Caviar Service

Traditional Accompaniments
Toast Points, Egg White & Yolk, Red Onion, Capers, Crème Fraîche

Imperial Ossetra* / 165
Large Roe, Crisp & Buttery Finish

Beluga Caviar* / 195
Giant Roe, Smooth Salted Finish

Makimono / Sushi

Sushi Tower* / 65
Chef's Selection of Sashimi, Nigiri, Tuna Maki Guest's Choice of Sushi Roll

PassionFish Roll* / 22
Crab Meat, Salmon, Tuna, Shrimp, Hamachi, Masago Roe, Kizame Mayo, Avocado

Spicy Salmon Sushi Roll* / 18
Cucumber, Dynamite Sauce

Tiger King Roll* / 22
Tuna, Yellowtail, Salmon, Avocado, Soy Paper, Tiger Sauce

Tuna Tempura Roll / 21
Spicy Tuna, Avocado, Sesame, Dynamite Sauce

Salmon Sunrise Roll* / 22
Salmon, Spicy Tuna, Avocado, Crunchy Flakes, Yuzu-Sriracha.

Joe Versus the Volcano Roll* / 23
Shrimp Tempura, Avocado, Flame Torched Spicy Tuna, Hot Lava Sauce

Rock 'N' Roll / 24
Tempura Rock Shrimp, Avocado, Cucumber, Tuna, Spicy Mayo, Kabayaki, Green Onion

Dynamite Roll* / 22
Yellowfin Tuna, Avocado, Ebi Shrimp, Dynamite Sauce Crunch

Tuna Lovers* / 55
Nigiri, Sashimi, Spicy Tuna Roll

Salmon Lovers* / 55
Nigiri, Sashimi, Salmon Avocado Roll

Sashimi Assortment* (Six Pieces) / 41

Cold

Classic Peruvian Style Ceviche* / 15
Habanero, Red Onion, Fresh Lime, Cancha Corn

"Poisson Cru" Tahitian Style Tuna Tartare* / 22
Fresh Lime, Coconut Milk, Gyoza Crisp

"Coctel de Mariscos" / 19
Gulf Shrimp, Spanish Octopus, Ceviche, Cilantro, Valentina Hot Sauce

Little Gem Caesar Salad / 15
Parmigiano-Reggiano, Fresh Boquerones, Garlic Croutons

Roasted Heirloom Baby Beet Salad / 16
Clementine, Baby Greens, Feta Cheese, Spiced Almond Vinaigrette

Seafood Cobb Salad / 32
Chilled Seafood, Smoked Bacon, Avocado, Blue Cheese, Louie Dressing

Simple Green Salad / 15
Mixed Greens, Champagne Vinaigrette

Hot

Char-Broiled Oysters / 24
Garlic Butter, Parmesan Cheese, Warm French Bread

Harissa Glazed Spanish Octopus / 22
Romesco Hummus, Chickpea Croutons, Smoked Habanero Paprika

Crispy Buttermilk Fried Calamari / 19
Green Curry Aioli, Marinara, Dynamite Sauce

Crab & Shrimp Crispy Spring Rolls / 14
Vietnamese Chili Nuoc Cham Dipping Sauce

Shrimp & Pork Potstickers / 15
Szechuan Chile Oil, Chinese Sweet Soy & Black Vinegar

Crab & Sweet Corn Chowder / 15
Jumbo Lump Crab, Green Onions

Lobster Butternut Squash Bisque / 15
Maine Lobster, Creole Pumpkin Seeds

- Executive Chef/Owner Christopher Clime -

From the Raw Bar

Oysters Fresh Daily* / 23 | 45
Half Dozen | Dozen

Iced Jumbo Prawns / 25

Chilled Maine ½ Lobster / 29

Crab Cocktail / 24
Key Lime Mustard Sauce

The Big Daddy* / 160
12 Oysters, 12 Prawns, Whole Lobster, Crab Cocktail

Mini Me* / 80
Half Order of the Big Daddy

Chef's Specialties

Sesame Crusted Tuna / 42
Crab Fried Rice, Spicy Chili Sauce

Miso Sake Chilean Sea Bass / 59
Roasted Vegetables, Roasted Baby Carrots, Masago Caviar Beurre Blanc

Red Thai Curry Lobster / 54
Golden Pineapple, Jasmine Rice, Thai Lime

Pan Seared Nanny Bay Scallops / 57
Saffron Lobster Risotto, Parmigiano-Reggiano, Butternut Squash Bisque

Virginia Peanut Crusted Halibut / 49
Green Papaya Salad, Passion Fruit Panang

Whole Crispy Flounder / MP
Sunomono Cucumber Salad, Spicy Chili Nam Pla, Tamarind Sauce

Tandoori Spiced Salmon / 39
Dal Makhani, Indian Tomato Butter, Traditional Chutneys, Papadum Crisp

Bahian Style Seafood Moqueca / 45
Lobster, Clams, Crawfish, Crab, Calamari, Baccala, Shrimp, Coconut Broth

Char-Grilled Bone-In Duroc Pork Chop / 42
Yukon Gold Potato Purée, Roasted Vegetables, Cippolini Creole Soubise

Crawfish Étouffée / 39
Fresh Louisiana Crawfish, Creole Seasoning, Holy Trinity, Long Grain Rice

Louisiana Seafood Gumbo / 38
Crab, Shrimp, Catch, Andouille Sausage, Mahatma Rice

Fresh Catch

(Simply grilled, lemon, parsley, sea salt, EVOO, choice of sauce and side)
Sauce Selections: *Salsa Verde, Romesco, Red Thai Curry, Lemon Beurre Blanc, and Classic Tartar*

Brazilian Lobster Tail / 65
Rio de Janeiro, Brazil

Arctic Char / 42
Reykjavik, Iceland

Blackened Mahi Mahi / 45
Jaco Beach, Costa Rica

Jumbo Sea Scallops / 55
Georges Bank, Massachusetts

Grilled Whole Branzino / 55
Mediterranean Sea, Turkey

Jumbo Lump Crab Cakes / 55
Irvington, Alabama

Char-Grilled Swordfish / 47
Block Island, RI

Rainbow Trout / 39
Rocky Mount, North Carolina

From the Land: 16oz. USDA Prime NY Strip* / 65

Sides 12

Szechuan Eggplant
Crispy Brussels Sprouts
Sweet Potato Fries
Sautéed Cremini Mushrooms
Boardwalk French Fries
Mac N' Jack
(Add Lobster or Crab +13)
Yukon Gold Potato Purée
(Add Lobster or Crab +13)
Green Beans Almondine
Simple Green Salad
Szechuan Long Beans
Caesar Salad
Roasted Cauliflower

**THESE ARE RAW OR UNCOOKED ITEMS. CONSUMING MEATS, POULTRY, OR SHELLFISH. MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITONS. Please let your server know of all allergies or food restrictions.*