

LUNCH MENU

Daily from 11:30am – 3:00pm

FIRST COURSE	MAIN COURSE	DESSERT
Choice Of:	Choice Of:	Choice Of:
Lentil Soup Lentils, Carrot, Celery	Loup De Mer Mediterranean; Most, Wild	Karidopita Walnut Cake with Ice Cream
Greek Spreads Tzatziki, Ktipiti, Skordalia, Hummus, Tiropita, & Dolmades	Salmon Scotland; Organic Filet Grilled	Yogurt With Greek Thyme and Honey
Tomato Salad Greek Authentic Salad	Chicken Organic Bone-In Chicken	Fresh Fruit Seasonal Selection
Octopus (+\$6)	Lamb Chops* (+\$10) (2) French Cut Lamb Chops	Sorbet Lemon Or Strawberry
\$32.00 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 vine-ripe tomatoes	17.50
Baby Arugula Salad ~ Arugula with sliced tomato & goat cheese	15.00

Add: Chicken +\$5 Shrimp +\$7 Salmon +\$7

Lunch Entrée's

Lobster Panini ~ Mayonnaise, Avocado and Sliced Tomato	25.95
Chicken Panini ~ Mozzarella Cheese, Bacon, Sauteed Onions and Peppers	17.95
Vegetarian Panini ~ Grilled Mushrooms, Zucchini, Peppers, Eggplant, Arugula And Halloumi Cheese	18.95
Spanakopita ~ Traditional Spinach Pie Served with Greek Salad	16.00
Salmon Kebab ~ Skewered Salmon Served with Greek Fries	19.95
Chicken Souvla ~ 2 Organic Chicken Kebabs Served With, Pita & Tzatziki and Fries	24.00
Filet Mignon Kebab* ~ 2 Skewers 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

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

BIG EYE TUNA* (Choice of) Sashimi ~ yuzu kosho, dill, extra virgin olive oil Tartare ~ micro basil, serrano chili, orange slice	21.00	MEDITERRANEAN CEVICHE* Lavraki infused with lime and fresh herbs from the Mediterranean pared with gigantes beans and feta cheese	22.00
ORGANIC SALMON* Sashimi or Tartare ~ Fresno chili, shallots, cilantro and fresh scallion	19.00		

LIMANI SPECIALTIES

OCTOPUS Tunisia. Grilled sashimi quality octopus	25.00	LIMANI CHIPS Paper thin cut zucchini and eggplant served with lightly fried kefalograviera cheese and tzatziki	24.00
CALAMARI Rings of fresh local squid, lightly fried or grilled	17.00	SPREADS Choice of: Tzatziki, Tarama, Tirokafteri, Skordalia, Hummus, or Melitzanosalata	6.00
MUSSELS Prepared with white wine, dill, garlic and parsley	18.00	GREEK MEZE Tzatziki, Tarama, Ktipiti & Skordalia	21.00
CRAB CAKE Maryland jumbo lump crabmeat served with piazza bean puree, mustard and mayonnaise sauce	25.00	MUSHROOMS Selection of grilled shiitake, oyster & king mushrooms	17.00
SHRIMP 4 U10 jumbo shrimp, grilled or prepared Saganaki Style	24.00	FAVA PUREE Santorini yellow split pea	9.00
HALLOUMI Cyprian. Semi-hard cheese, goat's milk. Served grilled over a bed of grilled tomatoes and fresh mint.	17.00	GIGANTES Giant Greek lima bean from Kastoria. Baked with onion, dill, parsley, and tomato	13.00
SAGANAKI Pan fried kefalograviera cheese	15.00	PEPPERS Holland. Grilled red and yellow peppers	13.00
FETA WRAPPED PHYLLO Served with a honey vinaigrette	15.00	SPANAKOPITA Fresh spinach, leeks and feta cheese wrapped in phyllo	15.00

SOUP & SALAD

CLASSIC GREEK SALAD Prepared with vine-ripe tomatoes	23.00	ORGANIC BEETS Served with Swiss chard & a yogurt sauce	14.00
ROMAINE SALAD Hearts of romaine served with our house dressing	16.00	AVGOLEMONO Traditional Greek chicken soup	10.00
BABY ARUGULA SALAD Arugula with sliced tomato & goat cheese	17.00	LENTIL SOUP Lentils carrots, celery	10.00
LENTIL SALAD Beluga lentils, carrots, onions, Dijon mustard	12.50		

THE SEA

LOUP DE MER Mediterranean; Moist and mild	34.00	BIG EYE TUNA Sashimi quality center cut tuna with Swiss chard, skordalia and patzaria	41.00
SEA BASS FOR TWO North Carolina; Wild bass, tender and flakey	79.00	ORGANIC SALMON Scotland. Filet served with seasonal vegetables	36.00
RED SNAPPER FOR TWO Florida; White fish, moist and sweet	79.00	HALIBUT Canada. Grilled steak-cut served with seasonal vegetables	39.00
FAGRI FOR TWO Greece; Firm and meaty snapper	84.00	LANGOUSTINES Scotland. Sweet distinctive flavor	M/A
LOBSTER Nova Scotia. Deep sea lobster charcoal grilled with our olive oil and lemon sauce or with Linguini and Tomato Sauce	MP		

THE LAND

ALL OF OUR BEEF IS USDA PRIME

Please notify us about your salt intake

CHICKEN Organic half bone-in chicken breast, marinated and grilled with rosemary and thyme	32.00	COWBOY* 22 oz. bone-in rib eye, dry aged 30 days	68.00
LAMB CHOPS* 3 French cut lamb chops	42.00	SIRLOIN* 16 oz. boneless strip steak	54.00
LAMB SHANK Red wine sauce served with Orzo	37.00	FILET MIGNON* 10 oz. boneless tenderloin	58.00
Veal Chop* 16 oz. milk-fed; organic	45.00	LIMANI BURGER* 8 oz. caramelized onions, sauteed mushrooms, Bacon, white cheddar and fries	22.00

OTHER GREEK SPECIALTIES

GREEK LINGUINE Linguine with seasonal vegetables and feta cheese	29.00	MOUSSAKA Eggplant, potato, chopped meat & bechamel	27.00
GEMISTA Peppers and tomatoes stuffed with rice and fresh herbs	24.00	PASTICHIO Greek noodles, chopped meat & bechamel	26.00
KOKKINISTO ME HILOPITES Braised beef in a red sauce on top of Pappardelle	39.00	MANESTRA ME KOTOPOULO Creamy Sundried Tomato chicken and Orzo	34.00

SIDE DISHES

HORTA Red, white and gold Swiss chard, escarole and spinach	14.00	BROCCOLI RABE Sautéed with garlic and feta cheese	12.50
POTATOES Yukon gold served with shallots & cilantro	14.00	GREEK FRIES Seasoned with oregano	10.00
ASPARAGUS Steamed and tossed with olive oil and sea salt	14.00	CAULIFLOWER & BROCCOLI Steamed and tossed with olive oil	14.00

*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.