

Appetizers

Soft Shell Crab	\$15
seasoned, dredged in flour, quickly fried, julienne carrot cilantro salad	
Northern Oysters	\$4.00 each
Lobster Nuggets- Thai Style	\$18
fried - tomato, onions, herbs, sweet chili sauce	
Stuffed Mushroom	\$12
seafood crab stuffing, cheese	
Black Skillet Mussels	\$18
garlic butter	
Oyster Rockefeller	\$22
spinach, Pernod	
Rings & Things (Calamari)	\$13
marinara sauce	
Coconut Shrimp	\$10
citrus dipping sauce	
Arugula Salad	\$14
gorgonzola, pear, candied pecans	

Soup

New England Clam	\$7
Key West Conch	\$7
Lobster Bisque	\$8

Tuna Poke	\$18
fresh tuna or salmon cubed, avocado, seaweed salad, sesame oil/seeds, green onions, soy sauce	
Vietnamese Spring Rolls	\$12
4 fried w/ vegetables, dipping sauce	
Calamari Salad - Thai Style	\$14
fried - tomatoes, onions, herbs, sweet chili sauce	
Cracked Conch	\$18
seasoned, dredged in flour, quickly fried	
Conch Fritters	\$14
Shrimp Cocktail	\$14
Escargot	\$14
garlic butter, puff pastry	
Fried Oysters	\$17
Oyster Caesar	\$22
Caesar salad, fried oysters enough for two extra oyster \$1.75 each	

Entrées

Seafood Medley	\$29
fish, scallops, shrimp, spicy tomato sauce, jasmine rice, sweet plantains	
Lobster Newburg	\$42
Maine lobster, mushrooms, leeks, sherry, cream, seasoning	
Cajun Scallops	\$34
grilled, fried garlic, shallots, tomato, capers, balsamic vinegar, parsley	
Crispy Branzino	\$32
Mediterranean sea bass, spicy Asian tamarind sauce, jasmine rice	
Lemon Butter Faroe Island Salmon	\$31
asparagus	
Miso Glazed Faroe Island Salmon	\$31
miso, sesame oil, honey, soy sauce, green beans, asparagus, tomato	
Balsamic Glazed Faroe Island Salmon	\$31
pan seared, orange juice, balsamic vinegar, honey, rosemary, shredded green papaya, spinach, cherry tomatoes	
Grouper Oscar	\$34
jumbo lump crabmeat, asparagus, hollandaise	
Branzino Fillet	\$29
meli melo or lemon caper butter	
1/2 lb. Caribbean Lobster Tail	\$48
grilled, drawn butter	
Pan Seared Grouper	\$32
preserved lemon, julienne carrot, green peas, polenta	

Shrimp with Vegetables	\$26
stir fried, carrots, mushrooms, snow peas, bok choy, onion, peppers, Asian sauce, jasmine rice	
Shrimp & Scallops Meli Melo	\$32
chicken broth, preserved lemon butter, Worcestershire, onions, thyme, twice cooked potatoes	
20/24 oz. Caribbean Lobster Tail	49/lb
Curried Shrimp & Scallops	\$31
shrimp, sea scallops, island curry, rice	
Shrimp Scampi	\$29
white wine, butter, garlic, diced tomatoes, parsley, Parmesan, rice or linguine	
Stuffed Shrimp	\$31
seafest crab stuffing	
Seafood Risotto	\$28
sea scallops, shrimp, shiitake mushrooms, asparagus, arborio rice	
Paella	\$32
shrimp, scallops, mussels, clams, chorizo sausage	
Seafood Alfredo	\$30
shrimp, scallops, seafest crab, cream sauce, fettuccine	
Pan Seared Snapper - Thai Spices	\$32
lemon grass, kaffir lime, garlic, coconut rice	
Dijon Roasted Snapper	\$32
crème fraiche, Dijon mustard, shallots, capers, creamed spinach topped tomato	
Yellowtail Matecumbe	\$32
diced tomatoes, onion, capers, basil, shallots, vinegar, olive oil, lemon juice	
Yellowtail Macadamia	\$32
macadamia nut crust, mango chutney butter, gourmet greens	
Jamaican Yellowtail (whole fish)	\$33
simmered w/ orange juice, allspice, thyme, tomato, onions, scallions, rice and peas	
Crispy Snapper (whole fish)	\$33
spicy tamarind sauce, jasmine rice	
Cedar Plank Salmon	\$30
sun-dried tomato aioli	
Rib Eye	\$35
grilled, onion rings	
Churrasco	\$38
chimichurri, pickled onions, rice and peas, plantains	

Dessert

Banana Cream Pie	\$9	Key Lime Pie	\$6
Bread Pudding w/ Jamaican Rum Sauce	\$7	Rum Cake	\$6
White Chocolate Brownie	\$7	White Chocolate Crème Brulee ..	\$7