

FISH

STARTER

SEAFOOD SALAD 22

*Shrimp –Bay Scallops & Calamari-Giardiniera Salad-Mixed Greens-Grape Tomato
Black Gaeta Olives-Red Onions-Garlic-EVOO & Lemon*

CRAB CAKE 28

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

TUNA TARTARE 28

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

MUSSELS 20 OR CLAMS 26

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

FRIED CALAMARI 18

Breaded 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 Cup 10 / Bowl 14

CAESAR 16

Romaine Lettuce, Croutons, Shaved Parmigiano Cheese, Caesar Dressing

COBB 16

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

ROASTED BEETS 16

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

ENTREES

All Entrees served with a choice of Small Mix Green Salad or French Fries

ORECCHIETTE PASTA 26

*“Little Ear” Shaped Pasta, Sweet Italian Sausage, Spinach, Cherry Tomato
Olive Oil, Garlic, Crushed Red Pepper, Parmigiano Cheese*

CHEESEBURGER 18

(Add: Bacon \$2 Or Fried Egg \$2)

Black Angus Beef, Lettuce, Tomato, Red Onions, Pickles, Cheddar Cheese, Mayo

FISH OR SHRIMP TACOS 24

Blackened, Corn Or Flour Tortilla, Lettuce, Diced Tomatoes, Queso Fresco Cheese, Pico De Gallo, Sour Cream

CRUNCHY GROUPER SANDWICH 28

Corn Flakes Crusted Grouper, Brioche Bun, Remoulade, Lettuce, Tomato

SOFT SHELL CRAB BLT SANDWICH 24

Tempura Soft Shell Crab, Remoulade, Lettuce, Tomato, Bacon

GROUPER BLT 28

Blackened Grouper Filet, Brioche Bun, Bacon, Lettuce, Tomato, Mayo

FISH & COCONUT SHRIMP 28

Tempura Cod, Coconut Shrimp, Tartar Sauce, Cole Slaw

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

CORKAGE FEE \$25 1ST 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 IF YOU HAVE CERTAIN HEALTH CONDITIONS.

BREAD & BUTTER IN NOT SERVED WITH SANDWICHES, TACOS OR SUSHI . BREAD BASKET AND BUTTER AVAILABLE A LA CARTE\$4.00

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 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

Soy Paper is available with additional charge
Bread basket & butter \$ 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

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

CORKAGE FEE \$25 1ST BOTTLE, \$35 2ND, \$45 3RD

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BREAD & BUTTER IS NOT SERVED WITH SUSHI