

FISH RESTAURANT

DINNER 12/22

STARTER

FRIED CALAMARI FRIES 18
Breaded Fried Calamari Fries-Marinara Sauce

TUNA TARTAR 28
*Ahi Tuna-Cucumbers-Dill-Shiro Shoyu
Avocado Puree-Wonton Chips*

MUSSELS 20 OR CLAMS 26
*Sauteed with White Wine & Garlic or Tomato Sauce
Garlic Crostini*

CRAB CAKE 28
*Jumbo Lump Blue Crab-House Made Cole Slaw
Dijonnaise Remoulade*

SEAFOOD SALAD 22
*Shrimp-Bay Scallops & Calamari-Giardiniera Salad-Mixed Green
Grape Tomato -Black Gaeta Olives-Red Onions-Garlic-EVOO*

LOBSTER ORECCHIETTE & CHEESE 34
*Shell pasta -Manchego Cheese Sauce -Maine Lobster Meat
Truffle Oil -Breadcrumbs*

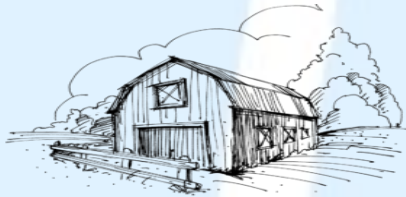
SOUP & SALAD

NEW ENGLAND CLAM CHOWDER
Cup 10 / Bowl 14

CAESAR 16
Romaine Lettuce-Croutons-Shaved Parmigiano-Caesar Dressing

COBB 16
*Romaine Lettuce-Applewood Bacon- Blue Cheese Crumbles
Cherry Tomatoes- Hard Boiled Egg-Ranch Dressing*

ROASTED BEETS 18
*Mixed Greens-Spinach-Goat Cheese-Roasted Red Beets
Candied Walnuts,-Balsamic Dressing*



TURF

CHICKEN MILANESE 36
*Breaded Chicken Breast-Arugola Salad-Cherry Tomato
Shaved Parmigiano-Lemon Vinaigrette*

FILET MIGNON 58
*8oz Grilled Filet-Peppercorn Cognac Cream Sauce
Roasted Potato-Haricot Vert*

SIDES

PARMESAN TRUFFLE FRIES 15	GRILLED ASPARAGUS 12
FRENCH FRIES 8	ROASTED POTATO 8
SAFFRON RICE 10	BROCCOLI RABE 12
SAUTEED SPINACH 12	HARICOT VERTS 10

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

CHEF'S SPECIAL

NERO 49
*Black Squid Ink Tagliolini Pasta-Lobster Meat-Crabmeat
Lobster Butter-Sweet Peppers-Basil*

GROUPEL 59
*Blackened-Fresh Herbs & Vegetables Couscous
Shrimp-Key Lime Butter Sauce*

SEAFOOD PAELLA (FOR TWO) 80
*Saffron Bomba Rice-Clams-Mussels-Shrimp-Calamari-Bay Scallops
Lobster Tail-Chorizo- Peas-Bell Peppers-Asparagus*

BRANZINO 50
*Pan Seared Fresh Twin Filet-Salsa Verde
Broccoli Rabe-Roasted Potato*

FISH OF THE DAY M.P.
*Daily Special Fish of the Day
Roasted Potato-Asparagus*

RAW BAR



FRESH DAILY SELECTIONS OF OYSTERS & CLAMS

OYSTERS 1/2 Dz. - M.P. 1.Dz. - M.P.
CLAMS 1/2 Dz. - 13 1.Dz. - 26

SHELLFISH TOWERS

1 TIER M.P.
6 Clams -6 Oysters -2 Jumbo Shrimp -Seafood Salad

2 TIER M.P.
*8 Clams-8 Oysters- 4 Jumbo Shrimp
1 Lobster Tail-Seafood Salad -Tuna Tartar*

FISH & SEAFOOD

SESAME AHI TUNA 48
*Sesame Crusted-Tomato-Arugola-Cucumber-Red Onion
Haricot Vert- Sesame Remoulade*

GULF RED SNAPPER 56
*Pan Seared -Lobster Meat -Crabmeat -Lobster Cream Sauce
Sauteed Spinach -Jasmine Rice.*

MAINE TWIN LOBSTER TAILS 75
*6 Oz Each-Oven Roasted-Drawn Butter
Roasted Potatoes-Asparagus*

SHRIMP SCAMPI 36
Linguine Pasta-Shrimp-Garlic-Grape Tomato-White Wine Sauce

SALMON 40
Pineapple Miso Glazed-Saffron Bomba Rice-Sauteed Spinach

CORKAGE FEE \$25 FIRST BOTTLE, \$ 35 2ND, \$ 45 3RD

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 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

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 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

ADD MASAGO TO ANY ROLL \$4

Soy Paper is available with additional charge
Bread & butter is not served with sushi.
Bread & butter available for \$ 4.00

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	9 / 10
HAMACHI YELLOWTAIL	9 / 10
UNAGI FRESH WATER EEL	9 / 10
SAKE SALMON	9 / 10
MAGURO TUNA	12 / 14
SUPAISHIMAGURO SPICY TUNA 🔪	12 / 15

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 12 - MEDIUM 14 - LARGE 16

ALL SUBSTITUTIONS ARE ACCEPTABLE WITH ADDITIONAL CHARGE—20% GRATUITY ADDED FOR PARTIES OF 6 OR MORE.

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.