

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* / 58

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

PassionFish Roll* / 19

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

Spider Roll / 24

Tempura Soft Shell Crab, Avocado, Cucumber, Masago Roe, Kabiayaki

Tiger King Roll* / 19

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

Tuna Tempura Roll / 21

Spicy Tuna, Avocado, Sesame, Dynamite Sauce

Salmon Sunrise* / 19

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

Joe Versus the Volcano Roll* / 19

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

Bar Harbor Roll* / 24

Spicy Crab, Avocado, Lobster, Masago Roe, Dynamite Sauce

Dynamite Roll* / 19

Yellowfin Tuna, Avocado, Ebi Shrimp, Dynamite Sauce Crunch

Tuna Lovers* / 43

Nigiri, Sashimi, Spicy Tuna Roll

Salmon Lovers* / 43

Nigiri, Sashimi, Salmon Avocado Roll

Sashimi Assortment* (Six Pieces) / 32

Cold

Iced Maine Lobster Gazpacho / 14

Lobster Pico de Gallo, Garlic Croutons, Cilantro

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

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 / 21

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

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

Bahian Style Seafood Moqueca / 42

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

Whole Crispy Flounder / 55

Sunomona 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

Lake Pontchartrain, Louisiana

Char-Grilled Arctic Char / 39

Reykjavik, Iceland

Char-Grilled Whole Bronzino / 46

Mediterranean Sea, Turkey

Jumbo Sea Scallops / 46

Georges Bank, Massachusetts

Jumbo Soft Shell Crabs / 55

Brunswick, Georgia

Tiger Shrimp / 42

Queensland, Australia

Blackened Mahi-Mahi / 45

Key Largo, Florida

Char-Grilled Swordfish / 46

Dulac, Louisiana

Rainbow Trout / 39

Teton River, Idaho

16oz. USDA Prime NY Strip* / 64

Sides 12

Szechuan Eggplant

Green Beans Almandine

Crispy Brussels Sprouts

Simple Green Salad

Sweet Potato Fries

Sautéed Cremini Mushrooms

Szechuan Long Beans

Caesar Salad

Boardwalk French Fries

Collard Greens

Char-Grilled Asparagus

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

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

- 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.