

## Caviar Service

### Traditional Accompaniments

Toast Points, Egg White & Yolk, Red Onion, Capers, Crème Fraîche

### Imperial Ossetra\* / 165

Large Roe, Crisp & Buttery Finish

### Beluga Caviar\* / 195

Giant Roe, Smooth Salted Finish

## Makimono / Sushi

### Sushi Tower\* / 58

Chef's Selection of Sashimi, Nigiri, Tuna Maki Guest's Choice of Signature Sushi Roll (\$6 additional for Bar Harbor)

### PassionFish Roll\*

Crab Meat, Salmon, Tuna, Shrimp, Hamachi, Masago Roe Mustard Soy Dressing

### Tiger King Roll\*

Tuna, Yellowtail, Salmon, Avocado, Soy Paper, Tiger Sauce

### Tuna Tempura Roll

Spicy Tuna, Avocado, Sesame, Dynamite Sauce

### Salmon Sunrise\*

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

### Joe Versus the Volcano Roll\*

Shrimp Tempura, Avocado, Flame Torched Spicy Tuna, Hot Lava Sauce

### Bar Harbor Roll\*

Spicy Crab, Avocado, Lobster, Masago Roe, Dynamite Sauce

### Dynamite Roll\*

Yellowfin Tuna, Avocado, Ebi Shrimp, Dynamite Sauce Crunch

### Tuna Lovers\* / 43

Nigiri, Sashimi, Spicy Tuna Roll

### Salmon Lovers\* / 43

Nigiri, Sashimi, Salmon Avocado Roll

### Sashimi Assortment\* (Six Pieces) / 32

## Cold

### Classic Peruvian Style Ceviche\*

Habanero, Red Onion, Fresh Lime, Cancha Corn

### "Poisson Cru" Tahitian Style Tuna Tartare\*

Fresh Lime, Coconut Milk, Gyoza Crisp

### "Coctel de Mariscos"

Gulf Shrimp, Spanish Octopus, Ceviche, Cilantro, Valentina Hot Sauce

### Little Gem Caesar Salad

Parmigiano-Reggiano, Fresh Boquerones, Garlic Croutons

### Roasted Heirloom Baby Beet Salad

Clementine, Baby Greens, Feta Cheese, Spiced Almond Vinaigrette

### Seafood Cobb Salad

Chilled Seafood, Smoked Bacon, Avocado, Blue Cheese, Louie Dressing

### Simple Green Salad

Mixed Greens, Champagne Vinaigrette

## Hot

### Char-Broiled Oysters

Garlic Butter, Parmesan Cheese, Warm French Bread

### Harissa Glazed Spanish Octopus

Romesco Hummus, Chickpea Croutons, Smoked Habanero Paprika

### Crispy Buttermilk Fried Calamari

Green Curry Aioli, Marinara, Dynamite Sauce

### Crab & Shrimp Crispy Spring Rolls

Vietnamese Chile Nuoc Cham Dipping Sauce

### Shrimp & Pork Potstickers

Szechuan Chile Oil, Chinese Sweet Soy & Black Vinegar

### Lobster Butternut Squash Bisque

Maine Lobster Meat, Creole Pumpkin Seeds

### Crab & Sweet Corn Chowder

Jumbo Lump Crab, Green Onions



**Entrée prices include your choice of appetizer, entrée and dessert and a special taste from the Chef.**

## From the Raw Bar

### Oysters Fresh Daily\* / 22 | 44

Half Dozen | Dozen

### Iced Jumbo Prawns / 25

### Chilled Maine ½ Lobster / 21

### Crab Cocktail / 23

Key Lime Mustard Sauce

### The Big Daddy\* / 138

12 Oysters, 12 Prawns, Whole Lobster, Stone Crab Claws

### Mini Me\* / 69

Half Order of the Big Daddy

## Chef's Specialties

### Louisiana Seafood Gumbo / 76

Crab, Shrimp, Catch, Andouille Sausage, Mahatma Rice

### Red Thai Curry Lobster / 88

Golden Pineapple, Jasmine Rice, Thai Lime

### Tandoori Spiced Salmon / 78

Dal Makhani, Indian Tomato Butter, Traditional Chutneys, Papadum Crisp

### Virginia Peanut Crusted Halibut / 88

Green Papaya Salad, Passion Fruit Panang

### Caramelized Nantucket Bay Scallops / 85

Saffron Carnaroli Risotto, English Peas, Parmesan Reggiano

### Bahian Style Seafood Moqueca / 82

Lobster, Clams, Crawfish, Crab, Calamari, Baccala, Shrimp, Coconut Broth

### Whole Crispy Flounder / MP

Sunomono Cucumber Salad, Spicy Chili Nam Pla, Tamarind Sauce

## Fresh Catch

*(Simply grilled, lemon, parsley, sea salt, EVOO, choice of sauce and side)*

**Sauce Selections:** Salsa Verde, Romesco, Red Thai Curry, Lemon Beurre Blanc, and Classic Tartar

### Jumbo Lump Crab Cakes / 95

Fishing Creek, Maryland

### Char-Grilled Whole Bronzino / 87

Mediterranean Sea, Turkey

### Blackened Mahi Mahi / 85

Rock Hall, Maryland

### Arctic Char / 79

Reykjavik, Iceland

### Char-Grilled Swordfish / 85

Point Judith, Rhode Island

### Jumbo Sea Scallops / 87

George's Bank, Massachusetts

### Rainbow Trout / 79

Rocky Mount, North Carolina

### 16oz. USDA Prime NY Strip\* / 104

## Sides 12

### Szechuan Eggplant

### Green Beans Almandine

### Crispy Brussels Sprouts

### Simple Green Salad

### Sweet Potato Fries

### Sautéed Cremini Mushrooms

### Szechuan Long Beans

### Caesar Salad

### Boardwalk French Fries

### Grilled Asparagus

### Mac N' Jack (Add Lobster or Crab +13)

### Yukon Gold Potato Purée (Add Lobster or Crab +13)

- Executive Chef Christopher Clime -

*\*THESE ARE RAW OR UNCOOKED ITEMS. CONSUMING MEATS, POULTRY, OR SHELLFISH. MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. Please let your server know of all allergies or food restrictions.*