

## DINNER MENU

### **From The Raw Bar**

Oysters Fresh Daily (Ask Your Server)\*, ½ Dozen  
14

Wild Wellfleet Clams\*  
7

Iced Jumbo Shrimp Cocktail\*, ½ Dozen  
Homemade Cocktail Sauce  
11

Poached Chilled Lobster\*, ½ Lobster  
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

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

### **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 “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**

Grilled Baby Octopus  
Greek Salad, Warm Halloumi Cheese, Tzatsiki  
12

Fried Chesapeake Bay Oysters  
Chipotle Coleslaw, New Orleans Remoulade  
9

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

Vine Ripe Tomato + Lobster Gazpacho

10

## 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

Tower of Crab

Jumbo Softshell Crab + Jumbo Lump Crabcake

Corn Okra Relish

30

Whole Crispy Flounder

Spicy Tamarind Chili Nam Pla, Cucumber Sunomona Salad

29

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

"Washingtonian Top 25 Dishes 2009"

35

Pan Seared Day Boat Scallops

Trofie Pasta, Honey Mushrooms, Benton Bacon, Spring Peas

25

Blackened Ahi Tuna "Kung Pao"

Nishiki Rice Stir Fry, Chili Spiced Peanuts

28

Caribbean Jerk Salmon

Fufu Mash, Mango Salsa, Toasted Coconut

24

Macadamia Nut Crusted Halibut

Green Papaya Salad, Passion Fruit Panang

26

## Simply Fresh From The Sea

Saturday, June 26, 2010

***Grilled ala Plancha, Extra Virgin Olive Oil, Lemon, Sea Salt***

***Choice Of One Accompanying Sauce + One Side***

Crab Cakes –Wild Caught, Indonesia - \$32

Whole Red Snapper –Southampton, Bermuda - \$32

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

Trout – Asheville, North Carolina - \$25

Wild King Salmon – Kenai River, Alaska - \$30

Swordfish – Fort Lauderdale, Florida - \$27

Blackened Kijiki – Big Island, Hawaii - \$26

**Salsa Verde, Romesco, Red Thai Curry,**

**Lemon Beurre Blanc, Classic Tartar**

## Last, But Not Forgotten

Choice Of One Side

Grilled 12 oz USDA Prime NY Strip Steak

33

Roasted Chicken Breast

22

Surf 'n' Turf

Crabcake, Lobster Tail or Grilled Prawns

+12

## Sides (All Sides 6)

Boardwalk Bucket of French Fries

Szechuan Eggplant

Sweet Potato Fries

Jasmine Rice, Red Thai Curry Sauce

Mac n' Jack

Yukon Gold Mashed Potatoes

Simple Green Salad

Fricassee of Summer Vegetables

Haricot Vert Amandine

Grilled Asparagus

***\*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.***

**20% Gratuity Will Be Added To Parties of Six or Mo**