

# FISH BAR

# BITES

DIPS N SNACKS

## DAILY HUMMUS

Rotates daily, tahini, roasted garlic, lemon, house made focaccia bread & seasonal vegetables - \$17

## CUCUMBER DILL GREEK YOGURT

Local herbs, pomegranate, grilled lemon, house made focaccia bread & seasonal vegetables - \$17

## SMOKED FISH

Avocado salsa, chimichurri, capers, house made focaccia bread & seasonal vegetables - \$18

## CEVICHE

Citrus cured daily fresh catch, red onion, roasted corn, cilantro, avocado, coconut milk Leche de Tigre, white corn tostada - \$19

## AVOCADO

Half raw avocado, local mango, green olive oil, baby heirloom tomato, Fresno chile, cypress flake salt - \$10

## BAKED OYSTERS

Soffritto butter, manchego crumble, grilled lemon, half a dozen of chef's selection - \$22/half dozen \$42/dozen

## DUCK CONFIT LETTUCE WRAPS

local lettuces, cabbage, carrots, macadamia nut crumble, fish sauce vinaigrette, fresh herbs - \$24

CRUDOS

### CHOOSE YOUR FISH

### CHOOSE YOUR STYLE

#### FRESH FISH : SERVED RAW

TUNA \$22

SALMON \$21

DAILY FRESH CATCH \$21

ADD ON : SIDE OF SUSHI RICE \$4

NORI SEAWEEED WRAPS \$4

#### SICILIAN

Blood orange, olive oil, preserved lemon, shaved fennel, fried capers, chive

#### PERUVIAN

Yellow chili pepper sauce, salsa criollo, sweet drop pepper, avocado, puffed quinoa, sweet potato crisp

#### JAPANESE

Ginger ponzu, cucumber, radish, smoked trout roe, furikake

#### AGUACHILE

Smoked tomatillo - jalapeño - cucumber, roasted corn, red onion, avocado, lime crema, white corn tortilla strips

#### HORSERADISH

Shaved Brussels slaw, smoked trout roe, garlic aioli, fresh grated horseradish

#### ISLAND COBB SALAD

Avocado, radish, house smoked bacon, Que Sera Farms soft boiled egg, heart of palm, corn salsa, herb buttermilk dressing \$19

#### FISH SAMMY

Grilled daily fresh catch, house made Japanese milk bun, citrus slaw, avocado remoulade, side salad \$25

#### POKE BOWL

Tuna // served raw - sushi rice, avocado, seasonal fruit, sesame soy, smoked Fresno chili aioli, local micro greens, yuzu tobiko \$30

#### LOCAL LOBSTER MAC

Gouda & Manchego, panko bread crumb, macaroni, white truffle oil \$38

#### NOODLE SALAD

Carrot, cucumber, macadamia, local herbs & greens, cherry tomato, rice noodles, chilies, mango, peanut sauce \$20

#### CARIBBEAN FISH PLATE

Choice of fish, creamed corn, avocado salsa, rice & peas, passion fruit glaze \$36

#### CARNIVORE PLATE

Choice of flank steak or braised pork belly, caribbean root veg mash up, chimichurri, grilled local scallion \$36

#### SEAFOOD STEW

Daily offering : made from in-house seafood stock with local ingredients + served with house made focaccia. Ask about today's pot! \$34

PLATES