

COLD APPETIZERS

SEAFOOD PLATTER

Two of lobster claws, shrimp cocktails, east coast oysters, west coast oysters & 1/3LB of Red King Crab Legs 45

SPRING ROLLS

Rice paper with shitake, avocado, rice noodle & cilantro 5

GARDEN SALAD

Mixed fresh vegetables served with miso ginger dressing 6

SEAWEED SALAD

Mixed seaweed served with pepper and sesame dressing 7

SALMON ROYALE

Sliced Scottish salmon with citrus soy & topped with ginger, scallions & caviar 14

CEVICHE

Diced shrimp, scallop, onion, avocado & jalapeño 14

TUNA POKE

Cubed Ahi tuna with soy and spicy sesame oil mix 14

TUNA TARTAR

Seared & sliced Ahi tuna served with citrus chili sauce 14

SHRIMP COCKTAIL (4)

Chilled large shrimps served with cocktail sauce 11

LOBSTER CLAWS COCKTAIL (4)

Chilled lobster claws served with cocktail sauce 12

HOT APPETIZERS

GRILLED OYSTERS

Freshly Shucked Large Oyster \$3 each \$17/6pcs

C.O.H garlic, cilantro and Parmesan cheese

ICHI jalapeño, scallions, ginger and zesty soy

ROCKEFELLER spinach, butter and cheese

FIRECRACKER spices, basil and fresh lime juice

SOUTHERN FRIED OYSTERS

Freshly shucked large oysters battered with Southern spices, deep fried and served with house hot sauce 14

SPICY EDAMAME

Steamed soybeans with special blend of chili oil 5

SHRIMP SHUMAI

Steamed shrimp dumplings 6

POTSTICKERS

Pan fried dumplings with pork and vegetables 6

CHICKEN FINGERS

Specially seasoned chicken strips fried to perfection 8

FISH TACOS (2)

Mahi Mahi topped with mango salsa & avocado sauce 8

SHRIMP TEMPURA (4)

Large shrimps battered & delicately fried 12

BUTTER ROASTED SHRIMP (5)

Jumbo whole shrimps buttered & roasted with sea salt 13

SOFT-SHELL CRAB

Lightly battered & deep-fried served with ponzu sauce 13

SEARED JUMBO SCALLOPS (3)

Chesapeake Bay seared & topped with soy butter sauce 15

CRAB CAKES (2)

Seared and served with wasabi cream sauce 18

JUMBO SNOW CRAB LEGS

Served with drawn butter (1/2LB) 11 (1LB) 20

ALASKAN RED KING CRAB LEGS

Served split with drawn butter (1/3LB) 18 (1LB) 49

SAKE CLAMS

Manila clams sautéed with basil, garlic, onion & sake 13

GRILLED OR FRIED CALAMARI

Grilled and topped with extra virgin olive oil or Southern spiced, deep fried & served with hot sauce 13

MEDITERRANEAN MUSSELS

Big & plump served with spicy marinara sauce 14

ASPARAGUS BEEF ROLL

Grilled Ribeye rolled with asparagus & teriyaki sauce 14

SOUPS

NEW ENGLAND CLAM CHOWDER

Creamy with chopped and whole fresh clams, potatoes, onions, carrots, and celeries 10

MISO SEAFOOD

Miso broth with crab meat, shrimp, clams, Calamari, scallops & mussels 10

ENTREES (à la carte)

FRESH FISH

Freshest fish selection of the day grilled and topped with zesty mint and basil sauce 22

SEAFOOD PASTA

Linguini with shrimps, scallops, calamari, clams and mussels in spicy marinara sauce 25

GRILLED PRAWNS

Grilled colossal shrimps topped with special seasonings 26

SEARED HAWAIIAN AHI TUNA

Sushi grade, crusted with black pepper corn & sesame 26

GRILLED LOBSTER TAIL

8oz. meaty lobster tail with drawn butter 28

CAJUN SEAFOOD BOIL

Snow crab legs, clams, mussels and jumbo prawns boiled in beer and special blend of Cajun spices 28

LAMB CHOPS

Spiced, grilled and topped with wine reduction sauce 28

BLACK ANGUS FILET MIGNON

8oz. seasoned and grilled to desire temperature 28

TERIYAKI

Grilled and topped with house-made teriyaki sauce

Filet Mignon 28 **Scottish Salmon** 22 **Chicken** 15

SURF & TURF

8oz. lobster tail grilled served with drawn butter paired with 8oz. Black Angus Filet Mignon 50

SIDES

Garlic Bread 2

Steamed Rice 2

Steamed Broccoli 5

Wasabi Mashed Potatoes 5

Sautéed Mushroom With Sake 5

Sautéed Baby Spinach With Garlic 6

Steamed or Grilled Asparagus 7

BEVERAGES

JUICES

Cranberry, Mango, Orange, Pineapple, Peach or Fresh Squeezed Lemonade 4

SODAS

Coke, Diet Coke, Ginger Ale, Sprite 1.5

Ice Tea, Sweet Tea, Club Soda or Tonic Water 1.5

Kiddie Cocktail 3

BOTTLED

Pellegrino 750ml Glass Sparkling Water 7

Aqua Panna 750ml Glass Still Water 7

Red Bull or Sugar Free 5

HOT

Premium Green Tea 2

Premium Black or Decaf Coffee 3

20% gratuity will be added for a party of 5 or more.

Extra sauces or garnishes will incur extra cost.

2 complimentary split checks per party.

Additional split checks will incur a \$2 fee for every check. Please inform your server at the time of ordering.

\$25 Wine Corkage Fee – Limit 1 Bottle Per Party