

FISH

RESTAURANT

DINNER 07/22

STARTER

SHRIMP COCKTAIL 20

Chilled Jumbo Shrimp, Cocktail Sauce

CRAB CAKE 28

Jumbo Lump Blue Crab, House Made Cole Slaw, Dijonnaise Remoulade

TUNA TARTARE 26

Ahi Tuna, Shiro Shoyu, Cucumbers, Dill, Avocado Puree, Wonton Chips

MUSSELS 20 OR CLAMS 20

Sauteed with White Wine & Garlic or Tomato Sauce, Garlic Crostini

FRIED CALAMARI 18

Crispy Fried Calamari Fries, Marinara Sauce

RAW

FRESH DAILY SELECTIONS OF OYSTERS & CLAMS



OYSTERS	1/2 Dz. - M.P.	1.Dz. - M.P.
CLAMS	1/2 Dz. \$ 12	1.Dz. \$ 20



SOUP & SALAD

NEW ENGLAND CLAM CHOWDER 14

CAESAR 16

Romaine Lettuce, Croutons, Shaved Parmigiano Cheese, Caesar Dressing

COBB 16

*Romaine Lettuce, Applewood Bacon, Blue Cheese Crumbles, Hard Boiled Egg
Cherry Tomatoes, Ranch Dressing*

ROASTED BEETS 18

Mixed Greens, Red Beets, Goat Cheese, Candied Walnuts, Balsamic Dressing

ENTRÉE

NERO 48

Fresh Squid Ink Tagliolini Pasta, Lobster, Crabmeat, Lobster Butter, Basil, Sweet Peppers

CREAMY SHRIMP SCAMPI 34

Fresh Linguine Pasta, Shrimp, Cherry Tomatoes, Garlic, White Wine Cream Sauce

SALMON 38

Roasted Salmon, Asparagus, Chive Oil, Saffron Bomba Rice, Corn Miso Sauce

BRANZINO 44

Pan Roasted Branzino, Broccoli Rabe, Roasted Potatoes, Fresh Salsa Verde

GROUPER 54

Blackened Black Grouper, Fresh Herbs and Vegetables Couscous, Key Lime Butter Sauce

AHI TUNA 45

Sesame Crusted Tuna, Tomato, Arugula, Haricot Vert, Cucumbers, Red Onions, Sesame Remoulade

SEAFOOD PAELLA (FOR TWO) 79

Saffron Bomba Rice, Clams, Mussels, Shrimp, Chorizo, Lobster Tail, Peas, Bell Peppers, Asparagus

FILET MIGNON 58

8oz Center Cut Black Angus Filet, Peppercorn Cognac Cream Sauce, Roasted Potatoes, Haricot Vert

CHICKEN MILANESE 32

Breaded Chicken Breast, Arugula, Cherry Tomato, Shaved Parmigiano Cheese, Lemon Vinaigrette



PARTIES OF SIX OR MORE WILL HAVE 18% GRATUITY ADDED TO THE CHECK CORKAGE FEE \$25 FIRST BOTTLE, \$35 2ND, \$45 3RD

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. VEGETARIAN OPTIONS AVAILABLE.

FISH

RESTAURANT

DINNER

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 Tail, Avocado, Asparagus, Tobiko, Sesame Seeds, Crab Salad On Top

FIRECRACKER TUNA ROLL 28

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 20

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

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 28 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
SAKE	SALMON	8 / 9
MAGURO	TUNA	12 / 14
SUPAISHITSUNA	SPICY TUNA	12 / 15

SMALL PLATE

EDAMAME 12

Japanese Soybeans, Steamed, Salted

WAKAME 12

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 12 - MEDIUM 14 - LARGE 16

Soy Paper is available with additional charge

Corkage Fee Is \$25 First Bottle

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