

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 Aioli

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 Jumbo Sea Scallops / 55
Trumpet Mushroom Risotto, Smoked Bacon Jam, Sweet Corn Sauce

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 / 59
Rio de Janeiro, Brazil

Arctic Char / 42
Reykjavik, Iceland

Jumbo Sea Scallops / 55
Georges Bank, Massachusetts

Grilled Whole Branzino / 55
Mediterranean Sea, Turkey

Jumbo Lump Crab Cakes / 55
Fishing Creek, Maryland

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

*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.