

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

Makimono / Sushi

Sushi Tower* / 65

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

PassionFish Roll* / 22

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

Tiger King Roll* / 22

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

Tuna Tempura Roll / 21

Spicy Tuna, Avocado, Sesame, Dynamite Sauce

Salmon Sunrise* / 22

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

Joe Versus the Volcano Roll* / 23

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

Rock 'N' Roll / 24

Tempura Rock Shrimp, Avocado, Cucumber, Tuna, Spicy Mayo, Kabayaki, Green Onion

Dynamite Roll* / 22

Yellowfin Tuna, Avocado, Ebi Shrimp, Dynamite Sauce Crunch

Tuna Lovers* / 55

Nigiri, Sashimi, Spicy Tuna Roll

Salmon Lovers* / 55

Nigiri, Sashimi, Salmon Avocado Roll

Sashimi Assortment* (Six Pieces) / 41

Cold

Classic Peruvian Style Ceviche* / 15

Habanero, Red Onion, Fresh Lime, Cancha Corn

"Poisson Cru" Tahitian Style Tuna Tartare* / 22

Fresh Lime, Coconut Milk, Gyoza Crisp

"Coctel de Mariscos" / 19

Gulf Shrimp, Spanish Octopus, Ceviche, Cilantro, Valentina Hot Sauce

Iced Maine Lobster Gazpacho / 18

Lobster Pico de Gallo, Garlic Croutons, Cilantro

Little Gem Caesar Salad / 15

Parmigiano-Reggiano, Fresh Boquerones, Garlic Croutons

Roasted Heirloom Baby Beet Salad / 16

Clementine, Baby Greens, Feta Cheese, Spiced Almond Vinaigrette

Seafood Cobb Salad / 32

Chilled Seafood, Smoked Bacon, Avocado, Blue Cheese, Louie Dressing

Simple Green Salad / 15

Mixed Greens, Champagne Vinaigrette

Hot

Char-Broiled Oysters / 24

Garlic Butter, Parmesan Cheese, Warm French Bread

Harissa Glazed Spanish Octopus / 22

Romesco Hummus, Chickpea Croutons, Smoked Habanero Paprika

Crispy Buttermilk Fried Calamari / 19

Green Curry Aioli, Marinara, Dynamite Sauce

Crab & Shrimp Crispy Spring Rolls / 14

Vietnamese Chile Nuoc Cham Dipping Sauce

Shrimp & Pork Potstickers / 15

Szechuan Chile Oil, Chinese Sweet Soy & Black Vinegar

Crab & Sweet Corn Chowder / 15

Jumbo Lump Crab, Green Onions



From the Raw Bar

Oysters Fresh Daily* / 23 | 45

Half Dozen | Dozen

Iced Jumbo Prawns / 25

Chilled Maine ½ Lobster / 29

Crab Cocktail / 24

Key Lime Mustard Sauce

The Big Daddy* / 160

12 Oysters, 12 Prawns, Whole Lobster

Mini Me* / 80

Half Order of the Big Daddy

Chef's Specialties

Louisiana Seafood Gumbo / 38

Crab, Shrimp, Catch, Andouille Sausage, Mahatma Rice

Red Thai Curry Lobster / 54

Golden Pineapple, Jasmine Rice, Thai Lime

Tandoori Spiced Salmon / 39

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

Virginia Peanut Crusted Halibut / 49

Green Papaya Salad, Passion Fruit Panang

Crawfish Étouffée / 39

Fresh Louisiana Crawfish, Creole Seasoning, Holy Trinity, Long Grain Rice

Bahian Style Seafood Moqueca / 45

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

Whole Crispy Flounder / MP

Sunomono Cucumber Salad, Spicy Chili Nam Pla, Tamarind Sauce

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

Blackened Mahi Mahi / 45

Jaco Beach, Costa Rica

South African Rock Lobster Tail / 65

Cape Town, South Africa

Jumbo Soft Shells / 55

Low Country, South Carolina

Jumbo Sea Scallops / 55

Georges Bank, Massachusetts

Char-Grilled Whole Bronzino / 56

Mediterranean Sea, Turkey

Char-Grilled Swordfish / 45

Point Judith, Rhode Island

Char-Grilled Arctic Char / 43

Reykjavík, Iceland

Rainbow Trout / 39

Rocky Mount, North Carolina

From the Land: 16oz. USDA Prime NY Strip* / 65

Sides 12

Szechuan Eggplant

Green Beans Almandine

Crispy Brussels Sprouts

Simple Green Salad

Sweet Potato Fries

Grilled Asparagus

Sautéed Cremini Mushrooms

Szechuan Long Beans

Caesar Salad

Boardwalk French Fries

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

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

Roasted Vegetables

- Executive Chef Christopher Clime -

**THESE ARE RAW OR UNCOOKED ITEMS. CONSUMING MEATS, POULTRY, OR SHELLFISH. MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. Please let your server know of all allergies or food restrictions.*