

RAW BAR & STARTERS

OYSTERS

Served with Cocktail Sauce, Lime Jalapeño, & Horseradish

EASTERN *Delaware* 2.65 (ea)
firm, plump meat, briny finish

KUMIAI 2.65 (ea)

FANNY BAY *British Columbia, Canada* 2.85 (ea)
sweet with cucumber finish, plump, firm

FAT BASTARD *Seattle, WA* 3.85 (ea)
firm, medium brininess, clean, hint of asparagus & cucumber

KUSSHI *Vancouver Island, Canada* 3.95 (ea)
very meaty little oyster, creamy, ultra clean flavor

KUMAMOTO *Humboldt Bay, CA* 3.95 (ea)
clean, salty, sweet

OYSTER SHOOTER 7
Ponzu, Soju, Masago, Quail Egg

LITTLE NECK CLAMS *Florida* 1.95

FRESH UNI 21 (ea)

GRILLED OYSTER & ABALONE

GRILLED ABALONE 14 (ea)
firm, plump meat, briny finish

CHARRED GARLIC OYSTERS (4) 16
Served with Garlic Butter

CHARRED SMOKY SUNSET OYSTERS (4) 16

TACOS

GRILLED SHRIMP TACOS (2) 6.75
Grilled Tortilla, Fennel Salad, Tartar Sauce

GRILLED FISH TACOS (2) 6.75
Grilled Tortilla, Fennel Salad, Tartar Sauce

PRIME RIB TACOS (2) 7
Grilled Tortilla, Pickle Onions, Green Salsa

CHOWDER & CONGEE

NEW ENGLAND CHOWDER 7
Creamy Clam Broth, Clam, Bacon, Potato, Onion, Celery

LOBSTER CONGEE 17

ABALONE CONGEE 17

SEAFOOD TOWER

\$128

WHOLE MAINE LOBSTER (CULL) (2)

FRESH UNI

MUSSELS (10)

LITTLE NECK CLAMS (6)

SHRIMP COCKTAIL (6)

OYSTERS (12)

SCALLOP ON SHELL (4)

PREMIUM SASHIMI

Kizami Wasabi

CHU TORO (5) 26

SALMON TORO BELLY (5) 16

YELLOWTAIL TORO BELLY (5) 18

BLUEFIN TUNA (5) 20

SASHIMI SAMPLER 30

Salmon Toro Belly (2), Yellowtail Toro Belly (2), Toro (2), Sweet Shrimp (2)

CARIBBEAN SEAFOOD CEVICHE 11
Mussel, Calamari, White Fish, Shrimp, Fresh Mango, & Avocado, Crispy Chips

CARPACCIO

HAMACHI ONION CARPACCIO 12
Yellowtail, Olive Oil, Scallions, Serrano

GARLIC ALBACORE CARPACCIO 12
Garlic Ponzu Sauce, Extra Virgin Olive Oil, Scallions

HOKKAIDO SCALLOP CARPACCIO 12
Fresh Herb Jalapeño Sauce, Orange, Himalayan Pink Sea Salt

OCTOPUS CARPACCIO 12
Garlic Ponzu Sauce, Extra Virgin Olive Oil, Himalayan Pink Salt

TRUFFLE SALMON CARPACCIO 13
Lightly Seared, Truffle, Ponzu Sauce, Pickled Cucumber

TUNA CARPACCIO 13
Pickle Wasabi, Olive Oil

HALIBUT CARPACCIO 13
Yozu Kosho, Olive Oil

SUSHI ROLLS

SPICY TUNA ROLL 11

SOFT SHELL CRAB ROLL 16
Soy Paper, Gobo, Cucumber, Avocado, Eel Sauce

TRUFFLE SALMON ROLL 17
Salmon On Top, California Roll, Truffle Oil

TORO CRAB ROLL 18
California Roll, Toro, Black Tobiko

BAKED LOBSTER ROLL 20
Lobster, Langostino, California Roll, Chive

SMALL PLATES

FRIES W/ TRUFFLE AIOLI 7
Tossed in Parmesan, Parsley, Served with Shiitake Truffle Aioli

ZUCCHINI FRIES 7
Yogurt Ranch

CRISPY BRUSSELS SPROUTS 7

BRAISED GARLIC PORK BELLY 9

Artichoke (2) 10
Artichoke & w/ Basil Aioli

CAJUN WINGS 12

GARLIC JALAPEÑO WINGS 12

CRISPY CALAMARI 12
Lightly Battered, Jalapeño, Green Onion, Garlic

ROASTED BONE MARROW 12

Sea salt, Truffle, Grilled Bread

TRUFFLE SLIDERS (2 pcs) 13
Sliced Angus Beef, Truffle Shaving Sauce, Mushroom, Munster Cheese, Shiitake Aioli

SOFT SHELL CRAB SLIDERS (2 pcs) 13
Toasted Brioche Bun, Soy Glaze, Spicy Aioli, Fennel Slaw

CRISPY SOFT SHELL CRAB 14

LOBSTER ROLL REG 19.50
Tarragon Butter, Sea Salt, Grilled Brioche Bun

SALAD

KALE SALAD 14
Add Shrimp (10) 6 • Add Salmon 10 • Add Grilled Fish 6
Mix Greens, Chopped Kale, Julienne Red Onions, Cucumber Strips, Blueberries, Strawberries, Blackberries, Raspberries, Candy Pecans, Mango Passion Fruit Vinegar

Grilled Little Gem Caesar 10
Little Gem Lettuce, Crouton Strips, Parmesan Cheese, Caesar Dressing, Cherry Tomatoes

Salmon Skin Salad 10
Crispy Salmon Skin, Artisan Lettuce Mix, Red Onions, Bonito Flakes, Bamboo Shoots, Cucumber, EVVO, Balsamic Vinaigrette

ENTRÉES

FROM THE GRILL

CHARRED BRANZINO (whole) 32
Herb Stuffed

WHOLE MAINE LOBSTER (CULL) 30
Cull Lobster Has One Claw

BLACK PEPPER LOBSTER 30

GRILLED SEABASS 36

HICKORY SMOKED SALMON (16oz) 32
Hickory Smoked Seasoning

BLACK PEPPER WAGYU BEEF 35
USDA Prime

BONE-IN RIBEYE (20oz) 59
USDA Prime, 29 Days Dry Aged

RACK OF LAMB 36
New Zealand

TOMAHAWK RIB CHOP (32oz) 75
Served with Steak Sauce

PRIME RIB (8oz) 28 (12oz) 32 (16oz) 36
Served with Au Jus, Horseradish Cream, & Garlic Potatoes.
Weekend Only (Fri-Sun)

STEAMER

CAJUN GARLIC SHRIMP 17
Cajun Garlic

SPICY CRISPY GARLIC SHRIMP 17

MANILA CLAMS 17
Bacon, Thyme, Clam Stock

BLACK MUSSELS 17
White Wine & Butter

CLAMS WITH CRISPY GARLIC 17
Manila Clams, Green Onions, Jalapeños, Pepper

WHOLE MAINE LOBSTER (CULL) 30
Cajun Garlic, Cull Lobster Has One Claw

KING CRAB LEGS 45
Served with Potato and Corn, Lemon Butter

***ALL-IN SPECIAL** 78
Cajun Garlic Sauce, Maine Lobster, Crab, King Crab Legs, Shrimp, Manila Clam, Black Mussels, Corn, Potato

PASTA & RICE

UNI PASTA 24
Uni Cream Sauce, Dried Seaweed, Fish Roe

DIRTY FRIED RICE 16
Shrimp, Calamari, Salmon, Green Onion, Egg, Lobster Meat, Cajun Sauce

LOBSTER GARLIC NOODLES 19
Half Lobster

TRUFFLE CRAB NOODLES 23
Truffle, Crab Meat Chunks

SIDES

WHITE RICE 2

POTATO 5
Butter, Garlic, Onion

GRILLED CORN 5
Sea Salt, Butter

CUCUMBER SALAD 6

CHINESE BROCCOLI 12

DESSERTS

VANILLA CREME BRULEE 7

KEY LIME PIE 7
Mixed Berries

BREAD PUDDING 7
Salted Caramel