

FISH

RESTAURANT

STARTER

FRIED CALAMARI 18
Hoisin Chili Garlic Sauce, Sweet Drop Peppers, Toasted Sesame Seeds, Fried Garlic

SIGNATURE LOBSTER ORECCHIETTE & CHEESE 32
Large Shell Pasta, Manchego Cheese Sauce, Maine Lobster Meat, Truffle oil, Breadcrumbs

MUSSELS 20 OR CLAMS 26
Spicy Tomato Broth Or Garlic White Wine Broth, Garlic Crostini

OCTOPUS 25
Grilled Spanish Octopus, Potato Hash, Red Pepper Cream Sauce

CRAB CAKE 28
Pan Seared, Aji Amarillo Aioli, Crispy Shallots, Grilled Tomato Salsa

SHRIMP COCKTAIL 24
Chilled Jumbo Shrimp, Cocktail Sauce

SOUP & SALAD

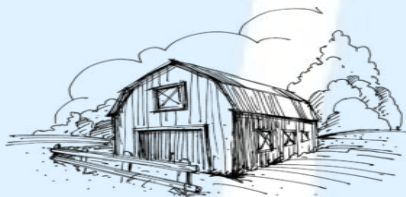
NEW ENGLAND CLAM CHOWDER 14

CAESAR 16
Romaine Lettuce, Croutons, Shaved Parmesan, Caesar Dressing

WEDGE 16
Chopped Iceberg Lettuce, Applewood Bacon, Blue Cheese Crumbles, Cherry Tomatoes, Chives, Egg, Blue Cheese Dressing

ROASTED BEETS 18
Mixed Greens, Fried Goat Cheese, Candied Walnuts, Balsamic Dressing

CAPRESE 18
Tomatoes, Fresh Basil, Mozzarella, Balsamic Glaze



TURF

HALF ROASTED CHICKEN 38
Baked Chicken, Potato Hash, Broccoli, Creamy Mushroom Sauce

FILET MIGNON 58
8oz Grilled Center Cut Prime Filet, Boursin Cheese, Garlic Mashed-Potatoes, Asparagus, Cabernet Demi-Glace

ANGUS NEW YORK STRIP 49
12oz New York Strip, Garlic Mashed Potatoes, Grilled Asparagus, Peppercorn Demi Glace

SIDES

PARMESAN TRUFFLE FRIES 15	GRILLED ASPARAGUS 12
SAUTEED BROCCOLI 12	POTATO HASH 10
SAFFRON CHORIZO RICE 12	FORBIDDEN RICE 11
SAUTEED SPINACH 12	HARICOT VERTS 10

CHEF'S SPECIAL

NERO 48
Linguine Pasta Or Squid Ink Tagliolini Pasta, Lobster, Crab, Chili, Basil, Uni Butter Sauce

MISO GLAZED SALMON 42
Pineapple Miso Glaze, Forbidden Rice, Haricot Verts, Salmon Roe

SEAFOOD PAELLA (FOR TWO) 95
Saffron Bomba Rice, Clams, Mussels, Shrimp, Calamari, Scallops, Chorizo, Lobster Tail, Peas, Bell Peppers, Asparagus

BRANZINO 44
Pan Seared, Steamed Broccoli, Garlic Mashed Potatoes, Lemon Beurre Blanc Sauce

RAW BAR

CEVICHE 22
Chef's Selection

TUNA TARTARE 26
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. - 13	1.Dz. - 26



SEAFOOD TOWERS
1 TEIR M.P.
6 Clams, 6 Oysters, 2 Jumbo Shrimp, Chef's Choice Ceviche

2 TEIR M.P.
8 Clams, 8 Oysters, 4 Jumbo Shrimp, 1 Lobster Tail, Chef's Choice Ceviche

FISH & SEAFOOD

SESAME AHI TUNA 49
Forbidden Rice, Wakame Salad, Hoisin Chili Garlic Sauce

GULF RED SNAPPER 56
Pan Seared, Grilled Tomato Salsa, Saffron Chorizo Rice, Haricot Verts, Chipotle Beurre Blanc

MAINE TWIN LOBSTER TAILS 74
Oven Roasted, Drawn Butter, Lemon Toasted Breadcrumbs, Garlic Mashed Potatoes, Asparagus

SHRIMP SCAMPI 36
Linguini, Shrimp, Garlic, Butter, White Wine

 **ZUPPA DI PESCE 62**
Clams, Mussels, Shrimp, Calamari, Lobster Meat, Scallops, Fish, Spicy Tomato Broth, Garlic Crostini

BLACKEND GULF GROUPER 60
Pan Seared, Two Grilled Jumbo Shrimp, Asparagus, Forbidden Rice, Chipotle Beurre Blanc

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



MIAMI DOLPHIN ROLL 28

Hamachi, Tuna, Salmon, Asparagus, Avocado, Scallions, Topped With Crunchy Tuna, Spicy Mayo

SUSHI LOBSTER ROLL (FRIED) 30

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

🔪 FIRECRACKER TUNA ROLL 25

Tuna, Avocado, Cilantro, Jalapeno, Tempura Flakes, Topped With Tuna

SUSHI ROLLS

CALIFORNIA ROLL 22

Real Crab, Avocado, Cucumber, Masago, Sesame Seeds

SHRIMP TEMPURA ROLL 17

Shrimp, Avocado, Asparagus, Masago, Eel Sauce

VEGETABLE ROLL 14

Cucumber, Avocado, Asparagus, Carrots
Seaweed On The Outside

CRUNCHY TUNA ROLL 18

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

🔪 MEXICAN ROLL 18

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

SPIDER ROLL (FRIED) 24

Tempura Soft Shell Crab, Avocado, Asparagus, Masago, Sesame Seeds, Eel Sauce,

JB ROLL 16

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

RAINBOW ROLL 28

California Roll Topped With Tuna, Salmon, Hamachi, Avocado, Sesame Seeds



DRAGON ROLL 26

Shrimp Tempura Roll Topped With Tuna

ADD MASAGO TO ANY ROLL \$4

Soy Paper is available with additional charge

SUSHI & SASHIMI PLATTERS

DELUXE SASHIMI 58

9Pcs. Sashimi, Bluefin Tuna, Salmon. Hamachi, Tuna Yuki Martini Salad

FOR ONE 50

4Pcs. Sashimi, 3Pcs. Nigiri, One Spicy Tuna Roll



FOR TWO 110

9Pcs. Sashimi, 6Pcs. Nigiri
One Spicy Tuna Roll & One Dragon Roll

🔪 POKE

Tuna 26 Or Salmon 24

Over Sushi Rice With Avocado, Scallions, Jalapenos, Seaweed Salad, Sesame Seeds



NIGIRI - 2PC

SASHIMI - 3PC

	NIGIRI/SASHIMI
TAKO OCTOPUS	8 / 9
HAMACHI YELLOWTAIL	9 / 10
UNAGI FRESH WATER EEL	8 / 9
EBI COOKED SHRIMP	7 / 8
SAKE SALMON	8 / 9
MAGURO TUNA	11 / 12
SUPAISHIMAGURO 🔪 SPICY TUNA	12 / 13
IKURA SALMON ROE	15 NIGIRI

SMALL PLATE

WAKAME 12

Seaweed Salad, Sliced Cucumbers

EDAMAME 12

Salted Soy Beans

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

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.