



Dinner Specials

Limani
Seafood Grill 

APPETIZERS

Green Mixed Salad 18

Sun dried figs, goat cheese, caramelized walnuts, granny apple, balsamic vinaigrette

Tuna Tartare (Fri-Sat-Sun) 17

Sushi grade diced Tuna, minced ginger, sesame oil. Chili garlic, side Teriyaki, Lime, Corn Chips

Shaved Parmesan Baby Arugula Salad 18

Sushi grade diced Tuna, minced ginger, sesame oil. Chili garlic, side Teriyaki, Lime, Corn Chips

Escargots 14

Baked Shell-less Snails Imported from France with garlic, butter and parsley topping

Baked Tyropita 12

Feta, Ricotta and Gruyere cheese wrapped in Filo triangles, Baby Arugula, Greek Olives

Baked Artichoke Hearts Gratinata 14

Spanish Artichokes (2) topped with panko, pecorino, garlic, virgin olive oil and parsley

Spicy Garlic Shrimp 19

Seared with olive oil, N'duja spicy Sausage spread, minced garlic, brown sugar, sherry wine

Kumamoto Oyster (WA) 4

Small deeply cupped oyster named for the Japanese bay they originated. Sweet, salty and fruity

Sugar Shack Cocktail Oyster, Barnegat Light, NJ 3

The salty Barnegat Bay filter through sugar sand, salt up front, sweet sugary finish

Oyster Cocktail Sampler 19

Two of each, Kumamoto Oysters, Sugar Shack Oysters, Blue Point Oyster, Mignonette, Lemon

ENTRÉES

SPECIAL DINNER ENTREES ARE NON MODIFIABLE, AN ARRAY OF SIDES ARE AVAILABLE A LA CARTE

Grilled Flank Steak Chimichurri 36

Cooked rare or medium rare, Sliced, and topped with a verde sauce, roasted potato, green beans

Grilled Swordfish Steak with Salmoriglio Marinade 36

Evoo, garlic, parsley, rosemary, crushed pepper, lemon zest/juice, sea salt, roast potato asparagus

Grilled Whole Bronzini Mediterranean (whole or boneless) 39

Capers, garlic, oregano, lemon juice, and white wine sauce, Roasted Potato and sauté Escarole

Lobster and Littleneck Clam Bake 55

Split/cracked 1.5 lb. Maine whole Lobster with butter, crushed Aleppo chile pepper, lemon, sea salt

Braised Halibut with Asparagus and Roasted Potatoes 42

Olive oil, roasted garlic, lemon juice, basil, white wine, parsley, sea salt and ground Turmeric

Seafood with Rice 38

Olive oil, roasted garlic, lemon juice, basil, white wine, parsley, sea salt and ground turmeric

Salty-Sweet Salmon with Spicy Ginger, Rice and Broccoli 32

Rice wine vinegar, brown sugar, fresh ginger, honey, soy sauce, chopped garlic, red pepper flakes

Shrimp Santorini 36

Virgin olive oil, shallots, white wine, plum tomato sauce, Greek oregano, feta, Rice, Fava Beans

Grilled Whole Fagri-Pink Snapper (1.5-3lb) 36/lb

Delicate flavorful, meaty firm flaky Fish, sea salt, pepper, lemon-oil, R. Potato and green beans

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