

FISH

RESTAURANT

2/25

STARTER

FRIED CALAMARI 22

Fried Calamari & Zucchini · Spicy Marinara Sauce

***CEVICHE 22**

*Chef's Selection Featuring Grouper · Hamachi · Shrimp
Bell Peppers · Citrus · Jalapenos · Onion Cilantro · Wonton Chips*

***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

Lump Crab Meat · Rémoulade · Coleslaw

OCTOPUS 26

*Grilled Octopus · Arugula · Tomatoes · Black Olives
Cucumber · Yellow & Red Pepper Salmoriglio Sauce*

POACHED SHRIMP COCKTAIL 24

4 Shrimp Served with House Radish & Cocktail Sauce

SOUP

NEW ENGLAND CLAM CHOWDER

Cup 10 / Bowl 14

SALAD

CAESAR 18

Romaine · Croutons · Shaved Parmigiano · Caesar Dressing

STRAWBERRY SALAD 19

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

COBB 20

*Romaine Lettuce · Bacon · Blue Cheese Crumbles
Cherry Tomatoes · Hard Boiled Egg · Ranch Dressing*

ROASTED BEETS 20

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

SPLIT PLATE CHARGE SALADS \$5.00

ADD ON PROTEIN

GRILLED Or BLACKENED

6oz **LOBSTER TAIL 29** · 7oz **CHICKEN 12** · 8oz **SALMON 20**

3 **SHRIMP 18** · 4oz **TUNA 22** · 4oz **BEEF TENDERLOIN 22**

SIDE PLATE

GRILLED ASPARAGUS 12

SAUTEED SPINACH 12

ROSEMARY ROASTED POTATOES 10

PARMESAN TRUFFLE FRIES 15

SAFFRON RICE 12

COCONUT RICE 8

BOK CHOY 10

FRENCH FRIES 10

SEA

BRANZINO 49

*Spinach · Rosemary Roasted Potatoes · Tomatoes · Capers
Olive Oil Lemon Sauce*

RED CURRY SNAPPER 52

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

GROUPE 54

Asparagus · Rosemary Roasted Potatoes · Lemon Butter Caper Sauce

SESAME ENCRUSTED TUNA 56

*Bok Choy · Stir-Fry Vegetables · Coconut Rice · Soy Sauce
Orange Sweet Chili Drizzle*

FAROE ISLAND SALMON 46

Sauteed Spinach · Rosemary Roasted Potatoes · Basil Aioli

FISH N' CHIPS 36

"JONES BEACH BEER BATTER"

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

SEAFOOD PAELLA 80

(FOR TWO)

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

SHRIMP SCAMPI 36

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

LOBSTER MAC & CHEESE 34

Cavatappi · Smoked Gouda Cheese Sauce · Herb Crumb

LAND

SKIRT STEAK 38

8oz Steak · Sauteed Spinach · Rosemary Roasted Potatoes · Chimichurri Sauce

MEDITERRANEAN CHICKEN 38

*Pan Seared Herb Marinaded Chicken Breast · Diced Cucumber · Tomatoes
Black Olives · Rosemary Roasted Potatoes · Sauteed Spinach*

"PRIME" 8 OUNCE FILET MIGNON 64

*8oz Prime Filet · Rosemary Roasted Potatoes · Asparagus
Demi Peppercorn Glaze*

ADD ON TURF COMBO DEAL

6oz **LOBSTER TAIL 26** · 8oz **SALMON 17** · 4oz **TUNA 19** · 3 **SHRIMP 15**

SPLIT PLATE CHARGE ENTREES \$10.00

RAW BAR

FRESH DAILY SELECTIONS OF OYSTERS & CLAMS

***RAW OYSTERS 1/2 Dz. - 24 1.Dz. - 48**

*** RAW CLAMS 1/2 Dz. - 18 1.Dz. - 36**

SHELLFISH TOWERS

*** MEDIUM 80**

*4 Oysters, 4 Clams, 4 Jumbo Shrimp, 7 Cocktail Claws
Ceviche, Mignonette, Cocktail Sauce, Horseradish, Drawn Butter*

*** LARGE 120**

*8 Oysters, 8 Clams, 8 Jumbo Shrimp, Ceviche, Tuna Tartar,
Half Pound Snow Crab, 12 Cocktail Claws, Wakame Salad,
Mignonette, Cocktail Sauce, Horseradish, Drawn Butter*

*** COLOSSAL 210**

*12 Oysters, 12 Clams, 12 Jumbo Shrimp, Ceviche, Tuna Tartar,
1 Lobster Tail, 1 Pound Snow Crab, 15 Cocktail Claws, Wakame
Salad, Mignonette, Cocktail Sauce, Horseradish, Drawn Butter*

*** = RAW ITEMS**

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

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