

FISH RESTAURANT

DINNER 01/24

STARTER

FRIED CALAMARI STEAK & ZUCCHINI 20
Breaded Fried Calamari Steak · Zucchini-Marinara Sauce

***TUNA TARTAR 28**
*Raw Yellow Fin 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*

GRILLED OCTOPUS 24
*Grilled Octopus · Arugula · Cherry Tomatoes · Red & Yellow
Bell Peppers · E.V.O.O · White Vinegar · Garlic*

LOBSTER MAC & CHEESE 34
*Shell Pasta · Smoked Gouda Cheese Sauce · Maine Lobster Meat
Truffle Oil · Breadcrumbs*

SHRIMP COCKTAIL 20
5 Jumbo Shrimp Served with House Radish & Cocktail Sauce

SOUP & SALAD

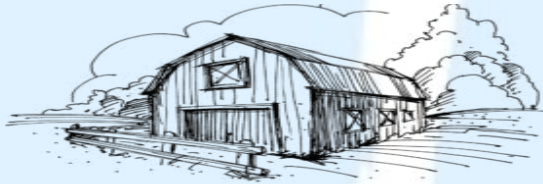
NEW ENGLAND CLAM CHOWDER
Cup 10 / Bowl 14

GARDEN SALAD 14
Mixed Greens · Cucumbers · Onions · Tomatoes · Balsamic

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 · Arugula Salad · Cherry Tomato
Shaved Parmigiano · Lemon Vinaigrette*

PRIME FILET MIGNON 68
*8oz Grilled Prime Filet · Peppercorn Brandy Cream Sauce
Roasted Potato · Grilled Asparagus*

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 50
*Black Squid Ink Tagliolini Pasta · Lobster Meat · Crabmeat
Lobster Butter · Sweet Peppers · Basil*

BLACK GROUPEL 60
*Blackened · Fresh Herbs & Vegetables Couscous
2 Jumbo 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*

TRIPLE TAIL 58
*Blackened Triple Tail · 2 Jumbo Shrimp
Lemon Beurre Blanc Sauce · Saffron Rice · Haricot Vert*

BRANZINO 52
*Pan Seared Fresh Twin Filet · Salsa Verde
Broccoli Rabe · Roasted Potato*

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 · Raw Tuna Tartar

*** 2 TIER M.P.**
*8 Raw Clams · 8 Raw Oysters · 4 Jumbo Shrimp
1 Lobster Tail · Raw Tuna Tartar*

*** = RAW**

FISH & SEAFOOD

SESAME AHI TUNA 49
*Sesame Crusted · Tomato · Arugula · Cucumber · Red Onion
Haricot Vert · Sesame Remoulade*

GULF RED SNAPPER 57
*Pan Seared · Lobster Meat · Crabmeat · Lobster Cream Sauce
Sauteed Spinach · Jasmine Rice.*

MAINE TWIN LOBSTER TAILS M.P.
*6 Oz Each · Oven Roasted · Drawn Butter
Roasted Potatoes · Asparagus*

SHRIMP SCAMPI 36
*Linguine Pasta · Shrimp · Garlic · Crushed Red pepper
Cherry Tomato · White Wine Sauce*

FAROE ISLANDS SALMON 46
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