



Pre-Fixe Menu
Tues - Wed - Thu

Limáni 
Seafood Grill

\$64 per person

FIRST COURSE

East and West Coast Oysters Cocktail

Two Blue Point CT oysters and two Kumamoto oysters WA, lemon, Mignonette

Escargots

Baked shell less snails imported from France with garlic, butter and parsley topping

Eggplant and Hummus with Carrot and Celery sticks

Puree Roasted Eggplant, and spicy-garlicky Chickpeas Hummus

Zuppa Di Mussels

PEI Mussels, simmered with sherry wine, basil and plum tomato sauce, Herb Crostini

Tzatziki and Greek Olives with Warm Pita

Chilled Greek Yogurt Dip with cucumbers, dill, garlic, cucumber garnish

Baked Artichoke Hearts Gratinata

Imported Artichokes topped with panko, pecorino, garlic, virgin olive oil and parsley

SECOND COURSE

Fresh Mozzarella and Tomato Salad

Baby field Greens, roasted red pepper in garlic oil, drizzled with Balsamic reduction and Basil oil

Limàni Salad or Choice of our Homemade Soups

Spring mix greens, grape tomatoes, cucumber, olives, red onion, balsamic vinaigrette.

Caesar's Salad

Romaine hearts tossed in our dressing, pecorino Romano, garlic croutons

MAIN COURSE

Seared Scallops with Linguine, Grape Tomato, Basil and Feta

Olive oil, minced shallots, chopped garlic and Kalamata olives, lemon juice, sea salt and pepper

Broiled Salmon with Fresh Tomato and Capers

Topped with shallots, garlic, basil, olive oil, white wine, Roasted Potato and sauté Green Beans

Grilled Ribeye Steak topped with garlicky Shrimp

Sherry wine-Teriyaki drizzle, served with Roasted Potato, sauté Broccoli

Grilled Branzino Butterfly filet, Mediterranean

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

Pan Seared Halibut with Sun Dried Tomato

Olive oil, roasted garlic, lemon juice, capers white wine, parsley, roasted potato, green beans

A \$15 CHARGE WILL APPLY FOR PRIX FIXE ENTRÉE SHARING.

ANY OF THE ABOVE ENTREES MAY BE ORDERED ALA CARTE WITHOUT THE FIRST AND SECOND COURSE FOR \$43