

Dinner Menu

From The Raw Bar

Iced Vegetable Crudités

Fresh Chive Tzatziki

Oysters Fresh Daily*, ½ Dozen

Wild Wellfleet Clams*, ½ Dozen

Jumbo Lump Crabmeat Cocktail

Key Lime Mustard Sauce

Iced Jumbo Prawns

Spicy Atomic Horseradish Cocktail Sauce

Chilled Maine ½ Lobster* - AQ

The Big Daddy*

8 Oysters, 8 Clams, 8 Prawns, Crab Cocktail,
Whole Lobster

Mini-Me*

½ A Big Daddy

Caviar Service

Wild American "Spoonbill" Caviar*

28g

Farm-Raised "Royal Imperial" Caviar*

28g

Organically-Grown "Russian Osetra" Caviar*

28g

Traditional Accompaniments:

Toast Points, Egg White, Yolk, Red Onion, Capers, Crème Fraiche

Sushi

The Rock*

Spicy Tuna, Dynamite Tempura Rock Shrimp, Mango, Avocado

Rainbow*

Crab, Avocado, Cucumber, Topped with Assorted Sashimi

Volcano*

Spicy Tuna, Asparagus, Avocado, Masago, Boursin Cheese,
Blue Crab Dynamite Gratin

Ceviche Roll*

Flounder, Yellowtail, Red Onion, Serrano Chili, Avocado, Chipotle Lime

K Pop*

Tuna, Yellowtail, Enoki, Cucumber, Scallions, Kimchi Sauce

Hama Smoke (Soy Paper)*

Smoked Hamachi, Crab, Avocado, Truffled Sweet Soy

Salmon Sunrise*

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

Godzilla*

Salmon, Crab, Avocado, Asparagus, Boursin Cheese, Panko Fried

Chirashi Bowl*

Our Daily Sashimi & Rice Salad Bowl with Condiments & Sauces

Fresh Wasabi

Soups

Crab & Corn Chowder

Jumbo Lump Crabmeat, Green Onions

Lobster & Butternut Squash Bisque

Fresh Lobster Meat, Toasted Pumpkin Seeds

Cold

Classic Peruvian Style Ceviche*

Habanero, Red Onion, Fresh Lime, Cancha Corn

Yucatán Style Shrimp "Cocktail" Salsa

Pico de Gallo, Avocado, Crisp Corn Tortillas

Spicy Ahi Tuna Tartare*

Pickled Ginger, Sesame Seeds, Crisp Wonton, Ponzu

Hamachi Crudo*

Serrano Chili, Micro Cilantro, Yuzu Sorbet

Hot

Kung Pao Calamari

Szechuan Peanuts, Sweet Peppers, Nam Prik Pao

Char-Grilled Baby Octopus

Gazpacho Salad, Grilled Halloumi Cheese, Harrisia Aioli

Crab & Shrimp Spring Rolls

Lettuce Wrap, Nuoc Cham Dipping Sauce

"Basket Of Clams"

Crispy Fried Ipswich Clams & Pickles, Lemon Tartar Sauce

Fried Oysters "Rockefeller" Gratin

Fresh Herbsaint Spinach, Brie Cheese

Salads

Heirloom Tomatoes & Burrata Cheese

Micro Lemon Basil, Extra Virgin Olive Oil, Coarse Sea Salt

Little Gems Lettuce Caesar Salad

Parmigiano-Reggiano, Fresh Boquerones

Roasted Beet Salad

Pipe Dream Farms Goat Cheese, Spiced Pecan Vinaigrette

“Smokehouse” Wedge Salad

Shaved Aged Gouda, Buttermilk Ranch, Warm Smoked Bacon Vinaigrette

Chef's Specialties

Chinese Style Smoked Lobster

Stir Fry Vegetables, Crispy Spinach, Ginger-Garlic Soy Glaze

Whole Crispy Flounder

Spicy Tamarind Chili Nam Pla, Cucumber Sunomono Salad

Pan Seared Sea Scallops

Trofie Pasta, Honey Mushrooms, Edamame, Sweet Roasted Corn

Red Thai Shrimp & Golden Pineapple Curry

Jasmine Rice, Kaffir Lime

Char-Grilled Chilean Sea Bass

Rainbow Quinoa, Sweetly Drop Peppers, Heirloom Carrot Vinaigrette

Steamed Blue Hill Bay Mussels & Fries

Limoncello Cream, Oven Cured Tomatoes, Lemon Thyme, Warm Bread

Red Snapper Veracruzano

Sofrito Vegetables, Manzanilla Olives, Capers, Pickled Jalapeños

SAMPLE – Selections Change Daily

Catch of the Day

Extra Virgin Olive Oil, Lemon, Sea Salt

Choice of One Accompanying Sauce + One Side

Jumbo Lump Crab Cakes – Fishing Creek, Maryland

Char-Grilled Whole Branzino – Izmir, Turkey

Char-Grilled Swordfish – Destin, Florida

Rainbow Trout – Asheville, North Carolina

Lemon Sole – Georges Bank, Massachusetts

Halibut – Sitka, Alaska

Turf

Char-Grilled USDA Prime New York Strip (14oz)*

Char-Grilled Beef Tenderloin Filet (8oz)*

Brick Pressed Chicken (half)

+ Surf

Crab Cake

Grilled Prawns

Butter Poached Lobster

Sauce Selections:

Salsa Verde, Romesco, Sesame Soy Vinaigrette,

Lemon Beurre Blanc, Classic Tartar

Sides

Grilled Mushrooms

Grilled Brussel Sprouts with Lemon & Chili Flakes

Simple Green Salad

Grilled Asparagus

Szechuan Eggplant

Seasonal Market Vegetables

Haricot Vert & Almonds

Sweet Potato Fries

Boardwalk Bucket of French Fries

Mac 'n' Jack (Add Crab + 6, Add Lobster + 11)

Yukon Gold Mashed Potatoes (Add Crab + 6, Add Lobster + 11)

** Consuming Raw Or Undercooked Meats, Poultry, Seafood Or Shellfish May Increase Your Risk Of Food Borne Illness, Especially If You Have Certain Medical Conditions.**

Please Let Your Server Know About All Allergies or Food Restrictions

Our Prices Do Not Reflect Gratuity

We Suggest 20% On Behalf Of Our Service Staff

Chef/Owner Jeff Tunks

Executive Chef Christopher Clime

Chef de Cuisine Richard Falbo

Sushi Chef Jonathan Goh