



## RAW BAR

<b>Raw Clams (1/2 dozen)</b> <i>freshly shucked clams, served with garlic chili pepper, balsamic sauce</i>	\$8.95	<b>Tuna Tacos</b> <i>marinated diced tuna in a ponzu, avocado puree, sriracha mayo, in a fried potato skin shell, wakame slaw</i>	\$11.95
<b>Steamed Clams</b> <i>saffron garlic broth, tomatoes, crostini</i>	\$10.95	<b>Cold Water Oysters (1/2 dozen)</b> <i>freshly shucked oysters, served with jalapeño mignonette sauce</i>	\$15.95
<b>Shrimp Cocktail "Margarita"</b> <i>4 jumbo shrimp, house made tequila lime cocktail sauce</i>	\$12.95	<b>Peel &amp; Eat Shrimp (1/2 pound)</b> <i>half pound shell-on shrimp, tequila lime cocktail sauce</i>	\$12.95
<b>Sampler Platter</b> <i>4 oysters, 4 clams, 3 jumbo shrimp, ¼ lb peel &amp; eat shrimp, cocktail sauce, mignonette sauce, horseradish</i>	\$26.95	<b>Jumbo Platter</b> <i>6 oysters, 6 clams, 4 jumbo shrimp, ½ lb peel &amp; eat shrimp, cocktail sauce, mignonette sauce, horseradish</i>	\$39.95
<b>Tuna Tartar</b> <i>Ahi tuna, spicy mayo, BBQ teriyaki glaze, cucumbers, avocado, wonton, wakame slaw</i>	\$12.50		

## SMALL PLATES

<b>Crab Cakes</b> <i>pan seared lump crab cakes, lemon aioli sauce, roasted corn slaw</i>	\$12.95	<b>Bacon Wrapped Shrimp</b> <i>mango chutney &amp; pineapple salsa</i>	\$10.95
<b>Shrimp &amp; Crab Flat Bread</b> <i>flat bread baked with parmesan shrimp-crabmeat spread &amp; scallions</i>	\$12.95	<b>Steak Chimichurri Crostini</b> <i>sliced skirt steak on toasted baguette bread, touched with fresh cilantro parsley sauce</i>	\$10.50
<b>Pineapple Shrimp</b> <i>beer battered, flash fried, tossed in sweet chili glaze, grilled with pineapple chunks</i>	\$12.50	<b>Skirt Steak Satay</b> <i>marinated in teriyaki glaze sauce</i>	\$11.50
<b>Volcano Spring Rolls</b> <i>crab rolls served with sriracha mayo, BBQ teriyaki glaze, wakami slaw, scallions, roasted sesame seeds</i>	\$10.95	<b>Oysters Rockefeller</b> <i>creamed spinach, shaved parmesan cheese</i>	\$12.95
<b>Fried Calamari</b> <i>lightly coated &amp; served with sweet chili, lemon garlic aioli &amp; marinara dipping sauces</i>	\$12.95	<b>Sesame Seared Tuna</b> <i>sushi grade encrusted tuna, served with wakami slaw, wasabi, pickled ginger, ponzu sauce, sriracha mayo</i>	\$11.95

18% gratuity will be added to any party of 6 or more

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## SOUPS & GOURMET GREENS

<p><b>Seafood Bisque</b> \$7.95 <i>dober sole, shrimp, crab and scallops served with toasted garlic crostini</i></p> <p><b>New England Clam Chowder</b> \$6.95 <i>chunky clams, potatoes, cream base, crostini</i></p> <p><b>Caesar Salad</b> \$7.95 <i>romaine lettuce tossed with balsamic Caesar dressing, shaved parmesan, toasted garlic crostini</i></p> <p><b>Baby Green Salad</b> \$6.95 <i>baby greens with tomatoes, cucumbers &amp; a red wine vinaigrette</i></p> <p><b>Chopped Salad</b> \$7.95 <i>diced red peppers, red onion, cucumber, chick peas, carrots, gorgonzola cheese, tomatoes tossed with a red wine vinaigrette</i></p>	<p><b>Bacon Wrapped Shrimp &amp; Spinach Salad</b> \$15.95 <i>spinach, grape tomatoes, red onion tossed with balsamic vinaigrette dressing &amp; topped with bacon wrapped shrimp and hard boiled egg</i></p> <p><b>Skirt Steak Salad</b> \$15.95 <i>baby greens tossed with tomatoes, fresh mozzarella, kalamata olives in a balsamic vinaigrette dressing, topped with grilled marinated steak</i></p> <p><b>Grilled Chicken Cobb Salad</b> \$15.95 <i>diced chicken breast, tomatoes, bacon, avocado, gorgonzola cheese, hard boiled egg over romaine, tossed with ranch dressing</i></p> <p><b>Caesar Salad</b> \$15.95 <i>Larger salad portion with romaine lettuce tossed with balsamic Caesar dressing, shaved parmesan, toasted garlic crostini &amp; a choice of Chicken, Tuna, or Shrimp</i></p> <p style="text-align: right;"><i>with Steak or Mahi-Mahi</i> \$16.95</p>
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## BETWEEN THE BREADS

*Served with choice of Coleslaw or French Fries (Sweet Potato Fries add \$2.00)*

<p><b>California Grilled Chicken</b> \$13.95 <i>avocado, provolone, lemon garlic aioli, lettuce, tomato, served on a challah bun</i></p> <p><b>Sunset Burger (1/2 pound)</b> \$13.95 <i>topped with caramelized onions, mushrooms, swiss cheese, baby greens &amp; tomato, served on a challah bun</i></p> <p><b>Beach Burger (1/2 pound)</b> \$12.95 <i>lettuce &amp; tomato, served on a challah bun</i></p>	<p><b>Grilled Mahi-Mahi</b> \$15.95 <i>black bean aioli, topped with black bean coleslaw, lettuce, tomato, served on a challah bun</i></p> <p><b>Grilled Portabella Cap</b> \$13.95 <i>balsamic herb marinade, stacked with caramelized onions, roasted red peppers, baby greens, tomato, topped with parmesan mayonnaise</i></p>
<p style="padding-left: 100px;"><i>add cheese</i> \$13.50</p> <p style="padding-left: 100px;"><i>add bacon</i> \$13.95</p>	

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## MAIN PLATES

<b>Bahamian Grilled Mahi-Mahi</b> <i>roasted black bean, corn, cilantro salsa, citrus beurre blanc sauce</i>	\$19.95	<b>Blackened Grouper</b> <i>grilled with lemon beurre blanc sauce</i>	\$25.95
<b>Grilled Salmon</b> <i>grilled pineapple salsa, citrus beurre blanc sauce</i>	\$18.95	<b>Teriyaki Island Chicken</b> <i>chicken breast, pineapple teriyaki chili glaze, grilled pineapple chunks</i>	\$18.95
<b>Mediterranean Grilled Chicken</b> <i>herb roasted plum tomatoes, portabella, feta cheese, balsamic reduction, toasted almonds</i>	\$18.95	<b>Churrasco Steak</b> <i>marinated grilled skirt steak, fresh cilantro parsley chimichurri sauce</i>	\$20.95
<b>Gorgonzola Steak</b> <i>grilled New York Strip, topped with Gorgonzola</i>	\$22.95	<b>Filet Mignon</b> <i>grilled &amp; topped with cabernet demi sauce</i>	\$24.95
<b>Flank Steak</b> <i>sliced grilled flank steak, chimichurri sauce</i>	\$19.95	<b>Pork Ribs (full rack)</b> <i>braised back ribs, smoked BBQ sauce, beer batter fried onion rings</i>	\$19.95
<b>Short Ribs</b> <i>braised beef short ribs, merlot demi sauce</i>	\$21.95	<b>Soy Salmon</b> <i>marinated and broiled with soy glaze</i>	\$19.95
<b>Thai Chili Teriyaki Sea Bass</b> <i>broiled marinated Chilean Sea Bass fillet</i>	\$27.95	<b>Hawaiian Grouper</b> <i>pan seared, sweet chili glaze sauce</i>	\$25.95
<b>Crab Cakes</b> <i>pan seared lump crab, lemon garlic aioli, roasted corn slaw</i>	\$20.95	<b>Sesame Seared Ahi Tuna</b> <i>sushi grade tuna, ginger, wasabi, wakami slaw, ponzu sauce</i>	\$20.95
<b>Blackened Chicken Alfredo</b> <i>lightly blackened, sautéed cremini mushrooms over fettuccine pasta</i>	\$17.95	<b>Tamarind Mahi Mahi</b> <i>dusted cumin pan seared Mahi Mahi, tamarind reduction drizzle, beurre blanc sauce</i>	\$19.95

## ACCOMPANIMENTS *(select any two)*

**parmesan herb couscous**  
**roasted garlic mash potatoes**  
**roasted herb red bliss potatoes**  
**sautéed spinach**  
**vegetable of the day**

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