

# Oysters on the Half Shell

Oysters (Atlantic & Pacific) (gf)	Half 23	Dozen 44
Premium Oysters (Ask Your Server)	Half 29	Dozen 58
Dressed Oyster Salmon Roe, Wasabi Tobiko, Lime, Soy Sauce, Sriracha, Sesame Oil & Daikon Radish		Dozen 50
Umami Fried Oysters	Half 21	Dozen 40

Panko Breaded, Topped with Bonito Flakes, Furikake, Okonomi Sauce & Kewpie Mayonnaise

## **Seafood Towers**

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	<b>Grand 90</b> (2 - 3 People)	<b>Deluxe 150</b> (4 - 6 People)
West Coast Oysters	3 Each	6 Each
East Coast Oysters	3 Each	6 Each
Littleneck Clams	2 Each	4 Each
Whole Lobster	One Half	One Whole
Jonah Crab Claws	Half Pound	Whole Pound
Poached Shrimp	Half Pound	Whole Pound
Snow Crab Legs		Half Pound

## **Starters**

Ocean Poached Shrimp Cocktail Served with Dijonaise, Classic Cocktail Sauc	e & Bi	Half Pound 21 Pound 38
Ocean Poached Whole Lobster Served with Dijonaise, Classic Cocktail Sauc	e & Bu	Half 32 Whole 60
Lobster Bisque Brandied Creme Fraiche & Fresh Chive Oil	18	Classic Caesar Salad (veg) 15 Herbed Croutons, Shaved Parmesan
New England Clam Chowder Chopped Clams, Diced Potatoes	16	Add 5 Shrimp 16 Add (5oz) Grilled Chicken 12
& Fresh Herbs	E	Cucumber & Seaweed Salad18Marinated Korean Sliced Cucumber & Seaweed Salad
Steamed Edamame In the Shell, Smoked Salt	5	Ahi Tung Poke 22

#### Ahi Tuna Poke

Marinated Ahi Tuna, Avocado, Nori, Cucumber, Sesame Seeds, Fried Shrimp Chips & Spicy Mayonnaise

22

### Market Price Chilled Shellfish (Half Pound/Pound) Snow Crab Legs / King Crab Legs / Jonah Crab Claws

## Entrées

Miso Ramen Noodles, Green Onion, Wakame, Enoki Mushroom, Marinated Tofu, Seafood Broth, Soft Poached Egg & Naruto (Fishcake) Add Spicy Chili Garlic 1 / Add Shrimp 16 / Add Chashu (Pork) 11	25
Cioppino Stew Diver Scallops, Shrimp, Clams, Fresh Fish, Tomatoes, Red Wine, Saffron & Peppers	38
Specialty Pan Roast Shrimp, Scallops, Clams, Lobster, San Marzano Tomatoes, Red Wine, Peppers, Cream & Rice	48
Sausage & Seafood Gumbo Andouille Smoked Sausage, Roma Tomatoes, Okra, Shrimp, Crawfish & Steamed Rice	38
Linguine Alle Vongole Linguini Pasta, Clams, White Wine, Lemon & Garlic	32

## Sushi

	Maki Rolls		Nigiri &	. Sashimi
Citrus Hamachi	26	Hotate (Diver Scallop)	16	28
Avocado, Cucumber, Mandarin Orange, Rice Crisp & Citrus Vinaigrette		Unagi (Freshwater Eel)	10	
Philli Beet	20	Hamachi (Yellowtail)	9	15
Beet Cured Salmon, Cream Cheese, Cucumber topped with Toasted Sesame Seeds & Panko		Tograshi Hamachi (Spicy Yellowt		16
Crunchy	20	Sake (Salmon)	9	13
Tempura Shrimp, Carrot, Crab & Avocado topped with Fried Garlic & Panko	,	Beet Cured Salmon	9	13
Diver Scallop	24	Suzuki (Striped Bass)	8	10
Scallop, Cucumber, Pickled Daikon Radisl Kewpie Mayonnaise, Eel Sauce & Tobiko		Ebi (Poached Shrimp)	8	
Caterpillar	20	Maguro (Bluefin Tuna)	11	18
Cucumber & Eel topped with Avocado, Eel Sauce & Sriracha		Spicy Tuna	9	15
California Cucumber	22	Wasabi Tobiko (Flying Fish Roe)	6	
Cucumber Wrapped Crab & Avocado topped with Furikake & Soy Caramel		lkura (Salmon Roe)	6	
Spicy Tuna	18	Tamago (Sweet Omelet)	10	
Ahi Tuna, Green Onions, Sriracha Aïoli & Chili Oil		Albacore (Bincho Maguro)	12	20
<b>Rainbow</b> Crab, Cucumber, Tuna, Salmon, Hamach Carrot, Daikon, Spicy Mayo & Eel Sauce	<b>20</b> i,	<b>Chirashi Platter</b> Chef's Selection of Fish, Rice, Cucu Salmon Roe, Tobiko, Pickled Daikor Wasabi & Pickled Ginger		40

## Dessert

### Chocolate Ganache Torta

Salted Caramel Gelato, Grand Cru Mousse, Raspberry Coulis & Fresh Berries

## Beverages

4

Sodas (Free Refills) 11 Pepsi, Diet Pepsi, Pepsi Zero Sugar, Starry Lemon, Root Beer, Raspberry Iced Tea, Ginger Ale

#### Banana Cremé Brulée Banana Custard, Caramelizad Sugar & Fresh Berries

#### Ice Cream Sundae

French Vanilla Ice Cream, Chocolate Fudge, & Whipped Cream

### Gelato & Sorbet (3 Scoops)

Gelato: Vanilla, Chocolate, Salted Caramel, Pistachio

Sorbet: Raspberry, Mango

11	Lemonade	4
	Brewed Iced Tea	7
9	Hot Tea (w/Lemon Wedges) Green, Chamomile, Earl Grey	4
	San Pellegrino (Sparkling Water)	10
9	Acqua Panna (Still Water)	10
	Fruit Juice (No Free Refill) Apple, Orange, Pineapple, Grapefruit, Cranberry	7
	Hot Coffee (Regular, Decaf)	7
	Espresso (Regular, Decaf)	7

Menu subject to change. Gratuities and local applicable taxes not included in price. For parties of 8 or more an 18% gratuity will be added. \$6 split charge per item. If you have a food allergy, please speak to the chef, manager or your server. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.