

SUSHI BAR

MARLIN ROLL 29

SHRIMP TEMPURA | CUCUMBER | CREAM CHEESE | AVOCADO | TOPPED WITH MANGO | PASSION FRUIT SAUCE

SUNSET ROLL 30

SHRIMP TEMPURA | TUNA | AVOCADO | CUCUMBER | TOPPED WITH TUNA | OCTOPUS | SERRANITO SAUCE | MASSAGO

UNAGUI SUSHI 30

CUCUMBER | CREAM CHEESE | SMOKED ANGULA | TOPPED WITH SPICY LOBSTER | FLAMED ON TOP

KENDO SUSHI 30

TUNA | AVACADO | CUCUMBER | CREAM CHEESE | DEEP FRIED TOPPED WITH CRAB SALAD

SAKE

TOZAI 23

JEWEL JUMAI

KIKUSUI SHUZO 26

JUNMAI GINJO

KIKUSUI SHUZO 30

PERFECT SNOW (UNFILTERED)

OYSTERETTE

RAW ON THE HALF SHELL 16/32

COCKTAIL | HORSERADISH | PICKLED RED ONION MIGNONETTE

ROCKEFELLER BAKED 18/36

SPINACH I PARMESAN CHEESE I PANKO

CAPTAIN JACK OYSTERS 20/36

BACON I CHEDDAR CHEESE I JALAPENO PEPPERS

PARMESAN BAKED 18/36

OYSTER BUTTER | PARMESAN CHEESE



STARTERS

SOUP & SALADS

COCONUT SHRIMP	19	MIXED GREENS HOUSE-MADE CROUTONS TOMATOES CUCUMBERS	7
CALAMARI FINGERS CHEF'S MARINARA SAUCE	18	CAESAR SALAD ROMAINE HOUSE-MADE CROUTONS PARMESAN CAESAR DRESSING	9
CRAB CAKE BY THE BAY LUMP MEAT GREMOLATA SAUCE CORN PICO	25	JARDINIÈRE SALAD MIXED GREENS RED ONION AVOCADO MANDARIN MANGO STRAWBERRY TOASTED ALMONDS PASSION FRUIT VINAIGRETTE	
LOBSTER TACOS CHEF'S CREPES LOBSTER CLAWS CORN PICO MICRO CILANTRO SOUR CREAM SALSA	25 ⊃	PEAR SALAD MIXED GREENS PEARS DRIED CHERRIES BLEU CHEESE CANDIE PECANS CHAMPAGNE VINAIGRETTE	18
STUFFED SQUASH BROILED SQUASH FETA CREAM CHEESE SMOKED GOUDA HEI ROASTED TOMATOES	19 RBS	TUNA SALAD SEARED TUNA ARUGULA TOMATOES RED ONION AVOCADO LEMON OIL (GF)	29
		SOUP DU JOUR CHEF'S CHOICE	14

FOCACCIA FLATBREADS

PEPPERONI FLATBREAD 21

PEPPERONI I CHEESE

GREEK MEDITERRANEAN 22

ARTICHOKE HEARTS | ROASTED TOMATOES | ONIONS | TOMATO SAUCE | OREGANO | FETA

SEAFOOD SPECIALTY ENTRÉES

COCONUT CRUSTED GROUPER

8 OZ PAN-FRIED COCONUT ENCRUSTED I HAWAIIAN RICE I LEMON CREAM SAUCE

KING CRAB LEGS

Market Price

8 OZ. BLACKENED | CAJUN | OR GRILLED | SEASONAL VEGGIES |

POTATOES (GE)

I I/4 LBS. I ALASKAN KING CRAB | DRAWN BUTTER (GF)

CREAM SAUCE | LEMON BUTTER | CORN | PEPPERS

GRILLED TUNA STEAK | WASABI MASHED POTATOES | KOREAN BBQ

PARM CRUSTED SNAPPER

CRAB FRIED RICE | GARLIC | LEMON BEURRE BLANC | SOY SAUCE | TOGARASHI SAUCE | SCALLIONS | MUSHROOMS | CARROTS

BROWN BUTTER SCALLOPS COUSCOUS | SUCCOTASH | PORK BELLY | ROASTED RED PEPPER

CHAR-GRILLED TUNA STEAK

60

60

TWIN LOBSTER TAILS

TWO 6 OZ LOBSTER TAILS | DRAWN BUTTER | POTATOES | SEASONAL VEGGIES (COLD WATER LOBSTER) (GF)

ENTRÉES

CHICKEN PICCATA

FISH OF THE DAY

COGNAC FILET PASTA

55

GRILLED CHICKEN | BUTTER | CREAM | GARLIC | LEMON | CAPERS | POTATOES | SEASONAL VEGGIES COGNAC SAUCE

RIBBON PASTA | 6 OZ SLICED FILET | SAUTEED MUSHROOMS |

CRAB DIANE

8 OZ FILET | CRABMEAT | HOLLANDAISE SAUCE | RED WINE REDUCTION SAUCE | POTATO | SEASONAL VEGGIE (GF) $\,80\,$

PREMIUM HAND CUT STEAKS

8 OZ CENTER CUT FILET

70

ROSEMARY RIBEYE

65

14 OZ MESQUITE RIBEYE I ROSEMARY BUTTER I POTATOES I SEASONAL VEGGIES (GF) 8OZ | POTATOES | SEASONAL VEGGIES (GF)

> SURF & TURF 70 80Z CENTER-CUT FILET | POTATOES | SEASONAL VEGGIES

LOBSTER 32 | KING CRAB 55 | FISH 25 | SCALLOPS 30 | SHRIMP 15

ENHANCEMENTS

COGNAC SAUCE 8

CHIMICHURRI 6

DEMI GLAZE RED WINE REDUCTION 8

ADDITIONS À LA CARTE

BRUSSELS SPROUTS WITH PORK BELLY (GF) 11

GREEN BEANS WITH ROCKEFELLER

CRAB FRIED RICE

MASHED POTATOES (GF) 8

SEASONAL VEGGIES

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.