

From the Raw Bar

Oysters Fresh Daily* / 22 | 44

Half Dozen | Dozen

Iced Jumbo Prawns / 22

Chilled Maine ½ Lobster / 26

Crab Cocktail / 23

Key Lime Mustard Sauce

The Big Daddy* / 138

12 Oysters, 12 Prawns, Whole Lobster, Crab Cocktail

Mini Me* / 69

Half Order of the Big Daddy

Makimono / Sushi

Sushi Tower* / 58

Chef's Selection of Sashimi, Nigiri, Tuna Maki
Guest's Choice of Signature Sushi Roll

PassionFish Roll* / 17

Crab Meat, Salmon, Tuna, Shrimp, Hamachi, Masago Roe
Mustard Soy Dressing

Tiger King Roll* / 17

Tuna, Yellowtail, Salmon, Avocado, Soy Paper, Tiger Sauce

Tuna Tempura Roll / 18

Spicy Tuna, Avocado, Sesame, Dynamite Sauce

Salmon Sunrise* / 17

Salmon, Spicy Tuna, Avocado, Crunchy Flakes,
Yuzu-Sriracha

Joe Versus the Volcano Roll* / 17

Shrimp Tempura, Avocado, Flame Torched Spicy Tuna,
Hot Lava Sauce

Dynamite Roll* / 17

Yellowfin Tuna, Avocado, Ebi Shrimp, Dynamite Sauce Crunch

Tuna Lovers* / 36

Nigiri, Sashimi, Spicy Tuna Roll

Salmon Lovers* / 36

Nigiri, Sashimi, Salmon Avocado Roll

Sashimi Assortment* (Six Pieces) / 24

Cold

Classic Peruvian Style Ceviche* / 13

Habanero, Red Onion, Fresh Lime, Cancha Corn

"Poisson Cru" Tahitian Style Tuna Tartare* / 17

Fresh Lime, Coconut Milk, Gyoza Crisp

Hot

Char-Broiled Oysters / 19

Garlic Butter, Parmesan Cheese, Warm French Bread

Char-Grilled Spanish Octopus Veracruz / 19

Tomato Sofrito, Saffron Garlic Aioli, Virgin Olive Oil

Crispy Buttermilk Fried Calamari / 18

Green Curry Aioli, Marinara, Dynamite Sauce

Crab & Shrimp Crispy Spring Rolls / 12

Vietnamese Chile Nuoc Cham Dipping Sauce

Shrimp & Pork Potstickers / 13

Szechuan Chile Oil, Chinese Sweet Soy & Black Vinegar

Crab & Sweet Corn Chowder / 12

Jumbo Lump Crab, Green Onions

Lobster Butternut Squash Bisque / 14

Maine Lobster Brown Butter, Thai Lime, Creole Pumpkin Seeds

Salads

Little Gem Caesar Salad / 14

Parmigiano-Reggiano, Fresh Boquerones, Garlic Croutons

Roasted Heirloom Baby Beet Salad / 15

Clementine, Baby Greens, Feta Cheese, Spiced Almond Vinaigrette

Simple Green Salad / 13

Mixed Greens, Champagne Vinaigrette



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

Chef's Specialties

Louisiana Seafood Gumbo / 36

Crab, Shrimp, Catch, Andouille Sausage, Mahatma Rice

Red Thai Curry Lobster / 54

Golden Pineapple, Jasmine Rice, Thai Lime

Tandoori Spiced Salmon / 38

Dal Makhani, Indian Tomato Butter, Traditional Chutneys, Papadum Crisp

Virginia Peanut Crusted Halibut / 48

Green Papaya Salad, Passion Fruit Panang

Caramelized Nantucket Bay Scallops / 48

Carnaroli Risotto alla Milanese, Saffron, English Peas, Parmigiano-Reggiano

Bahian Style Seafood Moqueca / 42

Lobster, Crawfish, Crab, Calamari, Baccala, Shrimp, Sofrito, Coconut Broth

Whole Crispy Flounder / 55

Sunomona Cucumber Salad, Tamarind Sauce, Chili Nam Pla

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

Jumbo Lump Crab Cakes / 55

Fishing Creek, Maryland

Char-Grilled Whole Bronzino / 44

Mediterranean Sea, Turkey

Arctic Char / 41

Reykjavik, Iceland

Tiger Prawns / 41

Queensland, Australia

Rainbow Trout / 39

Rocky Mount, North Carolina

Blackened Mahi Mahi / 43

Jaco Beach, Costa Rica

Jumbo Sea Scallops / 46

New Bedford, Massachusetts

Rockfish / 40

Chesapeake Bay, Virginia

16oz. USDA Prime NY Strip* / 64

Sides 12

Szechuan Eggplant

Sautéed Broccolini

Crispy Brussels Sprouts

Green Beans Almandine

Sweet Potato Fries

Sautéed Cremini Mushrooms

Szechuan Long Beans

Simple Green Salad

Bucket Boardwalk French Fries

Caesar Salad

Mac N' Jack (Add Lobster or Crab +13)

Yukon Gold Potato Purée (Add Lobster or Crab +13)