char-grilled, Oven Roasted Lemon Potatoes, Haricot-Verts	46
<b>Add a six oz. Brazilian Lobster Tail</b> , Grilled or Broiled or Steamed	24

## Pasta

*Choice of Linguini or Capellini*

<b>Seafood Fra Diablo</b> , Shrimp, Scallops, Clams, Mussels, Calamari, Slowly Simmered in Mild or Hot Diablo Sauce over Pasta	41
<b>Jumbo Shrimp Scampi</b> , Fresh Garlic, Olive Oil, Lemon, White Wine, Pasta or Rice	34
<b>Calamari or Mussels</b> , Garlic, Olive Oil, Basil, White or Red Sauce over Pasta	28
<b>Whole Split Lobster Fra Diablo</b> , Pan Seared, Garlic, Basil, Plum Tomato Sauce with Pasta	29/lb
<b>Shrimp Parmigiana</b> , Traditional Preparation served with Pasta	32
<b>Littleneck Clams</b> , Olive Oil, Clam Broth, Garlic, Basil, White or Red Sauce over Pasta	29

# Grilled - Blackened - Broiled

Served with Oven Roasted Lemon Potato, Garlic Mashed Potato or Jasmine Rice and Steamed Fresh Seasonal Vegetables. To serve on top of a salad, add \$6.

Broiled topped with Seasoned Panko-not gluten free.

<b>Atlantic Salmon</b>	30
<b>Red Snapper Fillet</b>	38
<b>Ahi Tuna</b>	39
<b>East Coast Swordfish</b>	32
<b>Jumbo Wild Shrimp</b>	32
<b>Flounder</b> (not grilled)	31
<b>Chilean Sea Bass</b>	42
<b>Sea Scallops</b>	41
<b>Chicken Breast</b>	26
<b>Shrimp and Scallops</b>	39
<b>Alaskan Cod</b>	31

## Whole Fish (PSARI)

Fish varies by weight, (1-2 lb.) priced per pound.

Please visit and select your own fresh whole fish from our display.

### SINAGRIDA

American Red Snapper-white moist  
And Lean fish with a sweet flavor  
30 per lb.

### TSIPOURA

Mediterranean Sea Bream,  
Orata in Italy, Dorata in Spain  
mild flavor and Firm Flakes  
26 per lb.

### BRANZINO

European Bass white flaky fish  
also known as Lavraki or Spigola  
30 per lb.

### BLACK SEA BASS

A true Sea Bass Lean White  
Flesh, Firm texture, small flakes  
and a delicate flavor  
26 per lb.

Freshly caught whole fish charcoal grilled and drizzled with our own olive oil lemon herb emulsion. Served with Oven Roasted Lemon Potato and Sautéed Escarole.

## Side Offerings

Roasted Garlic Mashed Potato

Sautéed Escarole

Sautéed Fresh Green Beans

Oven Roasted Lemon Potatoes

Sautéed Baby Spinach, Olive Oil-Garlic

Shoe String French Fries

\$8 per item