



starters

	taste	share
brazilian fried calamari ^{CG} <i>tossed with blazing peppers and cilantro with garlic sofrito dipping sauce</i>	5.95	9.95
crab cakes ^{CG} <i>jumbo lump crabmeat, roasted shallot tomato vinaigrette</i>	6.95	11.95
balsamic glazed scallops <i>seared sea scallops, balsamic reduction, and sautéed baby spinach</i>	5.95	9.95
fried oysters ^{CG} <i>delicately fried select oysters with a scallion-leek dipping sauce</i>	6.95	12.95
fried seafood sampler ^{CG} <i>fried calamari, shrimp and oysters served with a trio of special sauces</i>	7.95	15.95
*cold seafood plate <i>jumbo shrimp, sashimi tuna, and seafood salad with fiery horseradish ketchup and sweet soy</i>	8.95	15.95
artichoke spinach dip <i>warm dip with tortilla chips</i>	5.95	8.95
yuca frita <i>a "potato like" root vegetable served with a moho dipping sauce</i>	5.95	9.95
east coast oysters (taste 6 or share 12) <i>choice of tomato laurel broth or white wine and leeks</i>	12.95	24.95
mojo chicken quesadilla ^{CG} <i>with house guacamole, tomato salsa and lime sour cream</i>		10.95
*tuna tartare <i>mango, avocado and cilantro</i>		10.95
jumbo shrimp cocktail (5) <i>with a fiery horseradish ketchup</i>		9.95
*seared sashimi tuna <i>sliced rare yellow fin tuna, encrusted with black and white sesame seeds served with wasabi, pickled ginger and sweet soy</i>		12.95
steamed mussels <i>choice of tomato laurel broth or white wine and leeks</i>		9.95

special

fish or beef tacos ^{CG}

traditional spicy beef or tilapia on soft shell tacos with fresh avocado salsa, pickled cabbage and sour cream, served with black beans and rice
\$12.95



sandwiches

served with crispy potato fries

cuban sandwich ^{CG} <i>pressed sandwich with roast pork, imported ham, swiss cheese, pickles and spicy lime mayo</i>	9.95
citrus chicken ^{CG} <i>with roasted peppers, onions, and spicy lime mayo</i>	10.95
*angus cheese burger ^{CG} <i>8 oz burger with onions & tomatoes topped with cheddar or swiss cheese</i>	9.95
*black and bleu ^{CG} <i>8 oz burger encrusted with black peppercorn & bleu cheese with onions & tomatoes</i>	9.95
haddock ^{CG} <i>lightly breaded fillet with scallion leek mayo</i>	12.95
crab cake ^{CG} <i>with romaine lettuce and scallion leek aioli</i>	12.95
sicilian tuna sandwich ^{CG} <i>albacore tuna in olive oil, red onion, tomatoes black olives on crusty ciabatta bread</i>	11.95
lobster salad ciabatta ^{CG} <i>fresh lobster salad with sliced avocado, apple wood smoked bacon, and sprouts</i>	13.95

grilled fish

served with choice of one side & mango salsa or tomato relish

tilapia	12.95	mahi mahi	12.95
idaho trout	12.95	atlantic salmon	12.95
mojo shrimp	12.95	swordfish	13.95
*yellow fin tuna steak	13.95		

specialties

traditional fish and chips ^{CG} <i>fried haddock served with crispy fries and cole slaw</i>	12.95
catalan stew ^{CG} <i>fish stew with scallops, shrimp, mussels, and white fish in a tomato broth with white wine and scallions, served with brazilian rice</i>	12.95
sesame encrusted mahi mahi <i>drizzled with sweet soy, served with asian vegetables & steamed rice</i>	13.95
scallop risotto <i>seared scallops over wilted spinach and lemon risotto</i>	12.95

naked fish classics

served with choice of one side

coconut haddock <i>with a freshly squeezed orange rum cream sauce</i>	12.95
orange and balsamic glazed salmon <i>with fresh mango salsa</i>	13.95
baked haddock ^{CG} <i>with a light bread crumb topping over roasted potatoes and grilled onions</i>	12.95
roasted mahi mahi <i>with tomatoes in a lemon caper sauce</i>	12.95
*peppercorn tuna <i>pan-seared and flamed with cuban rum in a light cream sauce</i>	13.95
parmesan encrusted tilapia ^{CG} <i>pan-seared tilapia over wilted spinach</i>	13.95
swordfish messina ^{CG} <i>panko crusted and pan-seared with shallots, balsamic glaze, tomatoes and kalamata olives</i>	14.95

meat

served with choice of one side

*tenderloin tips <i>basted with cuban mojo and accompanied by roasted peppers</i>	13.95
garlic grilled chicken breast <i>marinated in orange and lime juice</i>	10.95



black bean soup

served with lime sour cream, red onion and cilantro
cup 3.50 bowl 5.50

clam chowder ^{CG}

light chowder with potatoes, ipswich clams and light cream
cup 3.95 bowl 5.95

salads

side house <i>baby field greens, tomato, carrots and onion with balsamic vinaigrette</i>	5.95
caesar salad ^{CG} <i>with shaved parmigiano cheese & homemade garlic croutons</i>	7.95
with grilled chicken	9.95
with grilled shrimp	12.95
colorado chicken salad <i>mixed greens with grilled chicken, bleu cheese crumbles, sugar roasted walnuts, dried cranberries and raspberry vinaigrette</i>	11.95
grilled seafood salad ^{CG} <i>shrimp, scallops and calamari with lemon vinaigrette, tomato salsa & grilled crostini</i>	13.95
blackened scallop salad <i>mesclun greens, poppy seed dressing and fresh strawberries, sprinkled with goat cheese & toasted almonds</i>	12.95
salmon salad <i>grilled fillet of salmon over seasonal greens with shaved red onion, cucumber, diced orange and lemon vinaigrette</i>	13.95
*grilled tuna salad <i>yellow fin tuna steak over a bed of grilled vegetables and greens tossed in a lemon vinaigrette</i>	14.95
calamari salad ^{CG} <i>flash fried calamari, tossed with mixed greens, bananas, diced oranges and orange sesame vinaigrette</i>	11.95

side dishes

served a la carte

\$3.50

- garlic mashed potatoes
- grilled asparagus
- mashed sweet potatoes
- with bananas
- sauteed plantains
- stir fry vegetables
- black beans & rice
- steamed rice with
- caramelized onion & garlic
- crispy potato fries
- garlicky kale

Before placing your order, please inform your server if a person in your party has a food allergy. CG: These items **Contain Gluten**

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. 18% gratuity will be added to the bill for groups of 8 or more guests. thank you.