

FISH

RESTAURANT

STARTER

FRIED CALAMARI 18

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

LOBSTER ORECCHIETTE & 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

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER 12

GARDEN 12

Mixed Greens, Cucumbers, Onions, Tomatoes, White Balsamic

CAESAR 12

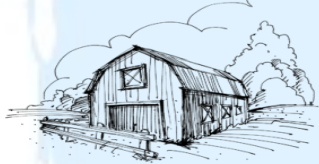
Romaine Lettuce, Croutons, Shaved Parmesan, Caesar Dressing

ROASTED BEETS 16

Fried Goat Cheese, Candied Walnuts, Balsamic Dressing

CAPRESE 18

Tomatoes, Fresh Basil, Mozzarella, Balsamic Glaze



TURF

HALF ROASTED CHICKEN 32

Baked Chicken, Potato Hash, Broccoli, Creamy Mushroom Sauce

FILET MIGNON 52

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

ANGUS NEW YORK STRIP 56

12oz New York Strip, Garlic Mashed Potatoes, Grilled Asparagus, Peppercorn Demi Glace

SIDES

PARMESAN TRUFFLE FRIES 12	GRILLED ASPARAGUS 9
SAUTEED BROCCOLI 9	POTATO HASH 9
SAFFRON CHORIZO RICE 9	FORBIDDEN RICE 9
SAUTEED SPINACH 9	



CHEF'S SPECIAL

NERO 46

Linguine Pasta Or Squid Ink Tagliolini Pasta, Lobster, Crab, Uni, Chili, Basil, Uni Butter Sauce

MISO GLAZED SALMON 38

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 42

Pan Seared, Steamed Broccoli, Garlic Mashed Potatoes, Lemon Beurre Blanc Sauce

RAW BAR

CEVICHE 18

Chef's Selection

TUNA TARTARE 22

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



FISH & SEAFOOD

SESAME AHI TUNA 42

Forbidden Rice, Wakame Salad, Hoisin Chili Garlic Sauce

RED SNAPPER 42

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 32

Linguini, Shrimp, Garlic, Butter, White Wine

BLACKEND GROUPER 52

Pan Seared, Two Grilled Jumbo Shrimp, Asparagus, Forbidden Rice, Chipotle Beurre Blanc

CORKAGE FEE \$25 FIRST BOTTLE

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

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 Meat, 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 With Tuna Yuki Martini Salad

POKE 19



Tuna

Or

Salmon

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

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

ALL SUBSTITUTIONS ARE ACCEPTABLE WITH ADDITIONAL CHARGE

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