

FISH

RESTAURANT

APPETIZERS

CALAMARI 18

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

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, Grilled Tomato Salsa, Crispy Shallots

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER 12

GARDEN 10

Mixed Greens, Cucumbers, Onions, Tomatoes, White Balsamic Dressing

CAESAR 10

Romaine Lettuce, Croutons, Shaved Parmesan Caesar Dressing

ROASTED BEETS 14

Mixed Greens, Roasted Red Beets, Fried Goat Cheese, Balsamic Dressing, Candied Walnuts

CAPRESE 15

Tomatoes, Basil, Mozzarella, Balsamic Glaze, Salmon Roe

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



SHELLFISH 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

MAIN

SIGNATURE LOBSTER MACARONI & CHEESE 28

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

CHEESEBURGER 16

(Add: Bacon \$2 Or Fried Egg \$2)

Black Angus Beef, Lettuce, Tomato, Red Onions, Pickles, Cheddar Cheese, Mayo, Pommes Frites

LOBSTER ROLL 33

New England Style, Toasted Brioche Bun, Lobster Salad, Pickles, Pommes Frites

FISH OR SHRIMP TACOS 16

Blackened, Corn Or Flour Tortilla, Lettuce, Diced Tomatoes, Queso Fresco Cheese, Pico De Gallo Sour Cream, Pommes Frites

CRUNCHY GROUPER SANDWICH 22

Corn Flake Breading, Brioche Bun, Coleslaw, Swiss Cheese, Thousand Island Dressing, Pommes Frites

SOFT SHELL CRAB SANDWICH 24

Tempura Soft Shell Crab, Spicy Remoulade, Lettuce, Tomatoes, Pickled Red Onions, Pommes Frites

CHICKEN BLT 16

Grilled Or Fried, Chicken Breast, Applewood Smoked Bacon, Brioche Bun, Lettuce, Tomato, Pommes Frites

PULLED PORK SANDWICH 16

Slow Roasted Barbeque Pork, Pickles, Pickled Red Onions, Pommes Frites

PARTIES OF SIX OR MORE WILL HAVE 18% GRATUITY ADDED TO THE CHECK

CORKAGE FEE \$25 PER BOTTLE

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.

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, 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, 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 & One Dragon Roll

🔪 POKE

Tuna Or Salmon 19

Over Sushi Rice With Avocado, Scallions, Jalapenos, 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

Corkage Fee Is \$25 Per Bottle

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