



Fresh Catch Tuesday Night's

(Dine-In Only Special Menu 4pm-9pm, Regular Bistro Menu & Sushi Menu Also Available)

Starters

- Kani Salad** – Creamy Shredded Kani Crab, Sesame Seed, Scallion, Fresh Avocado, Wakame Seaweed, Sticky Soy, Daikon Sprouts - **\$7**
- Spicy Tuna Poke Tacos (2)** – Marinated Raw Yellowfin Tuna, Pineapple Mango Salsa, Ponzu Sauce, Daikon Sprouts, Flour Tortillas - **\$10**
- Sesame Tuna Bites (5)** – Seared Rare Ahi Tuna, Sesame Sushi Rice, English Cucumber, Avocado Mousse, Ginger Soy, Daikon Sprouts - **\$12**
- Crab Crostini's (3)** – Creamy Crab Salad, English Cucumber, Daikon Sprouts, Unagi Sauce, Toasted Sesame Baguette - **\$10**
- Shrimp Potstickers (5)** – Flash Fried Shrimp Dumplings, Napa Cabbage, Carrot, Sesame Oil, Served Over Chilled Asian Ramen Noodle Salad - **\$7**
- Dumpling Soup** - Shrimp Dumplings, White Miso Broth, Seaweed, Scallion, Firm Tofu - **\$7**
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Entrée's

- 1 lb or 2 lb Peel & Eat Shrimp**– Poached And Chilled Gulf Shrimp, Served With Bloody Mary Cocktail Sauce, Roasted Garlic Butter, Hand Cut Fries - **\$18 / \$36**
- AYCE Fish & Chips** – Tempura Batter Fried Florida Red Grouper, Hand Cut French Fries, Dijon Root Vegetable Cole Slaw, Old Bay Caper Remoulade - **\$23**
- Bouillabaisse Pasta** – Pan Roasted Market Fish, Marshall Bay Mussels, Black Tiger Shrimp, Fire Roasted Tomato Sauce, Black Pepper Linguini Pasta, Grilled Garlic Baguette - **\$21**
- Hilltopper Roll** – Sesame Sushi Rice, Creamy Crab Salad, Ebi Shrimp, Red Pepper, Cucumber, Scallion, Unagi Sauce, Masago - **\$16**
- Lobster Tail Dinner** – Garlic Butter Poached 5 oz Cold Water Maine Lobster Tail, Drawn Butter, Chef's Grain & Vegetable Of The Day - **\$21**
- Blackened Salmon** - Cajun Dusted Bay Of Fundy Salmon, Pan Seared, Topped With Mango Pineapple Salsa, Cilantro Lime Vinaigrette, Chef's Grain And Vegetable - **\$23**