



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* / 63

Chef's Selection of Sashimi, Nigiri, Tuna Maki Guest's Choice of Signature Sushi Roll (\$6 additional for Bar Harbor)

PassionFish Roll* / 21

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

Tiger King Roll* / 21

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

Tuna Tempura Roll / 21

Spicy Tuna, Avocado, Sesame, Dynamite Sauce

Salmon Sunrise* / 21

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

Joe Versus the Volcano Roll* / 21

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

Rock 'N' Roll / 23

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

Dynamite Roll* / 21

Yellowfin Tuna, Avocado, Ebi Shrimp, Dynamite Sauce Crunch

Tuna Lovers* / 53

Nigiri, Sashimi, Spicy Tuna Roll

Salmon Lovers* / 53

Nigiri, Sashimi, Salmon Avocado Roll

Sashimi Assortment* (Six Pieces) / 39

Cold

Classic Peruvian Style Ceviche* / 13

Habanero, Red Onion, Fresh Lime, Cancha Corn

"Poisson Cru" Tahitian Style Tuna Tartare* / 21

Fresh Lime, Coconut Milk, Gyoza Crisp

"Coctel de Mariscos" / 18

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

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

Seafood Cobb Salad / 32

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

Simple Green Salad / 13

Mixed Greens, Champagne Vinaigrette

Hot

Char-Broiled Oysters / 23

Garlic Butter, Parmesan Cheese, Warm French Bread

Harissa Glazed Spanish Octopus / 21

Romesco Hummus, Chickpea Croutons, Smoked Habanero Paprika

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

Lobster Butternut Squash Bisque / 14

Maine Lobster Meat, Creole Pumpkin Seeds,

Crab & Sweet Corn Chowder / 12

Jumbo Lump Crab, Green Onions

From the Raw Bar

Oysters Fresh Daily* / 22 | 44

Half Dozen | Dozen

Iced Jumbo Prawns / 25

Chilled Maine ½ Lobster / 29

Crab Cocktail / 23

Key Lime Mustard Sauce

The Big Daddy* / 155

12 Oysters, 12 Prawns, Whole Lobster, Stone Crab Claws

Mini Me* / 75

Half Order of the Big Daddy

Chef's Specialties

Louisiana Seafood Gumbo / 36

Crab, Shrimp, Catch, Andouille Sausage, Mahatma Rice

Red Thai Curry Lobster / 48

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

Crawfish Étouffée / 38

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

Bahian Style Seafood Moqueca / 42

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

Jumbo Soft Shells / 59

Chesapeake, Maryland

Char-Grilled Whole Bronzino / 45

Mediterranean Sea, Turkey

Blackened Mahi Mahi / 41

Jaco Beach, Costa Rica

Char-Grilled Swordfish / 45

Point Judith, Rhode Island

Rock Lobster Tails / 75

Cape Town, South Africa

Rainbow Trout / 39

Rocky Mount, North Carolina

16oz. USDA Prime NY Strip* / 64

Sides 12

Szechuan Eggplant

Crispy Brussels Sprouts

Sweet Potato Fries

Sautéed Cremini Mushrooms

Caesar Salad

Boardwalk French Fries

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

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

Green Beans Almandine

Simple Green Salad

Grilled Asparagus

Szechuan Long Beans

- Executive Chef Christopher Clime -

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