

## Appetizers

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<b>Maine Lobster Bisque</b>	8.5
<i>shrimp crostino</i>	
<b>Charred Baby Octopus</b>	13
<i>warm fingerling potatoes / caperberries / lemon-dill vinaigrette</i>	
<b>Salmon &amp; Tuna Tartare</b>	12
<i>taro root chips / sesame / lime zest / lemongrass</i>	
<b>Bamboo Steamed Shrimp Dumplings</b>	9.5
<i>soy-lime dipping sauce</i>	
<b>Maryland Crab Cake</b>	13
<i>classic tartar sauce</i>	
<b>Calamari</b>	9.5
<i>crispy lemon / zucchini / haricot verts / spicy tomato relish</i>	
<b>Shrimp &amp; Lobster Spring Rolls</b>	10
<i>spicy coconut sauce / radish salad</i>	

## Salads

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<b>Thai Green Papaya and Shrimp Salad</b>	12
<i>blood orange / edamame / fresh hearts of palm / chili-white soy vinaigrette</i>	
<b>Pistachio Crusted Goat Cheese &amp; Roasted Beets</b>	10
<i>baby arugula / red grapes / sour cherry dressing</i>	
<b>Ocean Grill Chopped</b>	11
<i>cucumber / feta cheese / tomatoes / kalamata olives / capers roasted peppers / red onion / chick peas / fresh basil</i>	

## Sushi & Sashimi

*price per piece*

<b>Salmon</b>	4	<b>Yellowtail</b>	4.5	<b>Spicy Crab</b>	4.5
<b>Shrimp</b>	3.5	<b>Eel</b>	4	<b>Tuna</b>	4.5
<b>Toro</b>	MP	<b>Fluke</b>	3.5	<b>Salmon Roe</b>	4
<b>Tobiko</b>	3.5	<b>Sea Urchin</b>	5	<b>Spicy Tuna</b>	4.5

## House Maki Rolls

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<b>Spicy Tuna Roll</b>	9
<b>Fresh Crab California Roll</b>	10
<b>Crunchy Calamari &amp; Spicy Salmon Roll</b>	<i>avocado / tobiko</i> 10
<b>Tempura Shrimp &amp; Spicy Yellowtail Roll</b>	<i>asian pear / ponzu sauce</i> 11
<b>Creamy Wasabi Tuna Roll</b>	<i>tempura crunch / avocado</i> 13
<b>Crispy Shrimp, Mango &amp; Red Tobiko Roll</b>	<i>thai basil / pineapple-wasabi aioli</i> 12
<b>Rainbow Roll</b>	<i>tuna / salmon / hamachi / shrimp / avocado</i> 14
<b>BBQ Eel, Avocado &amp; Papaya Roll</b>	<i>toasted almonds</i> 12
<b>Crispy Filet Mignon Roll</b>	<i>shiitakes / cilantro / bok choy</i> 12
<b>Spicy Lobster &amp; Hamachi Roll</b>	<i>avocado / jalapeño / cilantro aioli</i> 14



# Live Maine Lobster

2 lbs. to 5.5 lbs.

\$25 per lb.

## Steamed, Broiled or Grilled

*served with red bliss potatoes / broccolini*

### Entrée

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<b>Seafood Cobb</b>	19
<i>shrimp / crabmeat / avocado / roasted peppers / hearts of palm lemon-dijon vinaigrette</i>	
<b>Tuna Niçoise Salad</b>	16
<i>egg / peppers / potatoes / haricots verts / niçoise olives</i>	
<b>Classic Chicken Cobb</b>	14
<i>tomato / applewood bacon / blue cheese / avocado / egg</i>	
<b>Classic Caesar Salad</b>	9
<i>parmigiano / ficelle croutons</i>	
<b>Additions</b>	<i>grilled chicken 5 / shrimp 8</i>
<b>Grilled Mahi-Mahi Sandwich</b>	16
<i>hummus / roasted peppers / radish sprouts / avocado</i>	
<b>Crunchy &amp; Spicy Shrimp Sandwich</b>	15
<i>tempura crisped shrimp / avocado / baby arugula / spicy aioli</i>	
<b>Grilled Chicken Sandwich</b>	15
<i>applewood bacon / manchego cheese / tomato / baby arugula</i>	
<b>Maryland Crab Cake Sandwich</b>	17
<i>jicama slaw / chipotle aioli / spicy sweet potato fries</i>	
<b>Turkey and Provolone Burger</b>	14
<i>wild mushrooms / grilled onions / sweet potato fries</i>	
<b>Grilled Burger</b>	13
<i>french fries / choice of: bacon / cheddar / gruyere / mozzarella</i>	
<b>Fish &amp; Chips</b>	15
<i>beer battered hake / sweet and french fries / classic tartar sauce</i>	

### Simply Grilled

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All Items are Marinated with Extra Virgin Olive Oil, Lemon, Garlic & Capers.

<b>Bigeye Tuna</b>	25	<b>Swordfish Skewers</b>	21
<b>Shrimp &amp; Scallop</b>	23	<b>Baby Calamari</b>	16
<b>Scottish Salmon</b>	25	<b>Skirt Steak</b>	19
<b>Mahi-Mahi</b>	22	<b>Chicken Paillard</b>	14

**Choice of one side & one sauce.**

**SIDES** *Bok Choy & Shiitake / Grilled New Potatoes & Frisée Salad  
Roasted Brussels Sprouts & Mushrooms*

**SAUCES** *Soy-Ginger Vinaigrette / Lemon Emulsion / Black Olive Tapenade  
Chipotle Red Wine*