



Chilled Seafood

Oysters (Atlantic & Pacific) (gf)	Half 23	Dozen 44
Premium Oysters (Kumamoto)	Half 30	Dozen 58
Ponzu Oyster Shooters	Each 8	Half 32
Kumamoto Oysters, Ponzu, Grated Ginger & Red Tobiko		
Add Quail Egg	Add 2	Add 8
Add Sake	Add 1	Add 6
Poached Lobster (gf)	Half 40	Whole 80
Served with Dijonnaise, Classic Cocktail Sauce & Drawn Butter		
Poached Shrimp (gf)	Half 22	Pound 40
Served with Dijonnaise, Classic Cocktail Sauce & Drawn Butter		
Snow Crab Legs	Half 30	Pound 57
Served Steamed or Cold with Lemon & Drawn Butter		

Seafood Towers

	Grand 105 (2 - 3 people)	Deluxe 160 (4 - 6 people)
West Coast Oysters	3 Each	6 Each
East Coast Oysters	3 Each	6 Each
Manila Clams	2 Each	4 Each
Chilled Lobster	Half	Whole
Poached Shrimp	Half	Pound
Snow Crab Legs	Half	Pound

Salt & Fin Sashimi Combinations

Served on a Bed of Ice Under a Steaming Bowl of Dry Ice with Ginger, Wasabi, Soy Daikon Oroshi, Sashimi, Daikon & Lemon Garnish

High Tide	65	King Tide	95	Tsunami	125
Tuna, Salmon, Hamachi & Albacore					
Tuna, Salmon, Hamachi, Albacore, Ono & Ikura					
Tuna, Salmon, Hamachi, Albacore, Ono, Ikura, Uni & Otoro					

Starters

Salt & Fin Crab Cake	24	Smoked Brussels Sprouts	17
Old Bayonnaise, Fennel & Citrus Salad		Bacon Jam, Brussels Sprouts, Parmesan & Spiced Pistachios	
Cornmeal Dusted Calamari	20	Chef's Selection of Artisan Bread	12
Semolina-Crusted, Cherry Peppers, Tartar Sauce & Spicy Cioppino		Served with Whipped Butter	
		Add Garlic Spread	+3
Pan Seared Scallops	29	Ahi Tuna Tartare	24
U10 Scallops, Yuzu Crème Fraîche, House-Made Pesto & Arugula		Fine Chopped Tuna, Avocado Mousse, Black Truffle, Ponzu, Quail Egg, Dijonnaise & Waffle Chips	
Lobster Arancini	22	Smoked Chimichurri Octopus	26
Lobster Risotto, Lobster Meat, House Cheese Blend, Roasted Pepper Coulis & House-Made Pesto		Grilled Octopus, Chimichurri, Roasted Tomato Purée & Olive Tapenade	

Soups

Lobster Bisque	18	New England Clam Chowder	16
Crème Fraîche & Fresh Basil Oil		Manilla Clam Meat, Diced Potatoes & Fresh Herbs	

Salads

Caesar Salad	15	Mixed Greens Salad (veg)	15
<i>Romaine Lettuce, House Dressing, Herbed Croutons & Shaved Parmesan</i>		<i>Mesclun Greens, Carrots, Cucumber, Heirloom Cherry Tomatoes, Balsamic Vinaigrette & Herbed Croutons</i>	
Kale & Berry Salad	15	Seafood Combo Louie Salad (gf)	35
<i>Kale, Strawberries, Blackberries, Raspberries, Cucumber, Quinoa, Feta & Candied Pecans</i>		<i>Baby Iceberg Lettuce, Spiced Louie Dressing, Crab, Jumbo Shrimp, Shrimp, Hard-Cooked Eggs, Asparagus, Cherry Tomatoes, Kalamata Olives & Green Olives</i>	
Add Proteins to your Salad:			
<i>Seared Halibut (7oz)</i>	35	<i>Filet Mignon (6oz)</i>	37
<i>Seared Ahi Tuna (6oz)</i>	22	<i>Grilled Chicken (6oz)</i>	12
<i>Grilled Salmon (7oz)</i>	20	<i>Grilled Shrimp (5 pcs)</i>	17
		<i>Diver Scallops (each)</i>	8

Maki Sushi

California Roll	16	Firecracker	25
Crab, Avocado, Cucumber & Furikake		Spicy Tuna & Albacore on Top Torched, Shrimp Tempura, Cucumber, Carrots, Spicy Mayo & Eel Sauce, Sriracha & Sliced Jalapeño	
Rainbow Roll	25	S & F Specialty	26
Crab, Cucumber, Carrot & Daikon Topped with Tuna, Salmon & Hamachi		Salmon & Tuna on Top, Lobster Meat, Cucumber, Carrots, Poke Sauce & Ikura	
Spicy Tuna Roll (sp)	16	Crunchy Roll	20
Chopped Tuna, Green Onions, Sriracha & Chili Oil		Shrimp Tempura, Cucumber, Carrots, Avocado, Tempura Bits, Spicy Mayo & Eel Sauce	

(v) Vegan; (gf) Gluten free; (veg) Vegetarian; (sp) Spicy
Menu subject to change. Gratuities and local applicable taxes not included in price. For parties of 6 or more a 21% 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.

Entrées

Pan-Seared Halibut 48 <i>Alaskan Halibut, Sautéed Garlic Spinach, Mushroom Medley, Garlic Potato Purée, Fresh Dill, Capers & Lemon Sauce</i> <i>Pairs with Duckhorn Sauvignon Blanc</i>	Chilean Sea Bass 60 <i>Lobster Saffron Risotto, Bruschetta Tomatoes, Orange Zest Cioppino & Micro Basil</i> <i>Pairs with Eberle Viognier</i>
Seafood Carbonara 47 <i>Crispy Pancetta, Clams, Shrimp, Calamari, Creamy Egg Yolk, Parmesan, Fresh Pappardelle Pasta & Chives</i> <i>Pairs with Domaine Pichot Vouvray</i>	Maine Lobster Roll 36 <i>Creamy Lobster Salad, Grilled Brioche Roll, Chives, Dill, Hand-Cut Seasoned Fries, Served with Lobster Butter</i> <i>Pairs with Tagent Albariño</i>
Misoyaki Caramelized Cod 40 <i>7oz Glazed Cod, Kombu White Rice, Mushroom Medley, Lumpia Wrapper Crown & House-Made Eel Sauce</i> <i>Pairs with Termes Tempranillo</i>	Lemon Caper Grilled Salmon 38 <i>Salmon Filet, Sautéed Mustard Greens, Garlic Smashed Fingerlings, Roasted Pepper Purée, Served with a Lemon & Caper Butter Sauce</i> <i>Pairs with J. Lohr Petite Sirah</i>
Chicken Marsala 37 <i>Chicken Scallopini, Creamy Mushroom Marsala, Pappardelle Pasta, Frenched Carrots & Haricots Vert</i> <i>Pairs with Villa Sandi Pinot Grigio</i>	18oz Boneless Beef Ribeye Steak 80 <i>Dry-Rubbed, Served with Garlic Broccolini, Garlic Potato Purée & Wild Mushroom Sauce</i> <i>Pairs with Justin Cabernet</i>
Fish & Chips 34 <i>Beer-Battered Cod & Shrimp, Hand-Cut Seasoned Fries & Tartar Sauce</i> <i>Pairs with Jeio Prosecco</i>	Filet & Lobster Tail 67 <i>Filet Mignon, Lobster Tail, Garlic Mash, Grilled Asparagus, Frenched Carrots & Peppercorn Demi Glaze</i> <i>Pairs with Felsina Chianti Classico</i>
Shrimp Fettucine Alfredo 37 <i>Fettucine, Creamy Alfredo, Garlic Shrimp & Parmesan Crisps</i> <i>Pairs with Hartford Chardonnay</i>	Make it "Surf & Turf" <i>Add 10oz Lemon Butter Lobster Tail</i> +55 <i>Add (5) Blackened or Grilled Shrimp</i> +17 <i>Add Compound Butter, Lemon Herbed, Smokey Steak, Mushroom Soy, Black & Blue</i> +5
Specialty Shellfish Pan Roast 53 <i>Shrimp, Scallops, Clams, Mussels, Lobster Tail, Fresh Fish, San Marzano Tomatoes, Cream, Steamed Rice & Pancetta</i> <i>Pairs with J. Lohr Petite Sirah</i>	Chef's Special Market Price <i>Ask Your Server For Details</i>

Whole Fish

Branzino - European Seabass 69 <i>Served Open Faced with Jasmine Rice, Pickled Vegetables & Chimichurri</i> <i>Pairs with J. Lohr Bay Mist Riesling</i>
Red Snapper 62 <i>Served Whole, Stuffed with Herbs, Lemon & Garlic, Served with Caper Dill Butter, Kombu Jasmine Rice & Chimichurri</i> <i>Pairs with Tagent Albariño</i>

Sides

Sautéed Fresh Spinach 10	Jasmine Rice (v) 7
Sautéed Mushrooms 12	Garlic Broccolini 12
Baby Bok Choy (veg) 12 <i>Soy Butter & Red Chili Flakes</i>	Grilled Asparagus 12
Garlic Potato Purée 10 <i>Roasted Garlic</i>	Truffle Mac & Cheese 12 <i>Cavatappi Pasta & Truffle Zest</i>
Seasoned Fries (v) 10 <i>Hand-Cut Potatoes & House Seasoning Blend</i>	Lobster Mac & Cheese 40 <i>with Butter Poached Lobster Tail</i>

Desserts

Cherry Swirl Cheesecake 12 <i>Oreo Cookie Crust, Cherry Coulis, Shaved White Chocolate & Black Cherries</i>
Chocolate Ganache Torte 13 <i>Grand Cru Mousse, Berry Swirl, Raspberry Coulis & Fresh Berries</i>
Ume Crème Brûlée 11 <i>Salted Plum Custard, Caramelized Sugar, Blackberries & Strawberries</i>
Ice Cream Sundae 12 <i>French Vanilla Ice Cream, Chocolate Fudge & Whipped Cream</i>
Gelato & Sorbet (3 scoops) 9 <i>Gelato: Vanilla Chocolate Salted Caramel Pistachio</i> <i>Sorbet: Raspberry Mango</i>

Beverages

Sodas (free refills) 4 <i>Pepsi, Pepsi Zero Sugar, Diet Pepsi, Starry Lemon, MUG Root Beer, Brisk Raspberry Iced Tea, Brewed Iced Tea, Arnold Palmer, Schweppes Ginger Ale, Tropicana Lemonade</i> (No free refills on the following)
Hot Tea 4 <i>Green, Chamomile, Earl Grey, Mint</i>
San Pellegrino (sparkling water) 10
Acqua Panna (still water) 10
Red Bull (reg or sugar free) 4.25
Fruit Juice 7 <i>Apple, Orange, Pineapple, Grapefruit, Cranberry</i>
Tomato Juice 5
Hot Coffee (regular, decaf) 7