

FRESH SHUCKED OYSTERS

Cocktail Sauce • Mignonette
24 Half Dozen • 44 Dozen

APPETIZERS

Seasonal Soup	Cup 10 Bowl 12
New England Clam Chowder	Cup 12 Bowl 15
Housemade Herb Crackers	
Garlic Cheese Bread	10
Crispy Brussels Sprouts	14
Mint, Chili-Citrus Honey, Butter Bean Hummus	
Karaage Chicken Lettuce Wraps	18
Japanese Style Crispy Chicken, Iceberg, Togarashi, Scallion, Kewpie Mayo, Soy Dipping Sauce	
Crispy Calamari	20
Golden Fried, Rémooulade, Marinara Sauce	
Burrata Bruschetta	24
Heirloom Tomatoes, Grilled Ciabatta, Basil Pesto	
Lobster & Shrimp Taquitos	23
Salsa Verde, Lime Cream, Tomato, Guacamole, Chives	
Warm Crab Dip	21
Buttered Crostini, Cucumbers, Red Bell Pepper	
Jumbo Shrimp Cocktail	23
Gulf White Shrimp, Classic Cocktail Sauce	
Manila Clams	Half 17 Full 24
White Wine, Garlic Butter, Aromatic Natural Broth	

SALADS

Seafood Cobb	34
Jumbo Lump Crab, Shrimp, Avocado, Bacon, Hard Boiled Egg, Cucumber, Green Onion, Tomatoes, Romaine Lettuce, Louie Dressing	
Arugula & Strawberry Fields Salad	18
Local Strawberries, Shaved Fennel, Goat Cheese, Toasted Almonds, Balsamic Vinaigrette	
Mediterranean Salad	17
Feta, Tomatoes, Chickpeas, Kalamata Olives, Red Onion, Cucumber, Carrots, Romaine, Red Wine Vinaigrette	
Roasted Beet & Quinoa Grain Bowl	17
Red Wine Dill Vinaigrette, Arugula, Cucumber, Feta, Balsamic Reduction	
Caesar	16
Crisp Romaine, Caesar Dressing, Croutons, Shaved Parmesan	

Add A Protein To Any Salad

Chicken 10 Grilled Shrimp 14 Grilled Salmon* 13

SANDWICHES

Ahi Tuna Sandwich	27
Seared Rare, Sunomono Salad, Ponzu Coleslaw, Wasabi Mayo, Toasted Sesame Brioche Bun	
Lobster Club	35
Lobster, Avocado, Bacon, Lettuce, Tomato, Toasted Brioche	
Crispy Chicken Sandwich	23
Spicy BBQ Sauce, Housemade Pickles, Shredded Lettuce, Ranch Aioli, Toasted Sesame Brioche Bun	
All-American Cheeseburger*	24
Half Pound Parkers' Blend Angus Beef, Cheddar Cheese, Lettuce, Tomato, Housemade Pickles, Roasted Garlic Aioli, Toasted Sesame Brioche Bun	
Our Famous "Garlic Cheese Bread" Burger*	28
Half-Pound Parkers' Blend Angus Beef, Tomato, Housemade Pickles, Oven Toasted Garlic Cheese Bread	
Add to any Sandwich: Bacon 3.5 Avocado 3.5 Go Surf & Turf with a 2 oz. Crab Cake 12	
Blackened Fish Tacos	26
Cabbage, Pico de Gallo, Fresh Cilantro, Avocado Aioli	

ENTRÉES

Mesquite Grilled Salmon*	39
Poblano Creamed Corn, Tamale Gnocchi, Spinach, Aji Verde	
Day Boat Catch*	MP
Garlic Roasted Fingerling Potatoes, Roasted Seasonal Vegetables	
Mixed Grill	52
Mesquite-Grilled Day Boat Catch, Shrimp & Scallop Skewer, Jumbo Lump Crab Cake, Garlic Roasted Fingerling Potatoes, Roasted Seasonal Vegetables, Lemon Butter, Almond Romesco Sauce	
<i>We also offer the above seafood selections:</i>	
<i>Simply Prepared with Whipped Potatoes, Steamed Asparagus, Lemon Wedge, Parsley Vinaigrette</i>	
Mesquite Grilled Gulf Shrimp	32
Thai Salad, Spicy Cilantro Vinaigrette, Macadamia Nuts, Coconut Curry Sauce	
Seafood Linguine	39
Fresh Egg Pasta, Gulf Shrimp, Sea Scallops, Manila Clams, Basil Pesto, Garlic Butter, Fresh Tomato	
Fish & Chips	28
Beer Battered Crispy Alaskan Cod, French Fries, Coleslaw, Tartar Sauce	
Roasted Cauliflower Steak	27
Cauliflower Puree, Brussels Sprouts, Spinach, Smoked Almond & Orange Salsa	

SUSHI

SIGNATURE ROLLS*

Ceviche Roll	21
Crab Mix, Cucumber, Shrimp Tempura, Ahi, Pico de Gallo	
Lighthouse Roll	26
Shrimp Tempura, Spicy Tuna, Cucumber inside, wrapped with Yellowtail, Avocado, Crunchy Garlic, Yuzu Sauce	
Sunset Roll	22
Spicy Salmon, cucumber inside, wrapped with Salmon, Mango, Red Chili Flakes, Chili Oil, Chili Mango Sauce	
Natsu Roll	24
Spicy Tuna, Avocado, Yamagobo Root, Seared Albacore, Black Tobiko, Trinity Sauce	
Salmon Ponzu Roll	23
Crab Mix, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter	
I Love You	24
Tempura Shrimp, Crab Mix, Cucumber, wrapped with Ahi, Soy Paper (no rice)	
Lobster Roll	32
Lobster, Asparagus, Daikon Sprouts wrapped in Soy Paper, topped with more Lobster, Avocado, Green Onion, Black Tobiko, Trinity Sauce	

APPETIZERS

Edamame	6
Spicy Edamame	7
Miso Soup	6
Sunomono	5
Add Snow Crab - 2	

NIGIRI SUSHI* ... 11 / SASHIMI* ... 12

Albacore Shiro	Shrimp Ebi
Eel Unagi	Octopus Tako
Halibut Hirame	Ahi Tuna Maguro
Salmon Sake	Yellowtail Hamachi
Seared Tuna Maguro Tataki	Snow Crab Kani

SPECIALTIES*

Sushi Combination	30
California Roll, Halibut, Tuna, Albacore, Salmon, Shrimp, Yellowtail, Eel, Miso Soup	
Sashimi Combination	34
Tuna, Salmon, Albacore, Yellowtail, Halibut, Steamed Rice, Miso Soup	
Sushi Bar Poke Bowl	29
Ahi Tuna, Tempura Shrimp, Crab Salad, Toasted Macadamia Nuts, Sunomono, Seaweed Salad, Avocado, White Rice, Miso Soup	

**These items can be served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness.*

18% Gratuity Added to Parties of 6 or More