

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

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



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



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 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

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

CORKAGE FEE \$25 FIRST 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 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

SUSHI ROLLS



CALIFORNIA ROLL 20

Real Crab, Avocado, Cucumber, Masago, Sesame
Seeds

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



MEXICAN ROLL 16

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



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

WAKAME 8

Seaweed Salad, Sliced Cucumbers

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 First Bottle

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