

FISH

RESTAURANT

STARTER

FRIED CALAMARI 18

Hoisin Chili Garlic Sauce, Sweet Drop Peppers, Toasted Sesame Seeds, Fried Garlic

SIGNATURE LOBSTER MACARONI & CHEESE 28

Large Shell Pasta, Manchego Cheese Sauce, Maine Lobster Meat, Truffle oil, Breadcrumbs

MUSSELS 18 OR CLAMS 24

Spicy Tomato Broth Or Garlic White Wine Broth, Garlic Crostini

OCTOPUS 23

Grilled Spanish Octopus, Potato Hash, Red Pepper Cream Sauce

CRAB CAKE 26

Pan Seared, Aji Amarillo Aioli, Crispy Shallots, Grilled Tomato Salsa

SHRIMP COCKTAIL 22

Chilled Jumbo Shrimp, Cocktail Sauce

BAKED OYSTERS 18

Baked Oysters, Manchego Cheese, Chorizo, Breadcrumbs

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER 12

GARDEN 12

Mixed Greens, Cucumbers, Onions, Tomatoes, White Balsamic

CAESAR 12

Romaine Lettuce, Croutons, Shaved Parmesan, Caesar Dressing

ROASTED BEETS 16

Fried Goat Cheese, Candied Walnuts, Balsamic Dressing

CAPRESE 16

Tomatoes, Basil, Mozzarella, Balsamic Glaze, Salmon Roe

TURF



CURRIED CHICKEN 29

10oz Sweet Tea Brined Airliner Chicken Breast, Saffron Chorizo Rice, Haricot Verts, Vadouvan Peach Curry Glaze

FILET MIGNON 48

8oz Grilled Center Cut Prime Filet, Boursin Cheese, Garlic Mashed-Potatoes, Asparagus, Cabernet Demi-Glace

RIBEYE 62

20oz Bone In Prime Ribeye, Bacon, Chives & Cheddar Croquette, Spinach, Cabernet Demi-Glace

RACK OF LAMB 46

Gremolata Herb Encrusted Lamb, Garlic Mashed Potatoes, Asparagus, Cabernet Demi-Glace

SIDES

PARMESAN TRUFFLE FRIES 12	GRILLED ASPARAGUS 9
SAUTEED SPINACH 9	TUSCAN-BACON COUSCOUS 8
SAFFRON CHORIZO RICE 9	FORBIDDEN RICE 8

CHEF'S SPECIAL

NERO 46

Squid Ink Tagliolini, Lobster, Crab, Uni, Chili, Basil, Uni Butter

MISO GLAZED SALMON 35

Pineapple Miso Glaze, Forbidden Rice, Haricot Verts, Salmon Roe

SEAFOOD PAELLA (FOR TWO) 90

Saffron Bomba Rice, Clams, Mussels, Shrimp, Calamari, Scallops, Chorizo, Lobster Tail, Peas, Bell Peppers, Asparagus

BRANZINO 38

Pan Seared, Tuscan-Bacon Couscous, Asparagus, Orange Caper Sauce

RAW BAR

CEVICHE 18

Chef's Selection

TUNA TARTARE 20

Tuna, Orange Segments, Kimchi Sauce, Guacamole, Wasabi Tobiko, Togarashi Wonton Chips

FRESH DAILY SELECTIONS OF OYSTERS & CLAMS



OYSTERS	1/2 Dz. - M.P.	1.Dz. - M.P.
CLAMS	1/2 Dz. - 12	1.Dz. - 24

SEAFOOD TOWERS

SMALL M.P.

6 Clams, 6 Oysters, 2 Jumbo Shrimp, Chef's Choice Ceviche

MEDIUM M.P.

8 Clams, 8 Oysters, 4 Jumbo Shrimp, 1 Lobster Tail, Chef's Choice Ceviche

LARGE M.P.

12 Clams, 12 Oysters, 8 Shrimp, 1 lb. Alaskan King Crab Legs, Twin Lobster Tails, Chef's Choice Ceviche

FISH & SEAFOOD

SESAME AHI TUNA 39

Forbidden Rice, Wakame Salad, Hoisin Chili Garlic Sauce

RED SNAPPER 38

Pan Seared, Grilled Tomato Salsa, Saffron Chorizo Rice, Haricot Verts, Chipotle Beurre Blanc

TWIN LOBSTER TAILS 72

Oven Roasted, Drawn Butter, Lemon Toasted Breadcrumbs, Garlic Mashed Potatoes, Asparagus

SHRIMP SCAMPI 28

Linguini, Shrimp, Garlic, Butter, White Wine

ZUPPA DI PESCE 54

Clams, Mussels, Shrimp, Calamari, Lobster Meat, Scallops, Fish, Spicy Tomato Broth, Garlic Crostini

BLACKEND GROUPER 42

Tuscan-Bacon Couscous, Asparagus, Melon Rind Salad, Chipotle Beurre Blanc



FISH

RESTAURANT

CHEF'S SPECIAL ROLLS

CRAZY OCEAN ROLL 24

Shrimp Tempura Roll, Topped With Salmon, Hamachi, Kanikama Mixture, Tempura Flakes, Masago, Spicy Mayo, Sesame Seeds

MIAMI DOLPHIN ROLL 22

Hamachi, Tuna, Salmon, Asparagus, Avocado, Scallions, Topped With Crunchy Tuna, Spicy Mayo

SUSHI LOBSTER ROLL (FRIED) 28

Tempura Lobster, Avocado, Asparagus, Tobiko, Sesame Seeds, Crab Salad On Top

🔪 FIRECRACKER TUNA ROLL 20

Tuna, Avocado, Cilantro, Jalapeno, Tempura Flakes, Topped With Tuna



SUSHI ROLLS

CALIFORNIA ROLL 18

Real Crab Meat, Avocado, Cucumber, Masago, Sesame Seeds

SHRIMP TEMPURA ROLL 14

Shrimp, Avocado, Asparagus, Masago, Eel Sauce

VEGETABLE ROLL 13

*Cucumber, Avocado, Asparagus, Carrots
*Seaweed On The Outside**

CRUNCHY TUNA ROLL 14

Tuna, Avocado, Tempura Flakes, Spicy Mayo, Sesame Seeds

🔪 MEXICAN ROLL 14

Crunchy Shrimp Tempura, Avocado, Jalapeno, Sesame Seeds, Spicy Mayo

SPIDER ROLL (FRIED) 16

Tempura Soft Shell Crab, Avocado, Asparagus, Masago, Sesame Seeds, Eel Sauce

JB ROLL 14

*Salmon, Cucumber, Cream Cheese, Scallion, Sesame Seeds
*Seaweed On The Outside**



RAINBOW ROLL 24

California Roll Topped With Tuna, Salmon, Hamachi, Avocado, Sesame Seeds

DRAGON ROLL 19

Shrimp Tempura Roll Topped With Tuna

ADD MASAGO TO ANY ROLL \$2

Soy paper is available with additional charge

SUSHI & SASHIMI PLATTERS

DELUXE SASHIMI 35

9Pcs. Sashimi, Bluefin Tuna, Salmon, Hamachi With Tuna Yuki Martini Salad

FOR ONE 40

4Pcs. Sashimi, 3Pcs. Nigiri, One Spicy Tuna Roll



FOR TWO 70

9Pcs. Sashimi, 6Pcs. Nigiri One Spicy Tuna Roll and One Dragon Roll

🔪 POKE

Tuna Or Salmon 19

Over Sushi Rice With Avocado, Scallions, Jalapeno, Seaweed Salad, Sesame Seeds



NIGIRI - 2PC

SASHIMI - 3PC

	NIGIRI/SASHIMI
TAKO OCTOPUS	7 / 8
HAMACHI YELLOWTAIL	6 / 7
UNAGI FRESH WATER EEL	7 / 8
EBI COOKED SHRIMP	5 / 6
SAKE SALMON	6 / 7
MAGURO TUNA	7 / 8
SUPAISHIMAGURO 🔪 SPICY TUNA	8 / 9
IKURA SALMON ROE	7 NIGIRI

SMALL PLATE

EDAMAME 8

Japanese Soybeans, Steamed, Salted

WAKAME 8

Seaweed Salad, Sliced Cucumbers

TAKO SU 16

Sliced Octopus, Cucumbers, Daikon, Rice Vinegar



SAKE

SHO CHIKU BAI NIGORI – UNFILTERED (COLD)

SHO CHIKU BAI NIGORI – FILTERED (WARM)

SHO CHIKU BAI NIGORI – FILTERED (COLD)

SERVING SIZE

SMALL 10 - MEDIUM 12 - LARGE 14

ALL SUBSTITUTIONS ARE ACCEPTABLE WITH ADDITIONAL CHARGE

CONSUMING RAW OR UNDERCOOKED FOOD SUCH AS OYSTERS, CLAMS, SHELLFISH, SEAFOOD, SUSHI, EGGS, POULTRY, LAMB, BEEF, MAY INCREASE THE RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN HEALTH CONDITIONS.