

# 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*

# 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

<b>TAKO</b> OCTOPUS	7 / 8
<b>HAMACHI</b> YELLOWTAIL	6 / 7
<b>UNAGI</b> FRESH WATER EEL	7 / 8
<b>EBI</b> COOKED SHRIMP	5 / 6
<b>SAKE</b> SALMON	6 / 7
<b>MAGURO</b> TUNA	7 / 8
<b>SUPAISHIMAGURO</b> SPICY TUNA	8 / 9
<b>IKURA</b> 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*

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.