

# Seafood Raw Bar

East Coast Blue Point Oysters	½ doz.	16	1 doz.	28
Littleneck Clams on the Half Shell	½ doz.	11	1 doz.	18
Chilled Jumbo Shrimp		19		
Colossal Crabmeat Cocktail		20		
King Crab Legs	1lb.	39		

## Create Your Own Salad

Up to 10 Items \$18

**Greens:** Mixed Greens, Baby Arugula, Chopped or Julienne Romaine, Baby Spinach

**Vegetables and Fruits:** Grape Tomatoes, English Cucumbers, Roasted Beets, Red and Green Bell Peppers, Zucchini, Squash, Carrot, Kalamata Olives, Red Onion, Melon, Grapes, Pepperoncini, Sun Dried Tomato, Strawberries, Granny Smith Apple

**Nuts, Seeds and Croutons:** Toasted Pistachios, Caramelized Walnuts, Sesame Seeds, Ficelle Croutons

**Cheeses:** Greek Feta, Pecorino Romano, Gorgonzola, Fresh Mozzarella, Goat Cheese

**Proteins: (select 1)** Pepper Crusted Sliced Tuna, Colossal Crabmeat, Grilled Chicken, Grilled Calamari, Seared Octopus

**Dressings and Vinaigrettes:** Dill Vinaigrette, Caesar, Shallot Vinaigrette, Balsamic Vinaigrette, Citrus Vinaigrette

## SOUPS

Lobster Bisque	cup	7	bowl	11
Manhattan Clam Chowder		6		8
New England Clam Chowder		6		8

## Salads

Seared Octopus Salad, Olive Oil, Grape Tomatoes, Arugula, Olives, Crostini	22
Mediterranean, Mixed Greens, Roasted Red Beets, Gorgonzola, Toasted Pistachios, Sweet Orange Segments, Shallot Vinaigrette	12
Classic Caesar Salad, Crisp Romaine, Pecorino Romano, Ficelle Croutons	8
Greek Salad, Crisp Romaine, Cucumber, Feta Cheese, Tomatoes, Kalamata Olives, Red and Green Peppers, Olive Oil, Greek Vinaigrette	14
Prasini, Hearts of Romaine with Scallions, Dill and Feta, Red Wine Vinaigrette	12
Limani House, Crisp Red Leaf, Mixed Greens, Cucumbers, Red Onion, Grape Tomatoes, Greek Olives, Balsamic Vinaigrette	8
Horiatiki Greek Village, Tomato, Cucumber, Bell Pepper, Capers, Olives, Feta, Oregano, Olive Oil	14

Add Grilled Chicken 6 Shrimp or Scallops 12 Crab Cake 8

## *Hot Appetizers*

<b>Steamed Littleneck Clams</b> , 1 Dozen, Sherry Wine Broth, Drawn Butter	17
<b>Saganaki Kefalograviera</b> , (Imported Greek Cheese), Pan Seared in Olive Oil, Flamed with Ouzo	12
<b>Thalassomezes: Seared Shrimp, Octopus and Calamari</b> , Lemon Oil, Mixed Greens	24
<b>Jumbo Lump Crab Cakes</b> Pan Seared Remoulade Sauce, Baby Arugula	22
<b>Spanakopita</b> , Baby Spinach, Leeks, Feta, Swirl Phyllo	11
<b>Crispy &amp; Spicy Buffalo Style Shrimp</b> , Organic Greens, Red Onion, Gorgonzola Sauce	19
<b>Baked Clams Casino</b> , Sautéed Onion, Bacon, Red and Green Pepper Topping	12
<b>Pan Seared Sea Scallops</b> , Orange-Basil Pan Sauce, Sautéed Spinach	20
<b>Calamari</b> , Lightly Fried Rings of Tender Calamari, Lemon, Marinara Sauce or Asian Style	14

## *Cold Appetizers*

<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	22
<b>Pepper Seared Sashimi Tuna</b> , Pickled Ginger, Wasabi, Spicy Mixed Greens, Soy drizzle	19
<b>Lobster Roll</b> , served with Sweet Potato Fries	24
<b>Hummus, Melitzanosalata</b> (Eggplant Purée), Spicy Feta Spread, served with Toasted Pita	14
<b>Fresh Mozzarella Caprese</b> , Tomato, Roasted Pepper, Balsamic, Basil Drizzle, Crostini	14
<b>Patzaria</b> , Roasted Beets tossed in Shallot Vinaigrette, Skordalia	12

# Entrées

<b>Pan Seared Maryland Crab Cakes</b> , Garlic Mashed Potato, Sautéed Escarole	26
<b>Horseradish Crusted Atlantic Salmon</b> , Sautéed Escarole, Roasted Lemon Potatoes,	24
<b>Grilled Swordfish</b> , with Chile Lime Sauce, Garlic Mashed Potatoes, Sautéed Broccoli	25
<b>Stuffed Flounder or Stuffed Shrimp</b> , Crabmeat Stuffing, Garlic Mashed Potatoes and Fresh Vegetables	26
<b>Maine Lobster</b> , Steamed or Broiled, Fresh Vegetables, Oven Roasted Lemon Potato, Drawn Butter	26/lb
<b>Alaskan King Crab Legs</b> , 1 ½ lb. Steamed, Fresh Vegetables, Oven Roasted Lemon Potato, Drawn Butter	59
<b>New York Strip Steak</b> , Grilled Black Angus, Oven Roasted Lemon Potatoes, Fresh Vegetable Medley, Sherry-Soy Drizzle	32
<b>Chicken Parmigiana</b> , Melted Mozzarella, Linguine Marinara	19

# 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	32
<b>Jumbo Shrimp Scampi</b> , Fresh Garlic, Olive Oil, Grape Tomato, Pasta or Rice	25
<b>Calamari or Mussels</b> , Garlic, Olive Oil, Basil, White or Red Sauce over Pasta	21
<b>Lobster Fra Diablo</b> , Pan Seared, Garlic, Basil, Plum Tomato Sauce with Pasta	26/lb
<b>Parmigiana</b> , Shrimp or Scallops or Flounder, Traditional Preparation	24
<b>Littleneck Clams</b> , Clam Broth, Garlic, Basil, White or Red Sauce over Pasta	22

# Grilled - Blackened - Broiled

*Served with Oven Roasted Lemon Potato or Garlic Mashed Potato or Jasmine Rice  
and Steamed Fresh Seasonal Vegetables. Broiled topped with Seasoned Panko-not gluten free*

<b>Atlantic Salmon</b>	22	<b>Alaskan Cod</b>	22	<b>Ahi Tuna</b>	29
<b>East Coast Swordfish</b>	24	<b>Jumbo Wild Shrimp</b>	25	<b>Flounder (not grilled)</b>	24
<b>Chilean Sea Bass</b>	34	<b>Sea Scallops</b>	29	<b>Chicken Breast</b>	18

**To serve on top of a salad, add \$5**

# Lite Limani Fare

*Served with one choice of side offerings*

<b>Fish and Chips</b> , Fried Cod Fillet, Lemon, Tartar Sauce, Malted Vinegar	18
<b>Pepper Seared Tuna Wrap</b> , Tarragon Aioli, Shredded Romaine Lettuce, Sliced Tomato	14
<b>Chicken Parmigiana on a Hoagie Roll</b> , Melted Mozzarella, Sweet Marinara Sauce	14
<b>Grilled Shrimp Quesadilla</b> , Jack and Cheddar Cheese, Caramelized onions, Salsa, Sour Cream	16
<b>Crab Cake Burger</b> , Toasted Potato Bun, Remoulade Sauce	15
<b>Grilled Chicken Breast Mediterranean</b> , Capers, Garlic, Oregano, Lemon, Olive Oil, Sea Salt	14

# Kids Menu

*Served with choice of fountain soda and Vanilla Ice Cream.  
Under 12 years old. \$12.95*

## CHICKEN FINGERS

Served with Fries

## FRIED CALAMARI

Served with Fries

## SHRIMP PARMIGIANA

With Capellini

## LINGUINE

Served with Butter or Tomato Sauce

## CHICKEN PARMIGIANA

Served with Capellini

## FRIED SHRIMP

Served with Fries

# Side Offerings

Roasted Garlic Mashed Potatoes

Sautéed Escarole with Garlic Oil

Sautéed Fresh Green Beans

Sweet Potato Fries

Oven Roasted Lemon Potatoes

Sautéed Baby Spinach, Olive Oil-Garlic

Shoe String French Fries

Steamed Jasmine Rice

\$ 5 per item