DINNER MENU

From The Raw Bar

Oysters Fresh Daily (Ask Your Server)*, ½ Dozen 14

Wild Wellfleet Clams*

7

Iced Jumbo Shrimp Cocktail*, ½ Dozen Homemade Cocktail Sauce

11

Poached Chilled Lobster*, ½ Lobster AQ

> The Big Daddy 69

Makimono / Sushi

California Roll*

Jumbo Lump Crab Meat, Avocado, Cucumber, Masago Roe 9

Spicy Tuna Roll*

#1 Bigeye Tuna, Avocado, Cucumber, Spicy Sauce

11

Rock "n" Roll*

Spicy Tuna, Jumbo Lump Crab, Cream Cheese, Eel, Avocado, Dynamite Sauce

13

Kamikaze Roll*

Tempura Prawns, Avocado, Spicy Ahi Tuna

15

PassionFish Roll*

Our Version Of The Rainbow Roll, Masago Roe, Mustard Soy Dressing

Sea Spider Roll*

Crispy Soft Shell Crab, Crabmeat, Cucumber, Sesame Seeds, Masago Roe

13

Captain Crunch Roll*

Tempura Shrimp + Tiger Shrimp, Cucumber, Avocado, Kabiyaki 14

Pair Your Sushi With A Flight Of Sake Any Three Sakes For \$10

Sho Chiku Bai Hot Sake Hakkaisan Honjozo

Yuki No Bosha, Junmai Ginjo

Tomio Junmai Dai-Ginjo Momokawa Pearl Unfiltered/Uncut

Momokawa Asian Pear Sake Momokawa Raspberry Sake

Cold

Classic Peruvian Style Ceviche* Fresh Lime Juice, Red Onion, Habañero 9

Yucatan Shrimp "Cocktail"* Pico de Gallo, Avocado, Crisp Corn Tortillas

10

Hamachi Crudo*

Ruby Red Grapefruit, Jalapeño, Sweet Soy, Green Tea Sea Salt 10

> Spicy Ahi Tuna Tartare* Pickled Ginger, Sesame, Crisp Wonton, Ponzu

11

Hot

Grilled Baby Octopus Greek Salad, Warm Halloumi Cheese, Tzatsiki

Fried Chesapeake Bay Oysters Chipotle Coleslaw, New Orleans Remoulade 9

Steamed Blue Hill Bay Mussels Veracruz Tomato Sofrito, Capers, Olives, Jalapeño, Beer 12

Baked Clams Casino

Pancetta, Vidalia Onions, Red Bell Peppers, Parmesan Crust

11

Crispy Vietnamese Crab + Shrimp Springrolls Bibb Lettuce, Nuoc Cham Dipping Sauce 10

"Bucket Of Clams" Crispy Fried Ipswich Clams Butter Pickle Tartar Sauce

Soups

Blue Crab + Corn Chowder Crabmeat, Green Onions Cup 5 9

Louisiana Seafood Gumbo Mahatma Long Grain Rice Cup Bowl

Vine Ripe Tomato + Lobster Gazpacho 10

5

Salads

Simple Green Salad Champagne Vinaigrette

8

Beet Salad

Farm Fresh Goat Cheese, Greens, Spiced Pecan Vinaigrette

9

Baby-Blue Caesar Baby Romaine Lettuce, "Great Hill" Blue Cheese

9

Specialties

Tower of Crab

Jumbo Softshell Crab + Jumbo Lump Crabcake Corn Okra Relish

30

Whole Crispy Flounder Spicy Tamarind Chili Nam Pla, Cucumber Sunomona Salad

29

Fishermans' Wharf Cioppino

Prawns, Clams, Mussels, Today's Catch, Crusty Warm Garlic Bread

28

Red Thai Curry Lobster "Claypot" Golden Pineapple, Jasmine Rice, Kaffir Lime "Washingtonian Top 25 Dishes 2009" 35

Pan Seared Day Boat Scallops Trofie Pasta, Honey Mushrooms, Benton Bacon, Spring Peas 25

> Blackened Ahi Tuna "Kung Pao" Nishiki Rice Stir Fry, Chili Spiced Peanuts 28

> Caribbean Jerk Salmon Fufu Mash, Mango Salsa, Toasted Coconut 24

> Macadamia Nut Crusted Halibut Green Papaya Salad, Passion Fruit Panang 26

Simply Fresh From The Sea Saturday, June 26, 2010

Grilled ala Plancha, Extra Virgin Olive Oil, Lemon, Sea Salt Choice Of One Accompanying Sauce + One Side

Crab Cakes -Wild Caught, Indonesia - \$32

Whole Red Snapper –Southampton, Bermuda - \$32

Mahi-Mahi - Jaco Beach, Costa Rica - \$26

Trout - Asheville, North Carolina - \$25

Wild King Salmon - Kenai River, Alaska - \$30

Swordfish – Fort Lauderdale, Florida - \$27 Blackened Kijiki – Big Island, Hawaii - \$26

Salsa Verde, Romesco, Red Thai Curry, Lemon Beurre Blanc, Classic Tartar

Last, But Not Forgotten

Choice Of One Side

Grilled 12 oz USDA Prime NY Strip Steak

33

Roasted Chicken Breast

22 Surf 'n' Turf Crabcake, Lobster Tail or Grilled Prawns

+12

Sides (All Sides 6)

Boardwalk Bucket of French Fries

Szechuan Eggplant

Sweet Potato Fries

Jasmine Rice, Red Thai Curry Sauce Mac n' Jack

Yukon Gold Mashed Potatoes

Simple Green Salad Fricassee of Summer Vegetables

Haricot Vert Amandine

Grilled Asparagus

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

20% Gratuity Will Be Added To Parties of Six or Mo