

FISH

RESTAURANT

STARTER

FRIED CALAMARI & ZUCCHINI 20

Breaded Calamari · Marinara Sauce

SAUTEED CALAMARI 22

Marinated Calamari · Garlic · Basil · Olive Oil · Marinara Sauce

***TUNA TARTAR 28**

Cucumbers · Sesame Dressing · Avocado · Cilantro · Wonton Chips

MUSSELS 20 OR CLAMS 22

*Sauteed with White Wine & Garlic or Tomato Sauce
Garlic Crostini*

CRAB CAKE 28

Jumbo Lump Blue Crab · Remoulade · Coleslaw

GRILLED OCTOPUS 24

Grilled Octopus · Mango Chimichurri · Arugula · Cherry Tomato

POACHED SHRIMP COCKTAIL 18

3 Jumbo Shrimp Served with House Radish & Cocktail Sauce

SOUP

MANHATTAN CLAM CHOWDER

Cup 10 / Bowl 14

TOMATO AND PINEAPPLE GAZPACHO (CHILLED)

Cup 10 / Bowl 14

SALAD

SUMMER STRAWBERRY SALAD 16

*Mixed Greens · Romaine · Radish · Avocado · Cherry Tomatoes
Sunflower Seeds · Orange Vinaigrette*

CAESAR 16

Romaine · Croutons · Shaved Parmigiano · Caesar Dressing

COBB 16

*Romaine · Applewood Bacon · Cherry Tomatoes · Egg · Blue Cheese
Dressing*

ROASTED BEETS 18

*Mixed Greens · Spinach · Goat Cheese · Candied Walnuts · Balsamic
Dressing*

ADD PROTIEN

LOBSTER 26 · CHICKEN 12 · SALMON 15 · SHRIMP 14 · TUNA 18

SANDWICHES & HANDHELDS

CHEESE BURGER 26

*Brioche Bun · 8 Ounce Brisket Blend · Smoked Gouda Cheese · LTOP
House Aioli*

BLACKENED GROUPE TACOS 24

*Flour Tortilla · Pineapple Salsa · Lettuce · Queso Fresco · Pickled
Jalapenos · Cilantro Crema · Tajin*

BLACKENED SHRIMP TACOS 24

*Flour Tortilla · Pineapple Salsa · Lettuce · Queso Fresco · Pickled
Jalapenos · Cilantro Crema · Tajin*

SOFT SHELL CRAB PO BOY 24

Baguette · Tempura Fried Soft Shell Crab · Cajun Remoulade

BLACKENED GROUPE BLT 28

Brioche Bun · Applewood Smoked Bacon · Old Bay Aioli

CRUNCHY CORN FLAKE CRUSTED GROUPE 28

Brioche Bun · LTOP · Remoulade

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

ENTREES

FRUTTI DI MARE 68

*Squid Ink Pasta · Lobster Tail · Shrimp · Clams · Mussels Calamari · Red
Chili Flakes · White Wine Tomato Broth*

SHRIMP SCAMPI 36

*Linguini Pasta · Jumbo Shrimp · Garlic · Chili Flake · Tomato · White Wine
Butter Sauce*

LOBSTER MAC & CHEESE 34

Cavatappi · Smoked Gouda Cheese Sauce · Herb Crumb

SEAFOOD PAELLA (FOR TWO) 80

*Saffron Bomba Rice · Clams · Mussels · Shrimp · Calamari · Bay Scallops
Lobster Tail · Chorizo · Peas · Bell Peppers · Asparagus*

MAINE TWIN LOBSTER TAILS 72

Broiled Lobster Tails · Roasted Potatoes · Asparagus · Drawn Butter

FISH N' CHIPS 34

"JONES BEACH BEER BATTER"

12 Ounce Cod Filet · French Fries · Remoulade · Malt Vinegar

BLACKENED GROUPE 54

Mango Jicama Slaw · Sweet Plantains · Cilantro Lime Crema

PISTACHIO CRUSTED TUNA STEAK 52

*Crispy Fingerling Potato · Tomato · Shaved Cucumber · Olives
Lemon Herb Vinaigrette*

RED CURRY SNAPPER 52

Coconut Rice · Chili · Ginger · Scallion · Bok Choy · Red Curry Sauce

FAROE ISLAND SALMON 46

Basil · Spinach · Potatoes · Sundried Tomato Cream Sauce

14 OUNCE NY STRIP STEAK 58

"AUSTRALIAN ANGUS"

Roasted Fingerling Potato · Mushrooms · Tallow Bordelaise Sauce

"PRIME" 8 OUNCE FILET MIGNON 62

Whipped Potatoes · Asparagus · Cognac Peppercorn Cream Sauce

CHICKEN CACCIATORE 45

Airline Chicken · Creamy Polenta · Tomatoes · Bell Peppers · Onions

SIDES

PARMESAN TRUFFLE FRIES 15

FRENCH FRIES 12

ROASTED POTATOS 12

MASHED POTATOES 12

SAFFRON RICE 12

SAUTEED SPINACH 12

GRILLED ASPARAGUS 12

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.

