

FISH RESTAURANT

STARTER

FRIED CALAMARI & ZUCCHINI 22
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 22 OR CLAMS 24
*Sauteed with White Wine & Garlic or Tomato Sauce
Garlic Crostini*

CRAB CAKE 28
Jumbo Lump Blue Crab · Rémoulade · Coleslaw

OCTOPUS 26
*Grilled Octopus · Sweet Corn Form · Grilled Corn · Sauteed Fennel
Micro Herbs · Olive Oil*

POACHED SHRIMP COCKTAIL 18
3 Jumbo Shrimp Served with House Radish & Cocktail Sauce

SOUP

NEW ENGLAND CLAM CHOWDER
Cup 10 / Bowl 14

BUTTERNUT SQUASH PUREE
Cup 10 / Bowl 14

SALAD

STRAWBERRY SALAD 18
*Mixed Greens · Romaine · Radish · Avocado · Cherry Tomatoes
Sunflower Seeds · Orange Vinaigrette*

CAESAR 18
Romaine · Croutons · Shaved Parmigiano · Caesar Dressing

ENDIVE & KALE 18
*Meyer Lemon Vinaigrette Dressing · Cranberries · Shaved Almonds
Shredded Parmesan · Cherry Tomatoes*

ROASTED BEETS 18
*Mixed Greens · Spinach · Goat Cheese · Candied Walnuts
Balsamic Dressing*

ADD PROTIEN

LOBSTER 26 · CHICKEN 12 · SALMON 18

SHRIMP 16 · TUNA 22 · 4OZ FILET 38

SPLIT PLATE CHARGE SALADS \$5.00

SHARES

PARMESAN TRUFFLE FRIES 15

FRENCH FRIES 12

ROASTED POTATOES 12

WHIPPED POTATOES 12

SAFFRON RICE 12

COCONUT RICE 12

SAUTEED SPINACH 12

GRILLED ASPARAGUS 12

SUSHI RICE 12

TRICOLOR CARROTS 12

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

SEA

CHILEAN SEA BASS 56
*Skin On Sea Bass · Celery Puree · Sauteed Swiss Chard
Sweet Fried Shallots*

BRANZINO 50
Orzo Pasta · Tomato Cherry Sauce · Olive Oil

RED CURRY SNAPPER 52
Coconut Rice · Chili · Ginger · Scallion · Bok Choy · Red Curry Sauce

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*

FAROE ISLAND SALMON 46
Basil · Spinach · Potatoes · Sundried Tomato Cream Sauce

FISH N' CHIPS 34
"JONES BEACH BEER BATTER"
12 Ounce Cod Filet · French Fries · Remoulade · Malt Vinegar

SEAFOOD PAELLA (FOR TWO) 80
*Saffron Bomba Rice · Clams · Mussels · Shrimp · Calamari
Bay Scallops · Lobster Tail · Chorizo · Peas · Bell Peppers · Asparagus*

SHRIMP SCAMPI 36
*Linguini Pasta · Jumbo Shrimp · Arugula · Garlic · Chili Flake
Tomato · White Wine · Lemon Juice · Butter Sauce*

LOBSTER MAC & CHEESE 34
Cavatappi · Smoked Gouda Cheese Sauce · Herb Crumb

LAND

14 OUNCE NY STRIP STEAK 58
"AUSTRALIAN ANGUS"
*Tricolor Rainbow Carrots · Sauteed Spinach · Whipped Potatoes
Cognac Sauce*

CHICKEN 45
Airline Chicken Breast · Orzo Pasta · Cream Garlic Sauce

"PRIME" 8 OUNCE FILET MIGNON 62
8oz Prime Filet · Whipped Potatoes · Asparagus · Tallow Bordelaise Sauce

SURF & TURF - 6oz Lobster Tail 82

SPLIT PLATE CHARGE ENTREES \$12.00

RAW BAR

FRESH DAILY SELECTIONS OF OYSTERS & CLAMS



* RAW OYSTERS 1/2 Dz. - 24 1.Dz. - 42
* RAW CLAMS 1/2 Dz. - 14 1.Dz. - 22



SHELLFISH TOWERS

*** MEDIUM 70**
*3 Oysters, 3 Clams, 3 Jumbo Shrimp, Ceviche, Mignonette,
Cocktail Sauce, Horseradish*

*** LARGE 140**
*6 Oysters, 6 Clams, 6 Jumbo Shrimp, Ceviche, Tuna Tartar,
Half a Maine Lobster, Quarter Pound Alaskan King Crab,
Wakame Salad, Mignonette, Cocktail Sauce, Horseradish,*

*** COLOSSAL 225**
*12 Oysters, 12 Clams, 12 Jumbo Shrimp, Ceviche, Tuna Tartar,
Whole Maine Lobster, Half Pound Alaskan King Crab, Wakame
Salad, Mignonette, Cocktail Sauce, Horseradish, Warm Butter*

*** = RAW**

CORKAGE FEE \$25 FIRST 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.