

From The Raw Bar

Oysters Fresh Daily*, ½ Dozen – 16
Dozen – 28

Iced Jumbo Prawns - 17

Spicy Atomic Horseradish Cocktail Sauce

The Big Daddy* - 79

8 Oysters, 8 Clams, 8 Prawns, Crab Cocktail, Whole Lobster

Crab Cocktail - 16

Key Lime Mustard Sauce

Wild Wellfleet Clams*, ½ Dozen - 9

Chilled Maine ½ Lobster - AQ

Mini-Me* - 42

Half Order of A Big Daddy

Charbroiled Oysters* - 16

Garlic Butter, Parmesan Cheese,
Warm French Bread

Caviar Service

Traditional Accompaniments:

Toast Points, Egg White, Yolk, Red Onion, Capers, Crème Fraiche

California White Sturgeon Caviar*

Large Pearls, Pleasing Pop, Nutty
1oz/50

Crown Russian Ossetra “malassol” Caviar*

Large Pearls, Firm Texture, Juicy
1oz/60

Sushi

Sushi Tower*

Chef's Selection of Sashimi, Nigiri, Tuna Maki
Guest's choice of Signature Sushi Roll
45

Tuna Lovers*

Nigiri, Sashimi, Tuna Cucumber Roll
28

Salmon Lovers*

Nigiri, Sashimi, Salmon Avocado Roll
24

The Rock*

Spicy Tuna, Mango, Avocado, Dynamite Tempura Rock Shrimp
16

PassionFish*

California Roll Topped with Assorted Sashimi
14

Lava Roll*

Shrimp Tempura, Avocado, Dynamite, Flame Seared Spicy Tuna
16

Wicked Tuna*

Ahi Tuna + Seared Tuna Tataki, Red Onion, Cilantro, Jalapeño
14

Yoshi Roll*

Salmon, Cream Cheese, Cucumber, BBQ Eel, Avocado, Habanero Tobiko
16

Salmon Sunrise*

Salmon, Spicy Tuna, Avocado, Crunchy Flakes, Yuzu-Sriracha
13

Firecracker

Tempura Shrimp, Spicy Crab, Seaweed Salad, Dynamite Tobiko Crunch
15

Bar Harbor

Maine Lobster, Romaine Lettuce, Avocado, Honey Lime Aioli
15

The Pink Panther*

Tuna, Yellowtail, Salmon & Avocado, Pink Soy Paper, Tiger Sauce
16

Nigiri Sushi Assortment (6 pc)*

15

Sashimi Assortment (6 pc)*

15

California Roll* 9 / Spicy Tuna* 9 / Vegetable Roll 7

Cold

Classic Peruvian Style Ceviche*

Habanero, Red Onion, Fresh Lime, Cancha Corn
11

Yucatan Style Shrimp “Cocktail” Salsa

Pico de Gallo, Avocado, Crisp Corn Tortillas
10

Yellowfin Tuna Crudo*

Mango, Ponzu, Maldon Sea Salt
12

Salads

Classic Caesar Salad

Parmigiano-Reggiano, Fresh Boquerones
11

Roasted Beet Salad

Pipe Dream Farms Goat Cheese, Spiced Pecan Vinaigrette
10

Hot

Char-Grilled Spanish Octopus

Harissa Hummus, Smoked Tomato Chutney, Roasted Chickpeas
16

Crispy Buttermilk Fried Calamari

Caramelized Lemons, Pickled Vegetables, Roasted Garlic Aioli
14

Crispy Crab & Shrimp Spring Rolls

Vietnamese Chili Nuoc Cham Dipping Sauce
11

Crispy Fried Oysters

Jicama Slaw, Cholula Aioli
14

Soups

Crab & Corn Chowder

Jumbo Lump Crab Meat, Green Onions
9

Lobster & Butternut Squash Bisque

Fresh Lobster Meat, Toasted Pumpkin Seeds
11

Chef's Specialties

Chinese Style Smoked Lobster

Crispy Spinach, Stir Fry Vegetables, Sriracha Soy
46

Caramelized Day Boat Scallops

Butternut Squash, Apple & Smoked Bacon Hash, Butternut Mulled Cider
32

Crispy Whole Flounder

Spicy Tamarind Chili Nam Pla, Cucumber Sunomono Salad
38

Grilled Norwegian Salmon

Fregola Sarda Pasta, Feta Cheese, Olives, Tomatoes, Genovese Basil Pesto
29

Kung Pao Yellowfin Tuna

Five Spice Seared Rare, Sesame Fried Jasmine Rice, Candied Peanuts
32

Red Thai Curry Lobster

Golden Pineapple, Jasmine Rice, Kaffir Lime
42

Steamed Blue Hill Bay Mussels & Fries

Limoncello Cream, Oven Cured Tomatoes, Lemon Thyme, Warm Bread
24

Sides - 6

Simple Green Salad

Market Vegetables

Szechuan Eggplant

Loaded Baby Potatoes

Grilled Mushrooms

Brussels Sprouts & Chili Nam Pla

Haricot Vert Amandine

Sweet Potato Fries

Boardwalk Bucket of French Fries

Yukon Gold Mashed Potatoes

(Add Crab + 6, Add Lobster + 11)

Mac 'n' Jack

(Add Crab + 6, Add Lobster + 11)

** Consuming Raw or Undercooked Meats, Poultry, Seafood Or Shellfish May Increase Your Risk of Food Borne Illness, Especially If You Have Certain Medical Conditions**

Please Let Your Server Know About All Allergies or Food Restrictions.

**Our Prices Do Not Reflect Gratuity
We Suggest 20% On Behalf Of Our Service Staff**

**Chef/Owner Jeff Tunks
Executive Chef Christopher Clime
Sushi Chef Rony Osorio**