

Appetizers

Maine Lobster Bisque	8.5
<i>shrimp crostino</i>	
Kusshi Oysters & American Paddle Fish Caviar Tasting	14
<i>creme fraîche</i>	
Charred Baby Octopus	13
<i>warm fingerling potatoes / caperberries / lemon-dill vinaigrette</i>	
Salmon & Tuna Tartare	13
<i>taro root chips / sesame / lime zest / lemongrass</i>	
Steamed Shrimp Dumplings	11
<i>chili ponzu sauce</i>	
Maryland Crab Cake	13
<i>classic tartar sauce</i>	
Two of a Kind	11
<i>sampling for two: lobster sliders / shrimp & chorizo pinchos / oyster rockefeller</i> per person	
Calamari	10
<i>crispy lemon / zucchini / haricot verts / spicy tomato relish</i>	
Shrimp & Lobster Spring Rolls	11
<i>spicy coconut sauce / radish salad</i>	

Salads

Thai Green Papaya and Shrimp Salad	12
<i>blood orange / edamame / fresh hearts of palm / chili-white soy vinaigrette</i>	
Pistachio Crusted Goat Cheese & Roasted Beets	10
<i>baby arugula / red grapes / sour cherry dressing</i>	
Ocean Grill Chopped	11
<i>cucumber / feta cheese / tomatoes / kalamata olives / capers roasted peppers / red onion / chick peas / fresh basil</i>	
Classic Caesar	9
<i>ficelle croutons / parmigiano-reggiano</i>	

Sushi & Sashimi

price per piece

Salmon	4	Yellowtail	4.5	Spicy Crab	4.5
Shrimp	3.5	Eel	4	Tuna	4.5
Toro	MP	Fluke	3.5	Salmon Roe	4
Tobiko	3.5	Sea Urchin	5	Spicy Tuna	4.5

House Maki Rolls

Spicy Tuna Roll	9
Fresh Crab California Roll	10
Crunchy Calamari & Spicy Salmon Roll	<i>avocado / tobiko</i> 10
Tempura Shrimp & Spicy Yellowtail Roll	<i>asian pear / ponzu sauce</i> 11
Creamy Wasabi Tuna Roll	<i>tempura crunch / avocado</i> 13
Crispy Shrimp, Mango & Red Tobiko Roll	<i>thai basil / pineapple-wasabi aioli</i> 12
Rainbow Roll	<i>tuna / salmon / hamachi / shrimp / avocado</i> 14
BBQ Eel, Avocado & Papaya Roll	<i>toasted almonds</i> 12
Crispy Filet Mignon Roll	<i>shiitakes / cilantro / bok choy</i> 12
Spicy Lobster & Hamachi Roll	<i>avocado / jalapeño / cilantro aioli</i> 14



Live Maine Lobster

2 lbs. to 5.5 lbs.

\$25 per lb.

Steamed, Broiled or Grilled

served with red bliss potatoes / broccolini

Entrée

Soy Ginger Roasted Cod	25
<i>sticky rice / bok choy / shiitake / sesame-lemongrass reduction</i>	
Wasabi-Sesame Crusted Bigeye Tuna	28
<i>thai basil crispy shrimp / long beans / green papaya salad / soy ginger</i>	
Oven Roasted Chilean Sea Bass	30
<i>shrimp-edamame wontons / hon shimeji mushrooms / thai curry broth</i>	
Roasted 1 lb. Maine Lobster & Jumbo Shrimp	29
<i>brussels sprouts / bacon lardons / fingerlings / navel orange brown butter</i>	
Horseradish Crusted Scottish Salmon	27
<i>goat cheese gnocchi / forest mushrooms / butternut squash nage</i>	
Crabmeat Crusted Mahi-Mahi	24
<i>coconut-pineapple rice / lotus root salad / tamarind glaze</i>	
Seared Sea Scallops & Braised Short Rib	25
<i>celery root puree / green apple & frisée / port wine reduction</i>	
Blackened Swordfish	25
<i>chorizo whipped potatoes / broccolini / chipotle red wine sauce</i>	
Blue Cheese Crusted 8 oz Filet Mignon	29
<i>serrano ham-roasted endive / baby arugula salad / sour cherry demi-glace</i>	
Rosemary Roasted Free Range Chicken	21
<i>porcini mushrooms / goat cheese / spinach / natural jus</i>	

Simply Grilled

All Items are Marinated with Extra Virgin Olive Oil, Lemon, Garlic & Capers.

Choice of one side & one sauce.

Bigeye Tuna	26	Sides	Sauces
Shrimp & Scallop	26	<i>Bok Choy & Shiitake</i>	<i>Soy-Ginger Vinaigrette</i>
Scottish Salmon	25	<i>Grilled New Potatoes & Frisée Salad</i>	<i>Lemon Emulsion</i>
Mahi-Mahi	23	<i>Roasted Brussels Sprouts & Mushrooms</i>	<i>Black Olive Tapenade</i>
Swordfish	24		<i>Chipotle Red Wine</i>
Skirt Steak	22		

18% gratuity will be added to parties of 10 or more

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