

FUSE'D

GLOBAL FLAVORS, WELCOME TABLES

APPETIZERS

CABO WABO CRAB CAKES

Pan Seared Southern Style Lump Crab, Cilantro Lime Aioli + Tangy Remoulade. 19

MOJO EMPANADAS

Mojo Braised Beef, Pulled Pork, Mozzarella Cheese, Tropical Salsa + Cooling Mango Habanero Sauce. 18

SUSHI HOT DOG

Stuffed California Roll with Cucumber, Panko, Avocado, Tuna Poke, Poke Sauce + Wasabi Aioli. Garnished with Pickled Ginger + Wasabi. 21

CALAMARI

Lightly Battered and Fried Calamari with Key Lime Aioli.
Choice of Sauce: Hot Honey, Buffalo, Korean BBQ or Sweet Chili. 18

HONEY CHIPOTLE FILET SKEWERS

Filet Bites, Honey Chipotle Glaze, Fuse'd Rice, Roasted Corn Salsa, Cilantro Lime Aioli + Roasted Red Pepper Aioli. (Served Medium-Rare/Medium). 21

TUNA TARTARE TACOS

Crispy Wonton Taco Shells filled with Unagi Marinated Yellowfin Tuna + Wakame Salad, topped with Wasabi Aioli + Soy Pearls. 20

LOBSTER DEVILED EGGS

Deviled Eggs, Lobster, Candied Bacon, Dijon Mustard, Pickles, Parsley + Chives. 20

MEDITERRANEAN SHRIMP SKEWERS

2 Seared Shrimp Skewers marinated with Lemon, Dill, Garlic + Olive Oil. Served over a Greek Salsa with Grilled Naan Bread. 21

COCONUT CURRY MUSSELS

Sautéed Mussels in a Yellow Curry Coconut Milk Broth finished with fresh Cilantro + Grilled Naan Bread. 22

SPRING ROLL LETTUCE WRAPS

Baby Iceberg Lettuce, Sugar Snap Peas, Edamame, Cucumber, Red Cabbage, Carrots, Jalapeno, Asian Pickled Veggies + Chili Soy Marinated Rice Noodles. 21

SALADS

CANDY BACON WEDGE

Baby Iceberg Lettuce, Heirloom Cherry Tomatoes, Candied Bacon + Pickled Red Onions. Served with Small Batch Bleu Cheese Dressing. 17

MANCHEGO CAESAR

Romaine, Manchego Cheese (Aged 12 Month Spanish Cheese), Parmesan + Seasoned Croutons. Served with an Iberian Caesar Dressing (Contains Anchovies). 15

FUSE'D COBB

Mixed Greens and Arugula tossed in our Homemade Ranch Dressing topped with Candied Bacon, Danish Bleu Cheese, Cherry Tomatoes, Red Onion, Avocado, Sliced Hard Boiled Egg, Cucumber, Red Cabbage + Carrots. 19

STRAWBERRY + GOAT

Fresh Baby Spinach, Crumbled Goat Cheese, Candied Pecans, Sliced Strawberries, Watermelon Radish + a Balsamic Strawberry Vinaigrette. 19

ADD ONS

4oz. SALMON 13

6oz. SALMON 17

5oz. MAHI 13

4oz. FILET 15

4oz. CRAB CAKE 11

FILET SKEWERS 12

GRILLED OR FRIED CHICKEN 8

GRILLED OR BLACKENED SHRIMP 11

ENTREES

TWIN FILETS

Two 4 oz. Grilled Beef Tenderloins, Colombian Chimichurri Sauce, Served with Oven Baked Cheesy Potatoes + Sweet Chili Brussels Sprouts. 40

RIGATONI CARBONARA

Classic Rigatoni tossed in a creamy Carbonara Sauce with smoky Pancetta, Parmesan + cracked Black Pepper. 23

VODKA PASTA

Rigatoni Pasta, Italian Sausage, Vodka Sauce, Parmesan Cheese + fresh Basil. 23

CRAB CAKE DINNER

Pan Seared Southern Style Lump Crab Cakes, Key Lime Aioli + Remoulade Sauce. Served with Fuse'd Rice + Asparagus. 28

HULI HULI CHICKEN

Sous Vide Half Chicken, Huli Sauce + Tropical Salsa. Served with Fuse'd Rice and Sweet Chili Brussels Sprouts. 24

FUSE'D MOLCAJETE

Filet Carne Asada, Pork, Blackened Shrimp, Jasmine Rice, Black Beans, Salsa Verde, Roasted Corn, Black Bean Salsa, Fresno Chiles, Avocado + Cilantro Lime Aioli. Served with Tortillas, Pico De Gallo, Tropical Salsa + Salsa Roja. 37

GENERAL TSO'S MOLCAJETE

Panko Fried Chicken Bites served over Fuse'd Rice. Sesame Soy Sautéed Red Peppers, Yellow Peppers, Yellow Onion, Edamame + Sugar Snap Peas. Topped with Green Onions + Cilantro. Served with Homemade General Tso's Sauce, Poke Sauce, Korean BBQ + Sriracha for an abundance of flavors...and it's on FIRE! 35

BAJA SALMON

Perfectly Seared Salmon served atop Fuse'd Rice + Black Bean Corn Salsa. Topped with fresh Pico De Gallo + Cilantro Lime Aioli. 33

SEAFOOD PASTA

Oven Roasted Garlic Butter Lobster Tail, Shrimp + Scallops. Served over Cavatappi Pasta tossed with Spinach + Roasted Red Peppers in a tangy Lemon Beurre Blanc. 34

FUSE'D SPECIAL

TRIO FOR TWO

Date Night Perfection. 120

Choose your Salad {1 each }

Side Salad or Side Caesar

Choose your Appetizer {1 to Share}

Enjoy Your Main Course...

Three 4oz Filet Medallions with 3 different toppings.

{1} Blue Cheese Crusted

{1} Topped with 2 Garlic Butter Shrimp

{1} Topped with a Split 3oz Garlic Butter Lobster Tail

Choose your Dessert {1 to Share}

Consumer Advisory: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase risk of a foodborne illness. Especially if you have certain medical conditions. Please communicate any food allergies to an employee of this establishment, that employee shall communicate that food allergy information to the person in charge or certified food protection manager on duty at this establishment.

FUSE'D

GLOBAL FLAVORS, WELCOME TABLES

BOWLS

KOREAN BEEF BOWL

Tenderloin Bulgogi, Sesame, Scallions, Sriracha, Fried Egg, Red Peppers, Yellow Peppers + Fuse'd Rice served with Korean BBQ Sauce. 23

HERBIVORE

Brussels Sprouts, Snow Peas, Red Onions, Carrots, Edamame, Zucchini + Arugula over Fuse'd Rice served with a Thai Peanut Vinaigrette. 18

POKE BOWL

Sushi Grade Yellowfin Tuna, Faroe Island Salmon, Kani, Edamame + Tropical Salsa. Tossed in Poke Sauce stacked atop Fuse'd Rice, topped with Wasabi Peas, Sesame Seeds + Wasabi Aioli. Served with Wonton Chips. 23

SWEET CHILI SALMON BOWL

Sweet Chili Seared Salmon served over Chili Soy Marinated Rice Noodles, Edamame, Wakame Salad, Asian Pickled Veggies. Topped with crispy Wonton Crisps. 29

PIZZAS

BYO PIZZA

Pick 3 Toppings (Maximum) - Extra Cheese, Pepperoni, Banana Peppers, Spinach, Roasted Red Peppers, Sausage, Mushroom or Basil. 18

ELOTE PIZZA

Sweet, tangy + creamy Elote served on our crispy, house-made Pizza Crust. Topped with Cotija Cheese, Tajin, Cilantro and our Cilantro Lime Aioli. 18

CAPRESE SWIRL PIZZA

Topped with Cherry Tomatoes, fresh Ciliegine Mozzarella, fresh Basil + a Sweet Balsamic Reduction. 19

WORLDLY TAVERN PIZZA

Sausage, Onions, Cotija Cheese, Roasted Red + Chipotle Peppers. Finished with Cilantro Lime Crème + a Thai Sweet Chili Sauce Drizzle. 19

HANDHELDS

CARNE ASADA TACOS

Tender Filet marinated in our house special Carne Asada Sauce. Topped with fresh Pico De Gallo, Cotija Cheese + Cilantro. Served with a side of Elote Corn. 20

PINE + SWINE TACOS

Marinated Pork, Charred Pineapple, Cilantro, Jalapeno, Cilantro Lime Aioli. Served with a side of Elote Corn. 20

TROPICAL FISH TACOS

Two Doubled Up Corn Tortillas filled with Cider Lime Slaw, Blackened Mahi Mahi + Tropical Salsa. Drizzled with Mango Habanero Sauce + topped with Green Onions. Served with a side of Elote Corn. 21

VEGGIE VERDE TACOS

Black Bean Corn Salsa, Peppers, Salsa Verde, Cilantro, Cilantro Lime Aioli and Avocado. Served with Elote Corn. 17

SEARED TUNA BANH MI

Salt and Pepper Seared Rare Sushi Grade Tuna sliced and served on a French Bread Roll with Asian Pickled Veggies, Arugula, Cilantro, Watermelon Radish + Jalapenos topped with Key Lime Aioli. Served with a side of French Fries. 21

GRILLED CHICKEN PIMENTO CLUB

Grilled Chicken, homemade Pimento Cheese, Bacon, Mixed Greens, Sliced Tomato + Roasted Red Pepper Aioli all sandwiched between 2 slices of thick cut Texas Toast. Served with a side of French Fries. It's a Club Sandwich on a whole new level. 21

BLACKENED MAHI BLT

Blackened Mahi, fresh Avocado, Candied Bacon, Mixed Greens, Tomato + Red Onion topped with Cilantro Lime Aioli all sandwiched between 2 slices of thick cut Texas Toast. Served with a side of French Fries. 22

ULTIMATE BCB

Our All Beef Patty topped with Candied Bacon, homemade Pimento Cheese, Mixed Greens, Tomato, Red Onion and Hot + Spicy Pickles on a Brioche Bun. Served with a side of French Fries. 22

WINGS

BONE-IN WINGS

8 Per Order. 12-Hour Secret Style inFUSED Wings. Baked and Served with your choice of Sauces and Dip. 18

Sauces: Buffalo - Sweet Chili - Korean BBQ
Wet Rubs: Memphis BBQ - Tajin - Old Bay
Dips: Danish Bleu Cheese - Ranch

SIDES

SIDE OF FRENCH FRIES 8

BASKET OF FRENCH FRIES 11

ASPARAGUS 9

CAESAR SIDE SALAD 9

ELOTE CORN SKILLET 9

CHEESY POTATOES SKILLET 10

ROSEMARY GARLIC POTATOES 10

SWEET CHILI BRUSSELS SPROUTS 8

FUSE'D RICE 8

SOUP OF THE DAY 9

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