

# FISH

RESTAURANT

## STARTER

### FRIED CALAMARI 21

Fried Calamari & Zucchini · Spicy Marinara Sauce

### \*CEVICHE 21

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

### \*TUNA TARTAR 26

Cucumbers · Chili Olive Oil Vinaigrette · Onions · Capers · Wonton Chips

### MUSSELS 21 | CLAMS 24

Sautéed with White Wine & Garlic Or Tomato Sauce · Garlic Crostini

### CRAB CAKE 26

Lump Crab Meat · Tartar Sauce · Coleslaw

### OCTOPUS 28

Herb Marinated Grilled Octopus Over Arugula Salad · Diced Tomato & Cucumber · Citrus Aioli

### \*SALMON CRUDO 18

Lemon Juice · Olive Oil · Scallion · Parsley · Capers · Red Onion

### COCKTAIL CLAWS (CHILLED)

1LB M.P. - 2LB M.P.

### SNOW CRAB CLAWS (WARM)

1LB M.P. - 2LB M.P.

### WAKAME 12

Seaweed Salad & Cucumbers

### EDAMAME 12

Salted Soy Beans

## SOUP

### SOUP OF THE DAY

\$12 CUP

\$14 BOWL

## SALAD

### E.T.B 14

Feta Cheese · Red Vine Tomatoes · Fresh Basil · Sea Salt & Cracked Black Pepper  
Truffle oil · Balsamic Glaze

### CAESAR 16

Romaine · Croutons · Shaved Parmigiano · Caesar Dressing

### ROASTED BEETS 20

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 18 · 4 SHRIMP 16 · 4OZ TUNA 16

### \*RAW ITEMS

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

\*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\*



### BRANZINO 46

Seasonal Mixed Vegetables · Rosemary Roasted Potatoes · Tomatoes · Capers  
Garlic · Olive Oil Lemon Sauce

### GROUPER 49

Linguini Pasta · Lemon Butter Caper Sauce

### MEDITERRANEAN TUNA 38

Capers · Onion · Garlic · Mixed Herbs · Red Wine Vinegar · Seasonal Mixed Vegetables  
Saffron Bomba Rice

### GRILLED SALMON 38

Garlic · Dill · Lemon · Butter · Lemon Dill Beurre Blanc · Broccolini

### FISH N' CHIPS 32

8 Ounce Cod Filet · French Fries · Tarter Sauce · Coleslaw · Malt Vinegar

### SEAFOOD PAELLA 80

(FOR TWO)

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

### SHRIMP SCAMPI 36

Linguini Pasta · Sauteed Shrimp & Scallops · Arugula · Garlic · Chili Flake  
Fresh Basil · Tomato · White Wine · Lemon Juice · Butter Sauce

### CIOPPINO 48

Shrimp · Clams · Mussels · Calamari · Fish · Red Chili Flakes · White Wine Tomato Broth  
Add Linguini Pasta: 6

## LAND

### TUSCAN STEAK 29

Grilled Skirt Steak Glazed With Sweet Reduction · Extra Virgin Olive Oil  
Salt · Pepper · Fresh Herbs · Garlic · Rosemary Roasted Potatoes · Green Beans

### BALSAMIC CHICKEN 36

Pan Seared Marinated Chicken With Balsamic Reduction · Fig · Sundried Tomatoes  
Rosemary Roasted Potatoes · Broccolini

### 8 OUNCE FILET MIGNON 62

8oz Filet · Rosemary Roasted Potatoes · Green Beans · Demi Peppercorn Glaze

### ADD ON SURF COMBO DEAL

6oz LOBSTER TAIL 26 · 8oz SALMON 16 · 4oz TUNA 14 · 4 SHRIMP 14

SPLIT PLATE CHARGE ENTREES \$10.00

## SIDE PLATE

SAUTEED ZUCCHINI & CARROTS 10

BROCCOLINI 12

ROSEMARY ROASTED POTATOES 10

PARMESAN TRUFFLE FRIES 15

SAFFRON RICE 12

SIDE PASTA 12

STRING BEANS 10

FRENCH FRIES 10