

## Appetizers

Raw **Hamachi** / Chive Blossoms / Soy Citrus \$18  
**Arugula** / Fennel / Artichokes / Pecorino \$12  
Spice Crusted **Yellowfin Tuna** / Red Beet Tartare / Harissa Aioli \$16  
Crispy **Tiger Shrimp** / Basil / Clementine Emulsion / Sturgeon Caviar \$20  
Grilled Portuguese **Octopus** / Chickpeas / Roasted Red Peppers \$17  
New Zealand **Abalone** / Shaved Turnips / Hearts of Palm / Meyer Lemon \$21  
**Rock Shrimp** Risotto / Wild Mushrooms / Roasted Garlic Sage Butter \$18

## Whole Fish & Shellfish

*Whole fish below are priced per pound and serve one.*

Belgian **Dover Sole** \$36lb  
Mediterranean **Branzino** \$28lb  
Nova Scotia Hard Shell **Lobster** / Armoricaïne \$28lb  
*Whole fish below average 2-3 lb each and serve two.*  
Crispy **Red Snapper** "Cantonese Style" \$35lb  
Sea Salt Crusted New Zealand **Pink Snapper** \$37lb  
Baked Maine **Black Sea Bass** / Roasted Garlic \$29lb

## Fish

Acacia Marinated **Alaskan Black Cod** \$37  
Grilled **Hake** / Roasted Root Vegetables / Black Truffles \$34  
Seared **Arctic Char** / Tarragon Mustard / Hollandaise Gribiche \$32  
Blackened **Bluefin Tuna** / Parsnip Purée / Blood Orange \$35  
Parmesan Crusted **Icelandic Halibut** / Truffled Mushroom Jus \$37  
Maine **Sea Scallops** / Endive Marmalade / Meyer Lemon Brown Butter \$31  
**Cioppino** / Dungeness Crab / Lobster / Sourdough Garlic Bread \$40

## Not Fish

**Filet Mignon** / Smoked Salt / Green Peppercorn Sauce \$44

## Vegetables \$9

**Cauliflower** Gratin  
Sautéed Garlic **Spinach**  
Jumbo **Green Asparagus**  
**Bok Choy Shoots** / Garlic Chips  
**Brussel Sprouts** / Pearl Onion  
**Haricots Verts** / Hoisin

Hen of the Woods **Mushrooms** \$14

## Desserts \$11

**Lime** Mille-Feuilles / Lime Syrup  
Caramelized Meringue / **Banana-Passion Fruit** Sorbet  
Crunchy **Praline** Brownie / Milk Chocolate Chantilly / Caramel Ice Cream  
**Tiramisu** / Cardamom Caramel / Espresso Ice Cream  
**Toffee Pudding** / Kumquat Confit / Orange Sorbet  
**Ricotta** Cheesecake / Meyer Lemon Sorbet

## Seasonal Fruit Plate

### A few words about our fish...

Our fish are sourced from all over the world. We select and hand-cut our fish daily. Only the absolute freshest, exceptional quality fish are selected. Most of our fish are line caught, our scallops are harvested by divers and the lobsters are flown in from Maine. All seafood availability is subject to seasonal weather and fishing conditions.

*Chef de Cuisine Amy Eubanks*



Autographed Cookbooks by Laurent Tourondel  
"go Fish" and "BLT - New American Bistro Cooking"

\$39.95 ea

## Potatoes / Rice \$8

**Gnocchi** / Tomato Compote  
Porcini Mashed **Potatoes**  
**Silver Dollars**  
**Pommes** Croquettes  
**Sticky Rice** / Lemongrass

