

## First Course

Blue Crab & Corn Soup 8  
*Green chili crème fraiche*

Crispy Sweet Onion & Zucchini Pakora 8  
*Chick pea flour, chili, cumin, cilantro & tamarind chutney*

Grilled Lamb Tenderloin Skewers 14  
*Cucumber, tomato, feta & chermoula*

Crispy Cornmeal Crusted Calamari 9  
*Chipotle tomato salsa*

Gulf Shrimp and Crab Meat Spring Rolls 10  
*Asian slaw & apricot mustard sauce*

P.E.I. Mussels 13  
*Steeped in white wine, jalapeño, garlic, ginger, cilantro & sweet soy*

Grilled Amazon Pacu Fish Ribs 14  
*Green mango salad & tamarind barbeque sauce*

\*Spicy Tuna Tartar 12  
*Sticky rice, avocado, seaweed salad, tobiko & wasabi soy*

Gulf Shrimp Louie 12  
*Avocado, tomato, lettuce, egg & asparagus*

White Tuna Tataki 12  
*Seared with togarashi, yuzu shoyu dipping sauce*

\*Fire & Ice Hiramasa Ceviche 14  
*Thai chili, garlic, cilantro, lime, red onion & watermelon ice*

\*Sea Scallop Ceviche 14  
*Sliced jalapeño, red onion, grape tomato, lime juice, yuzu & sea salt*

Jumbo Shrimp Cocktail 13  
*Classic cocktail sauce & horseradish*

\*Kumamoto Oyster (California) 2.5/pc  
\*Blue Point (Long Island, NY.) 2/pc  
*Cocktail sauce & ginger mignonette*

## Small Salads

Hearts of Romaine 7  
*Lemon Anchovy dressing, shaved grana, & brioche croutons*

Simple Baby Greens Salad 6  
*Grape tomatoes, carrots, cucumbers & sherry vinaigrette*

Pickled Beet & Peach Salad 8  
*Baby arugula, toasted pine nuts, feta cheese & pomegranate vinaigrette*

Citrus Salad 8  
*Baby greens, shaved fennel, Medjool dates, toasted pine nuts & lemon vinaigrette*

Water Melon Salad 8  
*Jicama, butter lettuce, feta cheese & lemon mint vinaigrette*

## Large Salads

\*Japanese Kabayaki Salmon Salad 14  
*Cucumber, avocado, pickled vegetables, marinated seaweeds, baby lettuce  
& ginger rice wine vinaigrette*

Grilled Jumbo Shrimp Salad 15  
*Baby greens, dried cranberries, toasted almonds, peach, warm goat cheese  
& passion fruit vinaigrette*

## Sandwiches & Burgers

\*Akaushi Beef Burger 13 with seared Foie Gras 19  
*Caramelized onion, sharp cheddar & garlic herb fries*

Crab Cake Sandwich 13  
*House bun, pickled red onion, butter lettuce, spicy remoulade & garlic herb fries*

## Pasta

Seasonal Vegetables 16  
*Chick peas, olives, preserved lemon, tomatoes, toasted almonds, pearl couscous & harrissa*

Penne Pasta 15  
*Asparagus, green pea, spring onion, grana padana, garlic & olive oil*

Baked Macaroni & Cheese with Garlic Shrimp 19  
*Smoked mozzarella, cheddar, grana padana & garlic cream*

## Fish

Bouillabaisse 29  
*Half lobster, mussels, gulf shrimp, fresh fish, tomato, potato, saffron,  
crush red chili & lobster broth*

Pan Seared Tilapia 18  
*Ras-El-Hanout, sautéed spring onion, asparagus, green peas  
& preserved lemon and tomato relish*

Grilled Escolar 21  
*Tare glaze, green papaya, red onion, cucumber, tomato, Asian basil, cilantro, toasted peanuts*

Pan Seared Sea Scallops 26  
*Pureed celery root, celery, oranges, shaved fennel, baby greens & lemon vinaigrette*

\*Pan Roasted Salmon 20  
*Tellicherry pepper, curried lentil, sautéed spinach, tomato chutney & sauce Chien*

Baked Rainbow Trout 19  
*Chick peas, green peas, potato, apple wood smoked bacon*

Baked Alaskan Cod 23  
*Crab meat, panko, asparagus, lemon spaetzle & yuzu butter*

Oven Roasted Chilean Sea Bass 26  
*Spicy shiro miso glaze, sliced jalapeno, baby Bok Choy & coconut jasmine rice*

Grilled Jumbo Shrimp 24  
*Sautéed potato, green peas, onion, chorizo sausage & romesco*

Pan Roasted Maine Lobster 29  
*Sautéed spinach, basmati rice pilaf & coconut curry sauce*

Panko Crusted Crab Cake 26  
*Shaved asparagus, potato, arugula salad & piquillo pepper aioli*

## Poultry & Meats

All Natural Free Range Chicken 18  
*Arugula, roasted potato, red onion & basil oil*

\*Grilled Colorado Rack of Lamb 28  
*Dusted with berbere, chick peas, tomato, okra & pomegranate date chutney*

\*Iron Skillet Seared Grass Fed Rib-Eye Steak 28  
*Chili rubbed, grilled corn & tomato relish and zucchini & onion fritters*

\*Szechwan Filet Mignon 25  
*Sautéed green bean, shiitake, spring onion & spicy Szechwan chili sauce*

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry,  
seafood shellfish or eggs may increase your risk of food borne illness.*

sear  
pearl

