

# FISH RESTAURANT

DINNER 08/23

## STARTER

**FRIED CALAMARI FRIES & ZUCCHINI 18**  
*Breaded Fried Calamari Fries & Zucchini-Marinara Sauce*

**TUNA TARTAR 28**  
*Raw 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 MAC & CHEESE 34**  
*Shell Pasta -Smoked Gouda Cheese Sauce -Maine Lobster Meat  
Truffle Oil -Breadcrumbs*

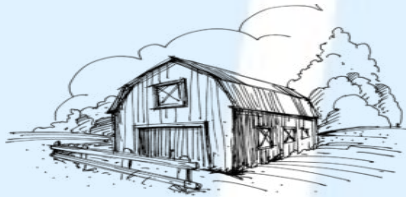
## SOUP & SALAD

**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*

**BLACK GROUPE 59**  
*Blackened-Fresh Herbs & Vegetables Couscous  
Shrimps-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*

## RAW BAR



### FRESH DAILY SELECTIONS OF OYSTERS & CLAMS

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



## SHELLFISH TOWERS

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

**2 TIER M.P.**  
*8 Raw Clams-8 Raw Oysters- 4 Jumbo Shrimp  
1 Lobster Tail-Seafood Salad -Raw 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- Crushed Red pepper  
Grape Tomato-White Wine Sauce*

**FAROE ISLANDS 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 29

Shrimp Tempura Roll, Topped With Salmon, Hamachi, Kanikama Mixture, Tempura Flakes, Masago, Spicy Mayo, Sesame Seeds

### \* MIAMI DOLPHIN ROLL 29



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

### \* SUSHI LOBSTER ROLL (FRIED) 30

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

### 🌶️ \* FIRECRACKER TUNA ROLL 29

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

## SUSHI ROLLS

### \* CALIFORNIA ROLL 22

Real Crab, Avocado, Cucumber, Masago, Sesame Seeds

### \* SHRIMP TEMPURA ROLL 18

Shrimp, Avocado, Asparagus, Masago, Eel Sauce, Sesame Seeds

### VEGETABLE ROLL 16

Cucumber, Avocado, Asparagus, Carrots, Sesame Seeds 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) 25

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 29

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, Sesame Seeds



### \* FOR TWO 110

9Pcs. Sashimi, 6Pcs. Nigiri One Spicy Tuna Roll With Sesame Seeds & 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

### 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

\* = RAW

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