

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 Chile 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 / 14

Maine Lobster, Creole Pumpkin Seeds

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

Miso Sake Chilean Sea Bass / 55

Spring Asparagus, Roasted Baby Carrots, Masago Caviar Beurre Blanc

Red Thai Curry Lobster / 54

Golden Pineapple, Jasmine Rice, Thai Lime

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, Spring Asparagus, Cippolini Creole Mustard 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

Blackened Jumbo Shrimp / 43

Homa, Louisiana

Blackened Mahi Mahi / 43

Key Largo, Florida

Arctic Char / 42

Reykjavik, Iceland

Jumbo Soft Shells / 57

Chesapeake Bay, Maryland

Jumbo Lump Crab Cakes / 55

Irvington, Alabama

Jumbo Sea Scallops / 55

Georges Bank, Massachusetts

Rainbow Trout / 41

Teton River, Idaho

Char-Grilled Swordfish / 43

Point Judith, Rhode Island

Grilled Whole Bronzino / 46

Mediterranean Sea, Turkey

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)

- Executive Chef/Owner Christopher Clime -

Green Beans Almondine

Simple Green Salad

Szechuan Long Beans

Caesar Salad

Roasted Cauliflower

Grilled Spring Asparagus

**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.*