



SUSHI APPETIZERS*

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| EDAMAME | 8 |
| SPICY KANI SALAD cucumber, avocado, spicy mayo | 15 |
| YELLOWTAIL CARPACCIO (8pc) yellowtail, sliced jalapeno, ponzu, side of spicy tuna | 25 |
| SPICY TUNA NACHOS spicy tuna crunch, mango pico, sweet onion mayo, wasabi aioli, crispy wontons | 24 |

SPECIALTY ROLLS*

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| LAND & SEA ROLL salmon, tuna, avocado wrapped in soy paper topped with filet mignon, special wasabi yuzu sauce | 42 |
| KING LOBSTER ROLL maine lobster, avocado, cucumber, soy paper, topped with spicy lobster salad, mango salsa, spicy mayo | 47 |
| MR B'S ROLL shrimp tempura, cucumber roll topped with avocado paste & lobster wrapped with rice & soy paper with spicy mayo, eel sauce & crunch | 29 |
| MANGO ROLL spicy tuna, salmon, avocado roll topped with tuna, mango, spicy mayo & thai chili sauce, wrapped with rice & soy paper | 29 |
| SWEET HEART ROLL spicy tuna & cucumber roll topped with fresh tuna, chili sauce & spicy mayo, tuna tartare in the middle | 30 |
| WHITE TIGER ROLL tuna, salmon, yellowtail, avocado, wrapped in kelp nori, topped with ceviche dressing | 32 |
| NEW CALIFORNIA HEAVEN california roll topped with kani salad & avocado, spicy mayo, eel sauce & crunch, kani salad in the center | 24 |
| G CITY ROLL crispy rice spicy tuna with kani salad | 32 |
| CRUNCH DOUBLE SPICY spicy tuna roll topped with spicy tuna, crunch with spicy mayo & eel sauce | 25 |
| SEX ON THE BEACH spicy tuna & shrimp tempura roll topped with 2 pc of tuna, 2 pc of salmon & avocado with spicy mayo, eel sauce & crunch | 26 |

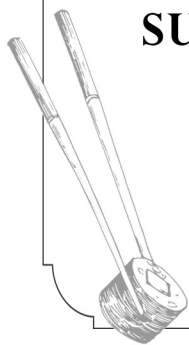
COMBO PLATTERS*

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| SUSHI LOVER chef's choice of 10 pieces of sushi & spicy tuna roll | 38 |
| OMAKASE SUSHI chef's choice of 6 pieces of sushi & chef's special roll | 40 |
| SUSHI & SASHIMI COMBO chef's choice of 8 pieces of sushi, 15 pieces of sashimi & spicy tuna roll | 65 |
| PARTY BOAT chef's choice of 8 rolls | 170 |

SUSHI & SASHIMI*

ala carte price per piece

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| MAGURO (tuna) | 6 |
| SAKE (salmon) | 6 |
| HAMACHI (yellowtail) | 6 |
| UNAGI (eel) | 6 |



* Please inform your server of any allergies.
* Consuming raw or undercooked meats, fish, shell fish or fresh eggs may increase your risk of foodborne illness



CHILLED SEAFOOD

all served with classic raw bar accompaniments

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| SHRIMP COCKTAIL (4) | 24 | MAINE LOBSTER | MP |
| BLUEPOINT OYSTERS (6) | 21 | chilled half or whole lobster | |
| LITTLENECK CLAMS (6) | 18 | CRAB COCKTAIL (1/4LB) | 26 |
| OCEAN TOWER 95 | | <i>serves 2 - 4</i> | |
| lobster cocktail, 4 shrimp cocktail, 4 oysters, 4 clams, crab cocktail | | | |



STARTERS

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| CLASSIC LOBSTER BISQUE aged sherry, maine lobster meat | 18 | GRILLED SPANISH OCTOPUS yukon gold potatoes, smoked chorizo, pequillo peppers, romesco vinaigrette, herb oil | 28 |
| WAGYU MEATBALLS akaushi beef, san marzano tomato, torn burrata, pecorino, crostini | 24 | ROCK SHRIMP TEMPURA shiitake, oyster mushrooms, green onion, spicy japanese mayo, eel sauce, sesame | 24 |
| MARYLAND LUMP CRAB CAKE roasted corn relish, smoked tomato hollandaise | 24 | DOUBLE CREAM BURRATA roasted pears, figs, almonds, balsamic, vanilla, brown sugar | 24 |
| BAROLO BRAISED SHORT RIBS potato croquette, blue cheese fondue, pickled red onion | 22 | THICK CUT CANDIED BACON vegetable kimchi, korean bbq | 20 |

SALADS

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| GARDEN WEDGE SALAD baby iceberg, applewood smoked bacon, tomato, red onion, maytag blue cheese, blue cheese dressing | 18 |
| CHOPPED CAESAR SALAD romaine, radicchio, shaved parmesan, garlic croutons, classic dressing | 17 |
| ROASTED BEETS mandarin orange, strawberries, pistachios, crumbled goat cheese, smoked chili vinaigrette, micro greens | 18 |
| HEART OF ROMAINE SALAD lump crab, avocado, applewood smoked bacon, cherry tomatoes, dijon dressing | 28 |

PRIME CUTS

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| PORTERHOUSE FOR 2 40oz USDA Prime choice of 2 sides | 169 |
| NY STRIP 14oz Boneless USDA Prime | 72 |
| BONE IN RIB EYE 20oz Certified Black Angus | 68 |
| FILET MIGNON 10oz Certified Black Angus | 65 |

STEAK ENHANCEMENTS:

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| 6OZ COLD WATER LOBSTER TAIL | 34 | RED WINE DEMI-GLACE | 3 |
| BLACKENED JUMBO SHRIMP (3pc) | 18 | BERNAISE | 3 |
| GORGONZOLA BRULÉ | 6 | HOUSE STEAK SAUCE | 3 |
| GREEN PEPPERCORN AU POIVRE | 3 | CHIMICHURRI | 4 |

PRIME RIB SATURDAYS & SUNDAYS

while supplies last

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| QUEEN CUT 16oz | 64 | KING CUT 22oz | 72 |
| served with mashed potatoes, asparagus & au jus | | | |



SIGNATURE ENTREES

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| AUSTRALIAN LAMB CHOPS herbed roasted yukon golds, blistered peppers, chimichurri | 64 |
| GRILLED MARINATED SKIRT STEAK roasted garlic mashed potatoes, asparagus, onion rings, soy syrup | 56 |
| GRILLED HATFIELD FARMS CENTER CUT PORK CHOP sweet potato & banana puree, sauteed spinach, maple macadamia crust | 38 |
| HERB ROASTED ORGANIC HALF CHICKEN semi boneless, wild mushroom farro, sauteed asparagus, jus de poulet | 36 |
| NORTH ATLANTIC SALMON langoustine & sweet pea risotto, pea shoots | 38 |
| ICELANDIC COD potato horseradish crust, sweet potato & brussel sprout hash, bordelaise | 44 |
| LOBSTER MAFALDINE butter poached lobster, shrimp, melted leek beurre blanc, toasted asiago crumbs | 48 |



POTATOES 13

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| ROASTED GARLIC MASHED POTATOES |
| HERBED FRENCH FRIES sea salt |
| SALT CRUSTED BAKED POTATO butter, sour cream |
| SKILLET HASH BROWNS |
| HERB ROASTED YUKON GOLDS garlic, parmesan |

VEGETABLES 15

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| SAUTEED ASPARAGUS classic bearnaise |
| SPINACH creamed or sauteed |
| CRISPY BRUSSELS SPROUTS green apple, fried shallots, raisins, pepitas, maple-cider glaze |
| ROASTED MUSHROOMS truffle butter, fresh herbs |
| ROASTED BABY CARROTS middle eastern spices, honey |