

LUNCH SPECIALS (11am-4pm)

APPETIZERS

SAUTEED CALAMARI WRECKDIVER STYLE	18
JUMBO PEEL N EAT SHRIMP	15
CRAB QUESO DIP	14
CRAB SPINACH DIP	12
CHICKEN WINGS	9
FRIED CHICKEN LIVERS	12
CONCH FRITTERS(6)	10
CRABCAKE	9
TUNACHOS	14
HALF RACK RIBS	13

RAW BAR

RAW OYSTERS	(12) \$19
OYSTERS MCKINNON(FLAGLER) crab, spinach, artichoke, cheese, baked	(6)\$16 (12)\$26
BUFF N BLEU OYSTERS - topped with "El Chapo" hot sauce, parmesan panko, bleu cheese butter and celery leaves baked to mouthwatering perfection.	(6)\$16 (12)\$26
OYSTERS MOSCOW - topped with sour cream, horseradish, red & black roe	(6)\$16 (12)\$26
OYSTERS TOKYO - topped with sour cream, Masago (smelt roe), Kimchee	(6)\$16 (12)\$26
GARLIC STEAMED CLAMS - garlic, shallots, scallions and bacon	15

FOR THE VEGGIE LOVERS

SOUPS		PROFESSOR'S PASTA (vegetarian) - artichoke hearts, broccoli, mushrooms, tomatoes, scallions, sautéed in a white wine, cream reduction over linguini	19
LOBSTER BISQUE CUP 7 BOWL	10	GINGER, HOUSE , CAESAR SALAD	9
LION FISH MISO SOUP	7	COBB SALAD-bacon, blue cheese, egg, avocado, tomatoes on Lettuce	13
FRENCH ONION SOUP	7	ADD chicken 6, shrimp(blackened or grilled) 12, mahi 15	
CHILI CUP 6 BOWL	8		

FISH SANDWICHES

BLACKENED, GRILLED, FRIED OR
CASTAWAY STYLE - BLACKENED WITH AVOCADO AND WASABI RANCH DRESSING \$2 EXTRA

MAHI or SNAPPER - 14.99
HOGFISH or BLACK GROUPEL 16.99

COOK YOUR CATCH - must be cleaned and ready for the pan (3/4 lb max)	15.99
BAJA TACOS(2)-(blackened fresh local Yellowjack, chicken, beef, shrimp or chicken livers) crispy cabbage, cucumber-wasabi ranch dressing, pico de gallo	14.99
FRIED OYSTER SANDWICH	14.99
JUMBO PEEL N EAT SHRIMP PLATTER (1/2 LB)	15.99
SPICY TUNA DOG - CHARRED HOT DOG TOPPED WITH SPICY TUNA, AVOCADO, PANKO, GREEN ONION, MASAGO, SPICY MAYO AND EEL SAUCE	1 FOR \$8 2 FOR \$14
SHRIMP REUBEN	\$14.99
BACON, LETTUCE AND TOMATO SANDWICH	\$9.99
SOFT SHELL CRAB SANDWICH	\$17.99
STEAK BURRITO - STRIPS OF STEAK, RED AND GREEN PEPPERS AND ONIONS AND A CREAMY SAUCE IN A TOMATO BASIL TORTILLA	\$14.99
HAND PATTIED CHEESE BURGER WITH LETTUCE, TOMATO ONION	\$11.99
MEATBALL FORK-N-KNIFER - OVER-STUFFED WITH SWISS CHEESE, MARINARA AND CRISPY FRIED ONIONS	\$15.99
SHRIMP BASKET(4)	\$16.99
SHRIMP PO'BOY	\$15.99
FRENCH DIP	\$14.99
DELMONICO STEAK SANDWICH	\$16.99
SHRIMP AND CRAB WRAP IN A TOMATO-BASIL TORTILLA	\$15.99

ALL LUNCH SPECIALS COME WITH POTATO SALAD OR COLE SLAW. ADD FRIES FOR \$1.50 OR SWEET POTATO FRIES FOR \$2 OR BASKET OF ONION RINGS \$5

ASIAN APPETIZERS

BEEF YUKI Asian beef tartare	16
	add a quail egg for \$2
CRAB RANGOON fried Wonton filled with crab rangoon mix served with cilantro sweet Thai chili sauce	12
LUMPIA Ground pork spring rolls from the Philippines	11
WAKAME Cold seaweed salad	7
EDAMAME	
- Steamed young green soybeans	8
- Sesame oil, fried young soybeans	10
SUNOMONO (SUSHI SALAD) Conch, octopus, shrimp, Kani Kama & cucumber in rice vinegar sauce, sesame seeds	14
SPICY CONCH or TUNA SALAD	
Raw conch OR tuna cucumber, ponzu, avocado and Kimchee sauce	13
Conch AND Tuna	14
TUNA TATAKI Seared Yellow Fin or Albacore with ponzu sauce and scallions	13
USUZUKURI	
Thin slices of raw fish with ponzu sauce and scallions. Choice of Hamachi, Tuna, Salmon, Escolar, Wahoo, Cobia or African Pompano	MKT

INSIDE OUT ROLLS W/ MASAGO

KIMCHEE ROLL Tuna or conch, scallions, asparagus, spicy sauce	10
*BIG PINE ROLL Kani Kama, cream cheese, avocado	9
*BIG JAY ROLL Big Pine Roll topped w/ eel, eel sauce	15
LISA ROLL Salmon, tuna, asparagus, cream cheese, topped with mayo & spicy sauce	11
NICK JR. ROLL Salmon, cream cheese, scallion	10
*SPIDER ROLL Soft-shell crab, asparagus, avocado & scallions with eel sauce	13
*MARATHON ROLL Eel, salmon skin, asparagus, avocado, w/ eel sauce	14

INSIDE OUT (NO MASAGO)

ADD MASAGO TO ANY ROLL 1.00

*MR. LEE (can't make up his mind) ROLL Tempura shrimp or lobster, avocado, cream cheese, scallions	11
(SUBSTITUTE LOBSTER)	ADD\$5
*CALIFORNIA ROLL Kani Kama, cucumber & avocado	9
SUBSTITUTE KING CRAB \$5, BLUE CRAB \$3.50	
PUT SOME TUNA INSIDE 2.00	
TOP THIS ROLL WITH EEL 4.00	

RAINBOW ROLL California roll topped with mixed raw fish	13
*CASTAWAY ROLL Broiled salmon, cream cheese, Kani Kama, avocado, scallion, mayo, eel sauce	11
3-D ROLL Tuna, salmon, hamachi, scallions	13
*DRAGON ROLL Ebi, asparagus, avocado & scallions topped with mayo	8
DANNY ROLL Tuna, cream cheese, cucumber & scallions	10
AUSTIN ROLL Salmon, Tuna, cream cheese & scallions	10
*E.T. ROLL Eel, tamago, avocado, with eel sauce	8
*SHRIMP TEMPURA ROLL Tempura shrimp, avocado, asparagus, scallions and mayo	11
ANDREA ROLL Tuna, Mango, Cream Cheese	10

HOSOMAKI (seaweed outside roll)
Available by request

SUSHI CHEF SPECIALTIES

KING OF THE JUNGLE ROLL Lionfish, avocado and asparagus inside, with masago, chopped escolar, wakame, sesame seeds on top	25
CRAB LOVERS ROLL Hand picked King Crab, asparagus, spicy mayo and cream cheese on the inside, black Tobiko on the outside of the rice, avocado and blue crab on top	22
SPICY MAE ROLL Tuna, salmon, cream cheese, dill pickle and fresh Poblano pepper inside, Habanero Masago and sesame seeds on the outside topped with chopped Hamachi, cilantro, spicy mayo and kimchee sauce	18
TUNA TARTINI	
fresh raw tuna tartare served in a martini glass with wonton chips	17
POKÉ	
Hawaiian style raw fish salad using Yellow Fin Tuna chopped with avocado, scallions, cucumber, seaweed salad with sesame oil, sesame seeds and soy over rice	16
SPICY SUSHI SANDWICH Raw chopped spicy tuna OR salmon (\$3 more) sandwich shaped sushi roll with rice, nori, sesame seeds, masago.	15
VEGGIE ROLL kampyo, cucumber, avocado, carrots and asparagus inside out roll with sesame seeds	10
TUNA ROLL Triple tuna and scallions inside	12
PHILADELPHIA ROLL smoked, salmon, cream cheese, avocado and scallions	12
LOBSTER HANDROLL Steamed Maine lobster, spicy mayo, asparagus and avocado	14
BLUE CRAB HANDROLL Cooked blue crab, spicy mayo, asparagus and avocado	10
LOBSTER AND CRAB ROLL Maine lobster, avocado and cucumber inside, sesame seeds, blue crab, masago and spicy mayo on top	22
ORANGE IS THE NEW BLACK ROLL Tempura shrimp, cream cheese, asparagus inside, chopped salmon, black tobiko and spicy mayo on top	16
SEVEN SEAS ROLL Lobster Tempura, Tuna, Mango, Avocado inside, soy crepe outside, topped with Blue Crab, Eel, spicy mayo, eel sauce, and panko bread crumbs	22
SPICY TUNA CRUNCH ROLL Chopped tuna roll with gentle kick and nice crunchy texture	11
MEXICAN ROLL Tuna, cilantro, chopped jalapeño, cream cheese and avocado inside, thinly sliced prime rib, homemade poblano sauce, cilantro, and crispy tricolor chips on top	21
TWO YEAR ROLL Tempura shrimp, cream cheese, asparagus inside, chopped tuna, jalapeno-masago, spicy mayo on top	17
*SURF N TURF ROLL Lobster tempura, Asparagus, cream cheese & scallions inside, topped with prime rib, finished with teriyaki glaze and sesame seeds	20
*VOLCANO ROLL California roll topped with baked topping that includes scallops, Kani Kama, and masago mixed together in a creamy sauce	16
LATIN ROLL Salmon, whitefish, jalapeno, cilantro inside, avocado, spicy mayo, hot sauce on top	15
*BAKERY ROLL Salmon, cream cheese and scallions, battered and fried includes teriyaki dipping sauce	15
CRAB RANGOON ROLL Crab Rangoon mix, crispy wonton chips, scallions on the inside. Battered and fried with cilantro sweet Thai chili sauce.	12

SUSHI SPECIALS

SPICY WAHOO TOWER	
raw Wahoo, avocado, scallions, Sriracha, sesame oil and seeds, fried shallots	16
ISLAND ROLL	
Coconut shrimp, mango, avocado, seared tuna on top, scallions, honey sriracha	16

A LA CARTE

A la carte items are two (2) pieces per order, available as Sashimi- "sliced fish" or Nigiri-"hand-molded over a ball of rice"			
** denotes Nigiri only			
	PRICE	SASHIMI	NIGIRI
Lionfish (LOCAL)	7.99		
Wahoo	6.99		
Cobia	6.99		
Quail egg**	5.00		
Maguro (Tuna)	4.99		
Sake (Salmon)	6.99		
Hamachi (Japanese Yellowtail)	4.49		
Escolar	4.49		
Ebi (Cooked Shrimp)	4.49		
Kani Kama (imitation crab)	4.49		
Avocado	3.99		
Tomago (Sweet egg)	4.49		
Tako (Octopus)	5.49		
Masago (Smelt Roe)**	5.99		
Ikura (Salmon Roe)**	6.99		
Conch	5.99		
Hotate Gai (Scallop)	5.99		
Tobiko Flying Fish Roe)**	5.99		
Unagi (fresh water eel)*	5.99		
Uni (Sea Urchin Gonad)**	14.99		
Fatty Tuna (Toro)	13.99		
Raw red Prawn (Ama Ebi)	7.99		
Blue Fin Tuna <small>WHEN AVAILABLE</small>	8.99		

SASHIMI DINNERS

Includes Miso soup, rice and ginger salad	
TUNA SASHIMI 12 pieces of Yellow Fin	24
BLUE FIN TUNA SASHIMI (WHEN AVAILABLE)	35
SASHIMI DINNER - 3 tuna, 3 salmon, 3 Hamachi, 3 Escolar	27
SPECIAL SASHIMI DINNER - 3 tuna, 3 salmon, 3 Hamachi, 3 Escolar, 3 conch, 3 octopus	32

SUSHI DINNERS

Includes Miso soup and ginger salad	
*UNAGI DON - Bowl of sushi rice topped with eel, sesame seeds and eel sauce	30
TUNA DON - Bowl of sushi rice topped with raw slices of tuna	25

SUSHI AND SASHIMI BOATS

Includes Miso soup or ginger salad	
BOAT FOR 1	40
Two year roll, 1 piece Nigiri each of: Ebi, tuna, salmon, Hamachi, whitefish, Kani 2 pieces Sashimi each: Tuna, salmon, whitefish, Hamachi	22 pieces
BOAT FOR 2	75
Two year roll, Lisa roll, 2 pieces of nigiri each, Ebi, tuna, salmon, Hamachi, whitefish, Kani. 4 pieces Sashimi each: Tuna, salmon, whitefish, Hamachi	42 pieces

FOR SUSHI PARTIES OR LARGER SUSHI BOATS CONTACT JOHN; OUR SUSHI IS MADE TO ORDER AND REQUIRES PLANNING IN ADVANCE. THANK YOU!
***denotes no raw seafood**

18% GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE OR AS A CONVENIENCE TO OUR INTERNATIONAL CUSTOMERS
Consuming raw or undercooked products may increase your risk of food borne illness, especially if you have certain medical conditions.