

# DINNER MENU

## **From The Raw Bar**

Oysters Fresh Daily (Ask Your Server)\*, ½ Dozen

13

Wild Wellfleet Clams\*, ½ Dozen

7

Iced Jumbo Shrimp Cocktail\*, ½ Dozen

Homemade Cocktail Sauce

11

Poached Chilled Lobster\*, ½ Lobster

AQ

Fresh Florida Stone Crab Claw\*, Each

Key Lime Mustard Sauce

AQ

The Big Daddy

69

## **Makimono / Sushi**

California Roll\*

Jumbo Lump Crab Meat, Avocado, Cucumber, Masago Roe

9

Spicy Tuna Roll\*

#1 Bigeye Tuna, Avocado, Cucumber, Spicy Sauce

11

Woodstock Roll\*

Brown Rice, Asparagus, Cucumber, Bean Curd Tofu

11

Rock “n” Roll\*

Spicy Tuna, Jumbo Lump Crab, Cream Cheese, Eel,

Avocado, Dynamite Sauce

13

Kamikaze Roll\*

Tempura Prawns, Avocado, Spicy Ahi Tuna

15

PassionFish Roll\*

Our Version Of The Rainbow Roll, Masago Roe, Mustard Soy Dressing

13

Sea Spider Roll\*

Crispy Soft Shell Crab, Crabmeat, Cucumber, Sesame Seeds, Masago Roe

13

Captain Crunch Roll\*

Tempura Shrimp + Tiger Shrimp, Cucumber, Avocado, Kabiyaki

14

Nigiri Sushi\*

(2 Pieces Per Order)

Yellowfin Tuna - 6 / Hamachi - 7 / Shrimp - 5

Smoked Eel - 6 / Salmon - 5

### **Pair Your Sushi With A Flight Of Sake**

**Any Three Sakes For \$10**

Sho Chiku Bai Hot Sake

Hakkaisan Honjozo

Yuki No Boshu, Junmai Ginjo

Tomio Junmai Dai-Ginjo

Momokawa Pearl Unfiltered/Uncut

Momokawa Asian Pear Sake

Momokawa Raspberry Sake

## **Cold**

Classic Peruvian Style Ceviche\*

Fresh Lime Juice, Red Onion, Habanero

9

Yucatan Shrimp + Ceviche “Cocktail”\*

Pico de Gallo, Avocado, Crisp Corn Tortillas

10

Hamachi Crudo\*

Ruby Red Grapefruit, Jalapeño, Sweet Soy, Green Tea Sea Salt

10

Spicy Ahi Tuna Tartare\*

Pickled Ginger, Sesame, Crisp Wonton, Ponzu

11

## **Hot**

Crispy Fried “Buffalo” Oysters

Two Celery Blue Cheese Slaw, Frank’s Louisiana Hot Sauce

11

Grilled Baby Octopus

Greek Salad, Warm Halloumi Cheese, Tzatsiki

12

Steamed Blue Hill Bay Mussels Veracruz

Tomato Sofrito, Capers, Olives, Jalapeño, Beer

12

Baked Clams Casino

Pancetta, Vidalia Onions, Red Bell Peppers, Parmesan Crust

11

Crispy Vietnamese Crab + Shrimp Springrolls

Bibb Lettuce, Nuoc Cham Dipping Sauce

10

“Bucket Of Clams” Crispy Fried Ipswich Clams

Butter Pickle Tartar Sauce

12

## Soups

Blue Crab + Corn Chowder

Crabmeat, Green Onions

Cup Bowl  
5 9

Louisiana Seafood Gumbo

Mahatma Long Grain Rice

Cup Bowl  
5 9

Lobster + Butternut Squash Bisque

Maine Lobster, Pepitas, Queso Fresco

Cup Bowl  
5 9

## Salads

Simple Green Salad

Champagne Vinaigrette

8

Beet Salad

Farm Fresh Goat Cheese, Greens, Spiced Pecan Vinaigrette

9

Baby-Blue Caesar

Baby Romaine Lettuce, "Great Hill" Blue Cheese

9

## Specialties

Whole Crispy Flounder

Spicy Tamarind Chili Nam Pla, Cucumber Sunomona Salad

28

Fishermans' Wharf Cioppino

Prawns, Clams, Mussels, Today's Catch, Crusty Warm Garlic Bread

28

Red Thai Curry Lobster "Claypot"

Golden Pineapple, Jasmine Rice, Kaffir Lime

35

Pan Seared Day Boat Scallops

Trofie Pasta, Acorn Squash, Shiitake Mushrooms, Benton Bacon

25

Monkfish "Osso Bucco" Milanese

Saffron Pearl Pasta Risotto, Basil Pesto Marinara, Prosciutto Crisp

23

Char Grilled Creole Salmon

Hopping John Grits, Shrimp Etouffé, Crispy Prawn

24

Low Country Black Grouper

Lobster, Holy Trinity, Sweet Potato Puree

26

## Simply Fresh From The Sea

Saturday, October 24, 2009

*Grilled ala Plancha, Extra Virgin Olive Oil, Lemon, Sea Salt  
Choice Of One Accompanying Sauce + One Side*

Arctic Char – Reykjavik, Iceland - \$26

Sea Bass – Puerto Montt, Chile- \$30

Jumbo Lump Crab Cakes – Gulf Shores, Alabama - \$28

Whole Branzino – Greece - \$30

Swordfish – Fort Lauderdale, Florida - \$26

Trout – Asheville, North Carolina - \$22

Mahi-Mahi – Jaco Beach, Costa Rica - \$26

**Salsa Verde, Romesco, Red Thai Curry,  
Lemon Beurre Blanc, Classic Tartar**

## Last, But Not Forgotten

Choice Of One Side

Grilled 12 oz NY Strip Steak\*

33

Herb Marinated Grilled Half Chicken

19

## Sides (All Sides 6)

Creamed Spinach

Boardwalk Bucket of French Fries

Szechuan Eggplant

Sweet Potato Puree

Jasmine Rice, Red Thai Curry Sauce

Mac n' Jack

Yukon Gold Mashed Potatoes

Simple Green Salad

Sautéed Baby Carrots

Haricot Vert Amandine

*\*Are Raw Or Undercooked and Consuming Meats, Poultry, Seafood Or Shellfish May  
Increase Your Risk Of Food Borne Illness, Especially If You Have Certain Medical  
Conditions.*

*Guests With Food Related Allergies Should Inform  
Their Server Prior To Ordering*

A Gratuity Of 20% Will Be Added To Parties Of Six Or More

**Chef Owner – Jeff Tunks**

**Executive Chef – Christopher Clime**

**Sushi Chef – No Won Park**