

COLD

FRESH OYSTERS – MKT

ASK YOUR SERVER FOR DETAILS

STEAMED SNOW CRAB – 25

½ LB WITH DRAWN BUTTER AND LEMON

PEEL AND EAT KEY WEST PINKS- 18

½ LB WITH COCKTAIL AND CAJUN BUTTER

HOUSE SALAD – 6

FRESH FROM OUR HOUSE GARDEN (ADD SEARED TUNA +6)

AHI TOSTADA – 12

WONTON CHIPS TOPPED WITH SESAME SEARED TUNA, PICO, AND CHIPOTLE AOLI

SHRIMP AND SCALLOP CEVICHE – 15

WITH WARM TORTILLA CHIPS

TUNA TARTARE – 16

AVOCADO, LIME VINAIGRETTE AND TOAST POINTS

SMOKED SALMON DIP – 7

HOUSE SMOKED SALMON WITH TOASTY POINTS

HOT

BACON CHEDDAR BISCUIT BALLS – 5

CHEDDAR, BACON AND GREEN ONION BUTTER BISCUITS

SOUP OF THE DAY – 5

CUP OF HOMEMADE CHEF'S CREATION, ASK SERVER

GRILLED OCTOPUS – 17

WITH CAPERS, RED ONION, PEPPERS, AND LIME

LITTLE NECK CLAMS – 16

WHITE WINE, BUTTER & MIREPOIX

OYSTERS ROCKEFELLER – 16

BROILED OYSTERS WITH A SPINACH BECHAMEL

POT-STICKERS – 8

FRIED PORK DUMPLING SERVED WITH PONZU SAUCE

BANG BANG SHRIMP – 8

SWEET AND SPICY FRIED SHRIMP

CRAB RANGOON – 8

HOUSE-MADE WITH SWEET AND SOUR SAUCE

MUSSELS – 16

WHITE WINE, BUTTER & MIREPOIX

CHIMICHURRI SKIRT STEAK SKEWERS – 17

WITH A SWEET POTATO DUCHESS



ENTREES

SERVED WITH VEGETABLE MEDLEY
AND CHOICE OF STARCH:

WHITE SWEET POTATO DUCHESS –

WHIPPED SWEET POTATO BAKED GOLDEN BROWN

JASMINE RICE WITH PIGEON PEAS –

A CLASSIC CARIBBEAN DISH WITH TONS OF FLAVOR

CARIBBEAN BARBECUE PORK SHOULDER- 21

SMOKED IN HOUSE

SERVED WITH HOMEMADE CARIBBEAN BARBECUE SAUCE

JERK GRILLED CHICKEN BREAST – 21

MARINATED IN JERK SEASONING

SERVED WITH WARM MANGO CHUTNEY

FISH OF THE DAY – MKT

LOCALLY SOURCED – ASK YOUR SERVER FOR DETAILS

RIIBEYE STEAK – 38

DRY AGED IN HOUSE, PREPARED WITH DAILY CHEF'S

SELECTION OF SEASONINGS

NASSAU SHRIMP & GRITS – 17

SAUTÉED SHRIMP & POBLANO PEPPERS

OVER CHEESY POLENTA

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ROLLS

SPICY TUNA ROLL - 14

YELLOW FIN TUNA, SPICY MAYO, CUCUMBER, GREEN ONION

SALMON ROLL - 14

SALMON, CREAM CHEESE, GREEN ONION, CUCUMBER, CARROT, SPICY MAYO

CALIFORNIA ROLL - 10

CRAB, AVOCADO, CUCUMBER, CARROT

SPICY CRAB ROLL - 14

CRAB, SPICY MAYO, CREAM CHEESE

UNAGI ROLL - 14

BARBECUE EEL, CREAM CHEESE, CUCUMBER, EEL SAUCE

VEGGIE ROLL - 8

AVOCADO, CARROT, CUCUMBER, GREEN ONION

TEMPURA SHRIMP ROLL - 14

TEMPURA SHRIMP, GREEN ONION, CREAM CHEESE

FUSION SUSHI

SUSHI DOUGHNUT - 16

SALMON, TUNA, CUCUMBER, AVOCADO AND GLAZED WITH EEL SAUCE

SUSHI SLIDERS - 19

SAMPLER OF 3 - 1 SALMON, 1 TUNA POKE, 1 SPICY CRAB

MARIPOSA ROLL - 19

TEMPURA BATTERED ROLL WITH SHRIMP, BAY SCALLOPS, SEAWEED SALAD, CARROTS



RICE BOWLS

(ALL SERVED OVER SUSHI RICE WITH A GARNISH OF VEGETABLES & WONTON CHIPS)

BANG BANG SHRIMP - 16

TUNA POKE - 16

KOREAN BBQ PORK - 13

UNAGI (BBQ EEL) - 16

DESSERTS

BROWNIE TRIFLE - 8

BROWNIES LAYERED WITH STRAWBERRIES AND WHIPPED CREAM

KEY LIME PIE - 8

CLASSIC SERVED WITH WHIPPED CREAM

CARAMELIZED COCONUT RICE PUDDING - 8

SIMPLY AMAZING

FRIED PLANTAINS - 6

SWEET RIPE PLANTAINS GOLDEN BROWN AND DELICIOUS

