

RAW BAR

OYSTERS

MALPEQUE nova scotia	3.00	FISHERS ISLAND long island	3.75
SKOOKUM INLET washington	3.50	PEMAQUID maine	3.75
ROYAL MIYAGI british columbia	3.50	KUMAMOTO oregon	3.75
HOG ISLAND california	3.75	3 EAST, 3 WEST	16
BLUE ISLAND long island	3.50	spicy cocktail sauce, mignonette tomato horseradish granite	

CLAMS & SHRIMP

LITTLENECK		CHERRYSTONE		SHRIMP	
6 pc	9	6 pc	8	4 pc	16
9 pc	13	9 pc	11	8 pc	31
12 pc	17	12 pc	14		

SHELLFISH TIER

MAISON	38	CASTLE	90	PALACE	140
2 jumbo shrimp		1 - 1 lb. lobster		2 - 1 lb. lobsters	
4 oysters (chef selection)		5 jumbo shrimp		8 jumbo shrimp	
4 littleneck clams		8 oysters (chef selection)		16 oysters (chef selection)	
¼ lb. mussels		6 littleneck clams		8 littleneck clams	
2 louisiana crawfish		½ lb. mussels		1 lb. mussels	
2 jonah crab claws		4 louisiana crawfish		4 louisiana crawfish	
scallop ceviche		3 jonah crab claws		6 jonah crab claws	
		scallop ceviche		scallop ceviche	

CAVIAR 1 oz. each

AMERICAN STURGEON	45	RUSSIAN OSETRA	135
black small sturgeon eggs offer a rich yet uncomplicated simple pleasure		medium to dark brown in color golden in cast, firm medium-size caviar beads, full rich nutty character	

SUSHI BAR

NIGIRI & SASHIMI

FLUKE hirame	4	OCTOPUS tako	3
YELLOW TAIL hamachi	4.5	TUNA maguro	4.5
AMBER JACK kanpachi	5	SPICY TUNA	4.5
YELLOW JACK shima aji	8	FRESH SALMON sake	3.5
TOBIKO orange, wasabi	4	SALMON ROE ikura	4.5
SEA URCHIN uni santa barbara	6	BBQ FRESHWATER EEL unagi	5
CRAB MEAT kani	5	EGG tamago	3
SHRIMP ebi	4		

SUSHI & MAKI

BIG EYE TUNA	salmon, crab, arugula, cucumber, soy paper	12
SPICY LOBSTER	tuna, avocado, cilantro	16
BROADWAY	tuna sashimi, apple, scallions, chili oil drizzle	14
RAINBOW ROLL	tuna, kanpachi, salmon	16
CALIFORNIA	fresh crab, mango	10
VEGETARIAN	cucumber, avocado	8
BBQ EEL	cucumber, avocado, tobiko	14
SWEET & SPICY	rock shrimp, pineapple, tempura, jalapeño	12
FLORIDA	shrimp, orange, arugula, tobiko	10
SPICY TUNA	sweet thai chili	10
YELLOWTAIL	shrimp, wonton chips, spicy eel sauce	10