

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

Crispy Brussels Sprouts

Sweet Potato Fries

Szechuan Long Beans

Boardwalk French Fries

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

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

Green Beans Almandine

Simple Green Salad

Sautéed Cremini Mushrooms

Caesar Salad

Grilled Asparagus

- 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.*