



All our fish is fresh, not frozen, and is delivered every day. We also use seasonal fish please allow substitution for these items.

Minimum of 4 orders 48 hours notice required for ordering fresh product.

Poached Norwegian Salmon \$12 per piece
served with a mustard, dill caper sauce excellent hot or cold

Cracked Black Pepper Honey Glazed Salmon \$12 per piece
with a sweet soy dressing

Almond Crusted Salmon \$14
with capers and lemon

Blackened Tuna \$22 per order (grade A)
spice rubbed tuna steaks with a light Creole sauce

Sesame Crusted Tuna \$20
with black & white sesame seeds

Baked Halibut \$18
seasoned with breadcrumbs and fresh herbs

Roasted Halibut \$18 per order
with tomatoes, saffron and cilantro

Ginger & Lemongrass Marinated Halibut \$18 per order
served with a miso vinaigrette

Baked Cod \$12 per piece
crispy battered with tartar sauce on the side

Steamed or Grilled Maine Lobster M.P
with drawn butter & cocktail sauce

Cioppino \$16 per order

shrimp, mussels, potatoes, corn ,salmon ,calamari in tomato sauce

Shrimp Scampi \$12

sautéed shrimp with garlic, white wine, butter and lemon

Teriyaki Shrimp & Scallop Kebabs \$14 each

Sautéed Jumbo Shrimp \$18 per order 6 in order

zesty seasoned sautéed shrimp

Shrimp & Lobster Martini \$M.P

mango & pepper relish with frisee and micro greens topped with poached shrimp & lobster served in a martini glass with a citrus vinaigrette

Butter Poached Australian Lobster Tail M.P

Ceviche \$M.P seasonal

citrus marinated seafood salad with peppers, garlic and onion

Assorted Jumbo Shrimp \$15 per 6

Choose from the following:

grilled, tandoori, tempura, garlic & lime, beer battered,tamarind, bbq, sesame, coconut, cajun and southwestern served with sauce to match

Savory Crab Cakes \$4 each

served with a Cajun remoulade

Seafood Pot Pie \$29 per pie

cod, shrimp, scallops and vegetables in a white wine mushroom cream sauce

Oven Baked Tilapia \$16 per piece 9 oz

with thyme, tomatoes and onions

Blackened Farm Raised Catfish \$13

blackened and baked cajun style

Crisp Crusted Catfish \$13

with tartar sauce on the side

Poached Stuffed Filet of Sole \$M.P seasonal

spinach, crabmeat and wild mushrooms topped with a saffron sauce

Cumin-Crusted Chilean Sea Bass \$M.P

served with lemon wedges on the side

Seafood Kebab \$18 each

grilled seasonal fish with marinated vegetables and fresh herbs

Paella \$M.P

with chicken, chorizo, shrimp, clams and mussels

Sautéed Scallops \$M.P

sautéed in butter with white wine and garlic

Assorted Sushi Rolls & Pieces \$M.P

tuna, shrimp, smoked salmon, broiled eel, cucumber & california served with chop sticks, wasabi, pickled ginger and soy sauce.