## SANDWICHES - INCLUDES FRIES

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>BISON CHEESEBURGER - 1/2 LB</td>
<td>18</td>
</tr>
<tr>
<td>HAND MADE CHEESEBURGER - 1/2 lb aged certified angus burger</td>
<td>15</td>
</tr>
<tr>
<td>MAHI SANDWICH CASTAWAY STYLE - blackened w/avocado and cucumber-wasabi ranch</td>
<td>17</td>
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<tr>
<td>SNAPPER BLT - fried snapper - bacon, lettuce, tomato and a chipotle aioli sauce</td>
<td>18</td>
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<tr>
<td>MEATBALL FORK-N-KNIFE - hearty meatball sub, swiss cheese, marinara, topped with onion ring</td>
<td>15</td>
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## ENTREES - CHOICE OF 2 SIDES

Steamed broccoli, boiled redskin potatoes, fries, yellow rice, or salad.
Baked Sweet Potato, Baked Potato and Ceasar for an additional $1 each

### SCALES & BEAKS

#### STEP 1. CHOOSE A MEAT

<table>
<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td>CHICKEN BREAST</td>
<td>22</td>
</tr>
<tr>
<td>SALMON - (SWEET, SPICY DRY RUB BAKED TO PERFECTION)</td>
<td>26</td>
</tr>
<tr>
<td>COBIA - Firm, white mile sweet flavor</td>
<td>LOCAL 34</td>
</tr>
<tr>
<td>GOLDEN TILE - deep water LOCAL fish recommend Dijonaise</td>
<td>LOCAL 36</td>
</tr>
<tr>
<td>BLACK GROUPER - (white fishy fish recommended Oscar Style add $8)</td>
<td>32</td>
</tr>
<tr>
<td>SNAPPER - delicate (recommended Mazatlan Style for add $4)</td>
<td>LOCAL 29</td>
</tr>
<tr>
<td>MAHI - Firm, white, mild sweet flavor</td>
<td>27</td>
</tr>
<tr>
<td>HOGFISH - WHEN AVAILABLE (recommended shrimp and scallop stuffed for add $7)</td>
<td>35</td>
</tr>
<tr>
<td>YOUR CATCH - must be cleaned and ready for the pan (3/4 LB MAX PER PERSON)</td>
<td>18</td>
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</tbody>
</table>

#### STEP 2. PICK A PREPARATION BELOW (ADDITIONAL $ MAY APPLY)

- BREADED-N-FRIED, BLACKENED, GRILLED - NO ADDITIONAL CHARGE
- Dijonaise - heavy cream reduction with Dijon Mustard and mushrooms. 4
- Shrimp and Scallop Stuffing 7
- Oscar Style - blackened and topped with asparagus, crabmeat and hollandaise sauce 8
- Blackened OR Grilled Over Linguini Alfredo 3
- Wreckdive Style - lemon, butter, wine, garlic, tomatoes, basil, capers 2
- Mazatlan Sauce - basil cream sauce artichoke hearts, tomatoes, mushrooms, scallops 5
- Parmesan Style - breaded, fried and topped shredded parmesan and marinara 3
- Coconut Fried - drizzled with sweet spicy sauce 2

### SEAFOOD SPECIALS

- FRESH LOCAL LOBSTER 42
- As featured on Diner's Drive-ins and Dives!
- BROILED with garlic butter 57
- SHRIMP N SCALLOP STUFFED and Broiled 42
- LOBSTER MAC N CHEESE - 6 ounce lobster tail in a four cheese sauce over macaroni with tomatoes, bacon, scallions and lots of love! 42
- Add a garlic butter broiled lobster tail to any ENTREE $22 addition (not available at this price separately)

- BAJA FISH TACOS - blackened Mahi with crispy cabbage, cucumber-wasabi ranch dressing and pico de gallo includes refried beans and rice and corn 26
- CRAB ENCHILADAS 37
- CRABCAKE DINNER 37
- CRAB OYSTER DINNER 28
- BO'S SHRIMP AND GRITS 27
- FRIED SHRIMP 26
- COCONUT SHRIMP 27
- SHRIMP ALFREDO - blackened or grilled over linguini with garlic bread 28
- STEAMED SHRIMP IN BEER - lb of tender flavorful peel-N-eat shrimp 26
- SHRIMP RIGATONI - shrimp, bacon and scallops sauteed in garlic butter over rigatoni 28
- CLAMS LINGUINI - garlic steamed clams, scallops and bacon over linguini with garlic bread 26
- CLAMS RIGATONI MARINARA - steamed clams over rigatoni with marinara 26

### KNOT FROM THE SEA

- CHICKEN ENCHILADA - seasoned chicken in a corn tortilla with 3 cheese, poblano sauce 25
- GILLIGANS CUT - 12 OZ. NY STRIP 29
- JOHN'S FAMOUS BABY BACK RIBS 27

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<tr>
<td>PRIME RIB - Aged certified Angus, slow roasted Au jus</td>
<td>Mates Cut 12 oz 29</td>
</tr>
<tr>
<td>(FRIDAY, SATURDAY AND SUNDAYS)</td>
<td>Admirals Cut 20 oz 37</td>
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</table>

### DESSERT SPECIALS

- CHOCOLATE LAYER CAKE 9
- COCONUT LAYER CAKE 9
- CHEESECAKE of the week 7
- KEY LIME PIE 7
- TOASTED COCONUT KEY LIME PIE 8
- DRUNKEN ELEPHANT MARTINI - Tito's premium vodka, Tia Maria and Amaretto Cream Liqueur with a shot of espresso shaken until frothy $25
- KEY LIME PIE MARTINI - creamy and frothy with a graham cracker crust $25

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.
ASIAN APPETIZERS

HAMACHI COLLAR 24
CRAB RANGOON Fried Wanton filled with crab rangoon mixed served with cilantro Thai chili sauce 15
LUMPIA Ground pork spring rolls from the Philippines 12
WAKAME Cold seaweed salad 7
EDAMAME Steamed young green soybeans 10 - Sesame oil, fried young soybeans 12

SPICY CONCH OR TUNA SALAD Raw conch OR tuna cucumber, ponzu, avocado and Kimchee sauce 15
Conch AND Tuna 14
TUNA TATAKI Seared Yellow Fin or Albacore with ponzu sauce and scallions 15

USUZUKURI Thin slices of raw fish with ponzu sauce and scallions. Choice of Hamachi, Tuna, Salmon, Escallop, Wahoo, Cobia or African Pompano MKT

INSIDE OUT ROLLS W/ MASAGO

KIMCHEE ROLL Tuna or conch, scallions, asparagus, spicy sauce 11
*BIG PINE ROLL Kani Kama, cream cheese, avocado 9
*BIG JAY ROLL Big Pine Roll topped w/ eel 20
LISA ROLL Salmon, tuna, asparagus, cream cheese, topped with mayo & spicy sauce 15
NICK JR. ROLL Salmon, cream cheese, scallion 13
*SPIDER ROLL Soft-shell crab, asparagus, avocado & scallions with eel sauce 16
*MARATHON ROLL Eel, salmon skin, asparagus, avocado, w/ eel sauce 17

INSIDE OUT (NO MASAGO)

*CALIFORNIA ROLL Kani Kama, cucumber & avocado 11
BLUE CRAB $3.90 PUT SOME TUNA INSIDE 2.00 TOP THIS ROLL WITH EEL 4.00
RAINBOW ROLL California roll topped with mixed raw fish 15
*CASTAWAY ROLL Broiled salmon, cream cheese, Kani Kama, avocado, scallion, mayo, eel sauce 14
3-D ROLL Tuna, salmon, hamachi, scallions 15
*DRAGON ROLL Ebi, asparagus, avocado & scallions topped with mayo 12
DANNY ROLL Tuna, cream cheese, cucumber & scallions 12
AUSTIN ROLL Salmon, Tuna, cream cheese & scallions 14
*SHRIMP TEMPURA ROLL Tempura shrimp, avocado, asparagus, scallions and mayo 15
(UNSUBSTITUTE LOBSTER) ADD$5
ANDREA ROLL Tuna, Mango, Cream Cheese 12

SUSHI CHEF SPECIALTIES

KING OF THE JUNGLE ROLL Lionfish, avocado and asparagus inside, with masago, chopped escalol, wakame, sesame seeds on top 28
(THIS ITEM WAS FEATURED ON DINNER’S DRIVE’INS AND DIVES). IT IS AN INVASIVE SPECIES SPEARED BY OUR DIVE TEAM AND IS IN SHORT SUPPLY BECAUSE WE HAVE HAD A SIGNIFICANT IMPACT OF REDUCING THERE NUMBERS.

SPICY MAE ROLL Tuna, salmon, cream cheese, dill pickle and fresh tibulano pepper inside, Habanero Masago and sesame seeds on the outside topped with chopped Hamachi, cilantro, spicy mayo and kimchee sauce 20

BLUE FIN TUNA TARTINI fresh raw tuna tartare served in a martini glass with wonton chips 24

POKE 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 18

VEGGIE ROLL Asparagus, cream cheese & scallions inside, topped with spicy mayo on top 10

TRIPLE TUNA ROLL Triple tuna and scallions inside 16

PHILADELPHIA ROLL smoked, salmon, cream cheese, avocado and scallions 14

LOBSTER AND CRAB ROLL Maine lobster, avocado and cucumber inside, sesame seeds, blue crab, masago and spicy mayo on top 24

ORANGE IS THE NEW BLACK ROLL Tempura shrimp, cream cheese, asparagus inside, chopped salmon, black tobiko and spicy mayo on top 17

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 24

SPICY TUNA CRUNCH ROLL Chopped tuna roll with gentle kick and nice crunchy texture 15

TWO YEAR ROLL Tempura shrimp, cream cheese, asparagus inside, chopped tuna, jalapeno-masago, spicy mayo on top 20

*SURF N TURF ROLL Lobster tempura, Asparagus, cream cheese and 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 20

*BAKERY ROLL Salmon, cream cheese and scallions, battered and fried includes teriyaki dipping sauce 17

ISLAND ROLL Coconut shrimp, mango, avocado, seared tuna on top, scallions, honey sriracha 22

*denotes no raw seafood

SUSHI SPECIALS

Lionfish (LOCAL when avail) 12
Quail egg** 5
Maguro (Tuna) 6
Sake (Salmon) 7
Hamachi (Japanese Yellowtail) 8
Escarol 5
Ebi (Cooked Shrimp) 5
Kani Kama (imitation crab) 5
Teko (Octopus) 6
Masago (Smelt Roe)** 6
Ikura(Salmon Roe)** 7
Conch 7
Tobiko(Flying Fish Roe)** 7
Unagi (fresh water eel)* 8
Uni (Sea Urchin Gonad)** 15
Fatty Tuna (Toro) 16
Raw red Prawn (Ama Ebi) 10
Blue Fin Tuna WHEN AVAILABLE 10

CHECK OUT OUR RETAIL SECTION FOR SHORT AND LONG SLEEVE SHIRTS, HOODIES, LADIES SHIRTS, YOUTH SIZES AVAILABLE AS WELL CUSTOMIZED CUTTING BOARDS WITH OUR LOGO

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