**APPETIZERS**

- **FRIED CALAMARI** - 16
- **JUMBO PEEL N EAT SHRIMP** - 15
- **CRAB QUESO DIP** - 17
- **CHICKEN WINGS** - 13
- **FRIED CHICKEN LIVERS** - 12
- **CONCH FRITTERS (6)** - 14
- **TUNACHOS** - 16
- **CHIPS N PICO DE GALLO** - 9
- **GATOR BITES** - 16

**RAW OYSTERS**

- **(6) $13**
- **(12) $21**

**RAW BAR**

- **OYSTERS MCKINNON (FLAGLER)**
  - crab, spinach, artichoke, cheese, baked - (6)$16 (12)$28
- **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)$28
- **OYSTERS KYIV** - topped with sour cream, horseradish, red & black roe
  - (6)$16 (12)$28
- **GARLIC STEAMED CLAMS** - garlic, shallots, scallions and bacon - 18

**SOUPS**

- **LOBSTER BISQUE CUP & BOWL** - 11
- **LION FISH MISO SOUP** - 7
- **FRENCH ONION SOUP** - 7
- **CHILI**
  - CUP 6 BOWL 8

**FOR THE VEGGIE LOVERS**

- **PROFESSOR’S PASTA (vegetarian)** - artichoke hearts, broccoli, mushrooms, tomatoes, scallions, sautéed in a white wine, cream reduction over linguini - 19
- **GINGER, HOUSE, CAESAR SALAD** - 9
- **COBB SALAD** - bacon, blue cheese, egg, avocado, tomatoes on lettuce - 13
- **ADD chicken 6, shrimp (blackened or grilled) 12, mahi 15**

**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 GROUPER** - 16.99

**LOBSTER ENCHILADAS** - homemade Poblano sauce - 42

As featured on Diner’s Drive-ins and Dives!

**COOK YOUR CATCH** - must be cleaned and ready for the pan (3/4 lb max) - 15.99

- **BAJA TACOS (2)** - (blackened Mahi, 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** - 13.99
- **MEATBALL FORK-N-KNIFER** - OVER-STUFFED WITH SWISS CHEESE, MARINARA A COUPLE OF ONION RINGS ON TOP - 15.99
- **SHRIMP BASKET** - 18.99
- **SHRIMP PO’BOY** - 18.99
- **FRENCH DIP** - 14.99
- **DELMONICO STEAK SANDWICH** - 16.99

**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

HAMACHI COLLAR 24
CRAB RANGOON Fried wonton 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, - Sesame oil, fried young soybeans 12
SPICY CONCH or TUNA SALAD Raw conch or tuna cucumber, porzu, avocado and Kimmee sauce 15
Conch AND Tuna 14
TUNA TATAKI Seared Yellow Fin or Albacore with porzu sauce and scallions 15
USUZUKURI Thin slices of raw fish with porzu 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 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 w/ 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 $5.90 FLIT 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

SUSHI CHEF SPECIALTIES

KING OF THE JUNGLE ROLL Lionfish, avocado and asparagus inside, with masago, chopped escolar, wakame, sesame seeds on top 28
*SPICY MAE ROLL Tuna, salmon, cream cheese, dill pickle and freshshibulano pepper inside, Habanero Masago and sesame seeds on the outside topped with chopped Hamachi, cilantro, spicy mayo and kimichee 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 kampyo, cucumber, avocado, carrots and asparagus inside out roll with sesame seeds 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 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

A LA CARTE

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

* denotes no raw seafood

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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

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.

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