

Appetizers

<p>Soft Shell Crab \$15 seasoned, dredged in flour, quickly fried, julienne carrot cilantro salad</p> <p>Lobster Mango Cocktail \$22 basil herb dressing</p> <p>Vietnamese Spring Rolls \$10 4 fried w/ vegetables, dipping sauce</p> <p>Calamari Salad - Thai Style \$14 fried - tomatoes, onions, herbs, sweet chili sauce</p> <p>Oyster Rockefeller \$22 spinach, Pernod</p> <p>Cracked Conch \$18 seasoned, dredged in flour, quickly fried</p> <p>Rings & Things (Calamari) \$13 marinara sauce</p> <p>Coconut Shrimp \$10 citrus dipping sauce</p> <p>Arugula Salad \$9 gorgonzola, pear, candied pecans</p>	<p>Tuna Poke \$16 fresh tuna or salmon cubed, avocado, seaweed salad, sesame oil/seeds, green onions, soy sauce</p> <p>Northern Oysters \$3.50 each</p> <p>Lobster Nuggets- Thai Style \$18 fried - tomato, onions, herbs, sweet chili sauce</p> <p>Stuffed Mushroom \$12 seafood crab stuffing, cheese</p> <p>Black Skillet Mussels \$16 garlic butter</p> <p>Conch Fritters \$12</p> <p>Russian Oysters (6) \$24 egg white, yolk, sour cream, green onions, lump fish caviar</p> <p>Shrimp Cocktail \$14</p> <p>Escargot \$14 garlic butter, puff pastry</p> <p>Fried Oysters \$17</p> <p>Oyster Caesar \$22 Caesar salad, fried oysters enough for two extra oyster \$1.75 each</p>
---	---

Soup

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

Entrées

1/2 lb. Caribbean Lobster Tail	\$48
grilled, drawn butter	
Seafood Medley	\$29
fish, scallops, shrimp, spicy tomato sauce, jasmine rice, sweet plantains	
Lobster Newburg	\$40
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
grilled 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	\$33
jumbo lump crabmeat, asparagus, hollandaise	
Branzino Fillet	\$29
meli melo or lemon caper butter	

Pan Seared Grouper	\$31
preserved lemon, julienne carrot, green peas, polenta	
20/24 oz. Caribbean Lobster Tail	49/lb
Shrimp with Vegetables	\$26
stir fried, carrots, mushrooms, snow peas, bok choy, onion, peppers, Asian sauce, jasmine rice	
Shrimp & Scallops Meli Melo	\$31
chicken broth, preserved lemon butter, Worcestershire, onions, thyme, twice cooked potatoes	
Curried Shrimp & Scallops	\$31
shrimp, sea scallops, island curry, jasmine rice	
Shrimp Scampi	\$29
white wine, butter, garlic, diced tomatoes, parsley, Parmesan, rice or linguine	
Stuffed Shrimp	\$29
seafest crab stuffing	
Seafood Risotto	\$26
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	\$31
lemon grass, kaffir lime, garlic, coconut rice	
Dijon Roasted Snapper	\$31
crème fraiche, Dijon mustard, shallots, capers, creamed spinach topped tomato	
Yellowtail Matecumbe	\$31
diced tomatoes, onion, capers, basil, shallots, vinegar, olive oil, lemon juice	
Yellowtail Macadamia	\$31
macadamia nut crust, mango chutney butter, gourmet greens	
Jamaican Yellowtail (whole fish)	\$32
simmered w/ orange juice, allspice, thyme, tomato, onions, scallions, rice and peas	
Crispy Snapper (whole fish)	\$32
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	Chocolate Mousse Cake	\$9
White Chocolate Crème Brulee ..	\$7	Rum Cake	\$6
		White Chocolate Brownie	\$7