

Appetizers

<p>Soft Shell Crab \$15 <i>seasoned, dredged in flour, quickly fried, julienne carrot cilantro salad</i></p> <p>Gravlox \$12 <i>house cured salmon, capers, onion, honey Dijon sauce, warm toast</i></p> <p>Vietnamese Spring Rolls \$10 <i>4 fried w/ vegetables, dipping sauce</i></p> <p>Black Skillet Mussels \$16 <i>garlic butter</i></p> <p>Rings & Things (Calamari) \$11 <i>marinara sauce</i></p> <p>Escargot \$13 <i>garlic butter, puff pastry</i></p> <p>Conch Fritters \$11</p> <p>Fried Oysters \$14</p> <p>Stuffed Mushroom \$10 <i>seafood crab stuffing, cheese</i></p> <p>Arugula Salad \$9 <i>gorgonzola, pear, candied pecans</i></p> <p>Lobster Bisque \$8</p> <p>Key West Conch \$6</p>	<p>Tuna Poke \$16 <i>fresh tuna cubed, avocado, seaweed salad, sesame oil/seeds, green onions, soy sauce</i></p> <p>Lobster Mango Cocktail \$19 <i>basil herb dressing</i></p> <p>Northern Oysters \$2.50 each</p> <p>King Crab Cocktail \$19</p> <p>Lobster Nuggets- Thai Style \$15 <i>fried chunks of lobster, tomato, onions, herbs, sweet chili sauce</i></p> <p>Oyster Rockefeller \$16 <i>spinach, Pernod</i></p> <p>Shrimp Cocktail \$14</p> <p>Coconut Shrimp \$9 <i>citrus dipping sauce</i></p> <p>Smoked Fish Spread \$12 <i>jalapeno, crisp plantain chips</i></p> <p>Russian Oysters (6) \$18 <i>egg white, yolk, sour cream, green onions, lump fish caviar</i></p> <p>New England Clam \$6</p> <p>Oyster Caesar \$18 <i>Caesar salad, fried oysters enough for two extra oyster \$1.25 each</i></p>
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Entrées

<p>Jumbo Caribbean Lobster Tail \$39 per lb. <i>20-24 oz. grilled, drawn butter</i></p> <p>Seafood Medley \$28 <i>fish, scallops, shrimp, spicy tomato sauce, jasmine rice, sweet plantains</i></p> <p>King Crab Legs \$35 <i>1 lb. steamed, herb butter</i></p> <p>Lobster Newburg \$30 <i>Maine lobster, mushrooms, leeks, sherry, cream, seasoning</i></p> <p>Cajun Scallops \$32 <i>grilled, fried garlic, shallots, tomato, capers, balsamic vinegar, parsley</i></p> <p>Crispy Branzino \$29 <i>Mediterranean sea bass, spicy Asian tamarind sauce, jasmine rice</i></p> <p>Lemon Butter Faroe Island Salmon \$29 <i>grilled asparagus</i></p> <p>Miso Glazed Faroe Island Salmon \$29 <i>miso, sesame oil, honey, soy sauce, green beans, asparagus, tomato</i></p> <p>Balsamic Glazed Faroe Island Salmon \$29 <i>pan seared, orange juice, balsamic vinegar, honey, rosemary, shredded green papaya, spinach, cherry tomatoes</i></p> <p>Grouper Oscar \$30 <i>jumbo lump crabmeat, asparagus, hollandaise</i></p>

Branzino Fillet	\$29
<i>meli melo or lemon caper butter</i>	
Pan Seared Grouper	\$29
<i>preserved lemon, julienne carrot, green peas, polenta</i>	
Shrimp with Vegetables	\$24
<i>stir fried, carrots, mushrooms, snow peas, bok choy, onion, peppers, Asian sesame sauce, jasmine rice</i>	
Shrimp & Scallops Meli Melo	\$29
<i>chicken broth, preserved lemon butter, Worcestershire, onions, thyme, twice cooked potatoes</i>	
Curried Shrimp & Scallops	\$29
<i>shrimp, sea scallops, island curry, jasmine rice</i>	
Shrimp Scampi	\$29
<i>white wine, butter, garlic, diced tomatoes, parsley, Parmesan, rice or linguine</i>	
Stuffed Shrimp	\$29
<i>seafest crab stuffing</i>	
Seafood Risotto	\$26
<i>sea scallops, shrimp, shiitake mushrooms, asparagus, arborio rice</i>	
Paella	\$29
<i>shrimp, scallops, mussels, clams, chorizo sausage</i>	
Pan Seared Snapper - Thai Spices	\$29
<i>lemon grass, kaffir lime, garlic, jasmine coconut rice</i>	
Dijon Roasted Snapper	\$29
<i>crème fraiche, Dijon mustard, shallots, capers, creamed spinach topped tomato</i>	
Yellowtail Matecumbe	\$25
<i>diced tomatoes, basil, shallots, vinegar, olive oil, lemon juice, onions, capers</i>	
Yellowtail Macadamia	\$26
<i>macadamia nut crust, mango chutney butter, gourmet greens</i>	
Jamaican Yellowtail (whole fish)	\$29
<i>simmered w/ orange juice, allspice, thyme, tomato, onions, scallions, rice and peas</i>	
Crispy Snapper (whole fish)	\$29
<i>spicy tamarind sauce, jasmine rice</i>	
Cedar Plank Salmon	\$29
<i>sun-dried tomato aioli</i>	
Rib Eye	\$29
<i>grilled, onion rings</i>	
Churrasco	\$25
<i>chimichurri, pickled onions, rice and peas, plantains</i>	

Dessert

Banana Cream Pie	\$7	Key Lime Pie	\$6
Bread Pudding w/ Jamaican Rum Sauce	\$6.50	Chocolate Mousse Cake	\$7