

# 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

*Raw 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 & ZUCCHINI 18

*Breaded Fried Calamari Fries & Zucchini, Marinara Sauce*

## RAW

### FRESH DAILY SELECTIONS OF OYSTERS & CLAMS



RAW OYSTERS	1/2 Dz. - M.P.	1.Dz. - M.P.
RAW 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 18

*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

\* = RAW

### 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 (Served Cold)	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