

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

FRESH CATCH OF THE DAY

CHEF SPECIAL M.P. Chef's Fresh Catch Of The Day, Garlic Mashed Potato & Steamed Broccoli

RAW BAR

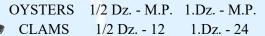
CEVICHE 18

Chef's Selection

TUNA TARTARE 20

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

FRESH DAILY SELECTIONS OF **OYSTERS & CLAMS**





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 BLT SANDWICH 24

Tempura Soft Shell Crab, Spicy Remoulade, Lettuce, Tomatoes, Bacon, Lettuce, Tomato, Pommes Frites

GROUPER BLT 18

Grilled Grouper, Brioche Bun, Applewood Smoked Bacon, Lettuce, Tomato, Pommes Frites

SHRIMP HOAGIE SANDWICH 16

Fried Shrimp, Shredded Lettuce, Red Onions, Diced Tomato's, Chipotle Mayo, Homemade Potato Chips

FISH & COCONUT SHRIMP 21

Fried Cod Fish, Coconut Shrimp, Tarter Sauce, Cole Slaw, Homemade Potato Chips



CHEF'S SPECIAL ROLLS

CRAZY OCEAN ROLL 28

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

SUSHI LOBSTER ROLL (FRIED) 30

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



Real Crab, Avocado, Cucumber, Masago, Sesame Seeds

CALIFORNIA ROLL 20

SHRIMP TEMPURA ROLL 16

Shrimp, Avocado, Asparagus, Masago, Eel Sauce

VEGETABLE ROLL 13

Cucumber, Avocado, Asparagus, Carrots
Seaweed On The Outside

CRUNCHY TUNA ROLL 16

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

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

JB ROLL 15

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

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



J 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 NIGIF



SMALL PLATE

WAKAME 8

Seaweed Salad, Sliced Cucumbers





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 First Bottle