

# Oysters on the Half Shell

| Oysters (Atlantic & Pacific) (gf)  | Half 23 | Dozen 44 |
|--|---------|----------|
| Premium Oysters (Ask Your Server)  | Half 29 | Dozen 58 |
| Dressed Oyster<br>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**

| ····               |                                   |                                     |
|--------------------|-----------------------------------|-------------------------------------|
|                    | <b>Grand 90</b><br>(2 - 3 People) | <b>Deluxe 150</b><br>(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<br>Served with Dijonaise, Classic Cocktail Sauc | e & Bi | Half Pound 21 Pound 38   |
|---|--------|--|
| Ocean Poached Whole Lobster<br>Served with Dijonaise, Classic Cocktail Sauc   | e & Bu | Half 32 Whole 60   |
| Lobster Bisque<br>Brandied Creme Fraiche & Fresh Chive Oil                    | 18     | Classic Caesar Salad (veg) 15<br>Herbed Croutons, Shaved Parmesan          |
| New England Clam Chowder<br>Chopped Clams, Diced Potatoes                     | 16     | Add 5 Shrimp 16<br>Add (5oz) Grilled Chicken 12                            |
| & Fresh Herbs   | E      | Cucumber & Seaweed Salad18Marinated Korean Sliced Cucumber & Seaweed Salad |
| Steamed Edamame<br>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<br>Noodles, Green Onion, Wakame, Enoki Mushroom, Marinated Tofu, Seafood Broth,<br>Soft Poached Egg & Naruto (Fishcake)<br>Add Spicy Chili Garlic 1 / Add Shrimp 16 / Add Chashu (Pork) 11 | 25 |
|---|----|
| Cioppino Stew<br>Diver Scallops, Shrimp, Clams, Fresh Fish, Tomatoes, Red Wine, Saffron & Peppers   | 38 |
| Specialty Pan Roast<br>Shrimp, Scallops, Clams, Lobster, San Marzano Tomatoes, Red Wine, Peppers, Cream & Rice  | 48 |
| Sausage & Seafood Gumbo<br>Andouille Smoked Sausage, Roma Tomatoes, Okra, Shrimp, Crawfish & Steamed Rice   | 38 |
| Linguine Alle Vongole<br>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,<br>Rice Crisp & Citrus Vinaigrette                           |                 | Unagi (Freshwater Eel)   | 10       |           |
| Philli Beet  | 20              | Hamachi (Yellowtail)   | 9        | 15        |
| Beet Cured Salmon, Cream Cheese,<br>Cucumber topped with Toasted Sesame<br>Seeds & Panko         |                 | Tograshi Hamachi (Spicy Yellowt  |          | 16        |
| Crunchy  | 20              | Sake (Salmon)  | 9        | 13        |
| Tempura Shrimp, Carrot, Crab & Avocado<br>topped with Fried Garlic & Panko                       | ,               | Beet Cured Salmon  | 9        | 13        |
| Diver Scallop  | 24              | Suzuki (Striped Bass)  | 8        | 10        |
| Scallop, Cucumber, Pickled Daikon Radisl<br>Kewpie Mayonnaise, Eel Sauce & Tobiko                |                 | Ebi (Poached Shrimp)   | 8        |           |
| Caterpillar  | 20              | Maguro (Bluefin Tuna)  | 11       | 18        |
| Cucumber & Eel topped with Avocado,<br>Eel Sauce & Sriracha                                      |                 | Spicy Tuna   | 9        | 15        |
| California Cucumber  | 22              | Wasabi Tobiko (Flying Fish Roe)  | 6        |           |
| Cucumber Wrapped Crab & Avocado<br>topped with Furikake & Soy Caramel                            |                 | lkura (Salmon Roe)   | 6        |           |
| Spicy Tuna   | 18              | Tamago (Sweet Omelet)  | 10       |           |
| Ahi Tuna, Green Onions, Sriracha Aïoli<br>& Chili Oil  |                 | Albacore (Bincho Maguro)   | 12       | 20        |
| <b>Rainbow</b><br>Crab, Cucumber, Tuna, Salmon, Hamach<br>Carrot, Daikon, Spicy Mayo & Eel Sauce | <b>20</b><br>i, | <b>Chirashi Platter</b><br>Chef's Selection of Fish, Rice, Cucu<br>Salmon Roe, Tobiko, Pickled Daikor<br>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)<br>Green, Chamomile, Earl Grey                         | 4  |
|    | San Pellegrino (Sparkling Water)  | 10 |
| 9  | Acqua Panna (Still Water)   | 10 |
|    | Fruit Juice (No Free Refill)<br>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.