



RAW BAR

Raw Clams (1/2 dozen) <i>freshly shucked clams, served with garlic chili pepper, balsamic sauce</i>	\$8.95	Tuna Tacos <i>marinated diced tuna in a ponzu, avocado puree, sriracha mayo, in a fried potato skin shell, wakame slaw</i>	\$11.95
Steamed Clams <i>saffron garlic broth, tomatoes, crostini</i>	\$10.95	Cold Water Oysters (1/2 dozen) <i>freshly shucked oysters, served with jalapeño mignonette sauce</i>	\$15.95
Shrimp Cocktail "Margarita" <i>4 jumbo shrimp, house made tequila lime cocktail sauce</i>	\$12.95	Peel & Eat Shrimp (1/2 pound) <i>half pound shell-on shrimp, tequila lime cocktail sauce</i>	\$12.95
Sampler Platter <i>4 oysters, 4 clams, 3 jumbo shrimp, ¼ lb peel & eat shrimp, cocktail sauce, mignonette sauce, horseradish</i>	\$26.95	Jumbo Platter <i>6 oysters, 6 clams, 4 jumbo shrimp, ½ lb peel & eat shrimp, cocktail sauce, mignonette sauce, horseradish</i>	\$39.95
Tuna Tartar <i>Ahi tuna, spicy mayo, BBQ teriyaki glaze, cucumbers, avocado, wonton, wakame slaw</i>	\$12.50		

SMALL PLATES

Crab Cakes <i>pan seared lump crab cakes, lemon aioli sauce, roasted corn slaw</i>	\$12.95	Bacon Wrapped Shrimp <i>mango chutney & pineapple salsa</i>	\$10.95
Shrimp & Crab Flat Bread <i>flat bread baked with parmesan shrimp-crabmeat spread & scallions</i>	\$12.95	Steak Chimichurri Crostini <i>sliced skirt steak on toasted baguette bread, touched with fresh cilantro parsley sauce</i>	\$10.50
Pineapple Shrimp <i>beer battered, flash fried, tossed in sweet chili glaze, grilled with pineapple chunks</i>	\$12.50	Skirt Steak Satay <i>marinated in teriyaki glaze sauce</i>	\$11.50
Volcano Spring Rolls <i>crab rolls served with sriracha mayo, BBQ teriyaki glaze, wakami slaw, scallions, roasted sesame seeds</i>	\$10.95	Oysters Rockefeller <i>creamed spinach, shaved parmesan cheese</i>	\$12.95
Fried Calamari <i>lightly coated & served with sweet chili, lemon garlic aioli & marinara dipping sauces</i>	\$12.95	Sesame Seared Tuna <i>sushi grade encrusted tuna, served with wakami slaw, wasabi, pickled ginger, ponzu sauce, sriracha mayo</i>	\$11.95

18% gratuity will be added to any party of 6 or more

*(Consumer Advisory – Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions.
There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.)*



SOUPS & GOURMET GREENS

<p>Seafood Bisque \$7.95 <i>dober sole, shrimp, crab and scallops served with toasted garlic crostini</i></p> <p>New England Clam Chowder \$6.95 <i>chunky clams, potatoes, cream base, crostini</i></p> <p>Caesar Salad \$7.95 <i>romaine lettuce tossed with balsamic Caesar dressing, shaved parmesan, toasted garlic crostini</i></p> <p>Baby Green Salad \$6.95 <i>baby greens with tomatoes, cucumbers & a red wine vinaigrette</i></p> <p>Chopped Salad \$7.95 <i>diced red peppers, red onion, cucumber, chick peas, carrots, gorgonzola cheese, tomatoes tossed with a red wine vinaigrette</i></p>	<p>Bacon Wrapped Shrimp & Spinach Salad \$15.95 <i>spinach, grape tomatoes, red onion tossed with balsamic vinaigrette dressing & topped with bacon wrapped shrimp and hard boiled egg</i></p> <p>Skirt Steak Salad \$15.95 <i>baby greens tossed with tomatoes, fresh mozzarella, kalamata olives in a balsamic vinaigrette dressing, topped with grilled marinated steak</i></p> <p>Grilled Chicken Cobb Salad \$15.95 <i>diced chicken breast, tomatoes, bacon, avocado, gorgonzola cheese, hard boiled egg over romaine, tossed with ranch dressing</i></p> <p>Caesar Salad \$15.95 <i>Larger salad portion with romaine lettuce tossed with balsamic Caesar dressing, shaved parmesan, toasted garlic crostini & a choice of Chicken, Tuna, or Shrimp</i></p> <p style="text-align: right;"><i>with Steak or Mahi-Mahi</i> \$16.95</p>
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BETWEEN THE BREADS

Served with choice of Coleslaw or French Fries (Sweet Potato Fries add \$2.00)

<p>California Grilled Chicken \$13.95 <i>avocado, provolone, lemon garlic aioli, lettuce, tomato, served on a challah bun</i></p> <p>Sunset Burger (1/2 pound) \$13.95 <i>topped with caramelized onions, mushrooms, swiss cheese, baby greens & tomato, served on a challah bun</i></p> <p>Beach Burger (1/2 pound) \$12.95 <i>lettuce & tomato, served on a challah bun</i></p>	<p>Grilled Mahi-Mahi \$15.95 <i>black bean aioli, topped with black bean coleslaw, lettuce, tomato, served on a challah bun</i></p> <p>Grilled Portabella Cap \$13.95 <i>balsamic herb marinade, stacked with caramelized onions, roasted red peppers, baby greens, tomato, topped with parmesan mayonnaise</i></p>
<p style="padding-left: 100px;"><i>add cheese</i> \$13.50</p> <p style="padding-left: 100px;"><i>add bacon</i> \$13.95</p>	

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MAIN PLATES

Bahamian Grilled Mahi-Mahi <i>roasted black bean, corn, cilantro salsa, citrus beurre blanc sauce</i>	\$19.95	Blackened Grouper <i>grilled with lemon beurre blanc sauce</i>	\$25.95
Grilled Salmon <i>grilled pineapple salsa, citrus beurre blanc sauce</i>	\$18.95	Teriyaki Island Chicken <i>chicken breast, pineapple teriyaki chili glaze, grilled pineapple chunks</i>	\$18.95
Mediterranean Grilled Chicken <i>herb roasted plum tomatoes, portabella, feta cheese, balsamic reduction, toasted almonds</i>	\$18.95	Churrasco Steak <i>marinated grilled skirt steak, fresh cilantro parsley chimichurri sauce</i>	\$20.95
Gorgonzola Steak <i>grilled New York Strip, topped with Gorgonzola</i>	\$22.95	Filet Mignon <i>grilled & topped with cabernet demi sauce</i>	\$24.95
Flank Steak <i>sliced grilled flank steak, chimichurri sauce</i>	\$19.95	Pork Ribs (full rack) <i>braised back ribs, smoked BBQ sauce, beer batter fried onion rings</i>	\$19.95
Short Ribs <i>braised beef short ribs, merlot demi sauce</i>	\$21.95	Soy Salmon <i>marinated and broiled with soy glaze</i>	\$19.95
Thai Chili Teriyaki Sea Bass <i>broiled marinated Chilean Sea Bass fillet</i>	\$27.95	Hawaiian Grouper <i>pan seared, sweet chili glaze sauce</i>	\$25.95
Crab Cakes <i>pan seared lump crab, lemon garlic aioli, roasted corn slaw</i>	\$20.95	Sesame Seared Ahi Tuna <i>sushi grade tuna, ginger, wasabi, wakami slaw, ponzu sauce</i>	\$20.95
Blackened Chicken Alfredo <i>lightly blackened, sautéed cremini mushrooms over fettuccine pasta</i>	\$17.95	Tamarind Mahi Mahi <i>dusted cumin pan seared Mahi Mahi, tamarind reduction drizzle, beurre blanc sauce</i>	\$19.95

ACCOMPANIMENTS *(select any two)*

parmesan herb couscous
roasted garlic mash potatoes
roasted herb red bliss potatoes
sautéed spinach
vegetable of the day

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