

# FISHTAIL

BY DAVID BURKE

## APPETIZERS

**LOBSTER BISQUE** 14  
petite lobster roll

**DRY ROASTED ANGRY MUSSELS** 12  
chili oil, basil and lemon

**LOBSTER DUMPLINGS** 15  
soy-ginger butter and thai vegetables

**PRETZEL CRUSTED CRABCAKE** 16  
pineapple coleslaw

**THE ORGANIC "WEDGE"** 13  
blue cheese dressing, pecans, candied  
bacon and tomato vinaigrette

**OCTOPUS CAESAR SALAD** 14  
chickpea croutons

**PROSCIUTTO & BURATTA MOZZARELLA** 15  
arugula salad

**FISHTAIL CHOPPED SALAD** 14  
bacon, chickpeas, peppers, cucumbers,  
mint, hearts of palm, baby peas, olives,  
asparagus, feta cheese and dijon  
vinaigrette

**LOBSTER & AVOCADO SALAD** 14  
lemon garlic aioli

**KUNG PAO CALAMARI** 14  
crispy noodles

**GOAT CHEESE RAVIOLI** 14  
wild mushrooms and sundried tomatoes

**SEA URCHIN & LOBSTER CAVATELLI** 18  
lobster foam

**TRUFFLED MACARONI & CHEESE** 12  
wild mushrooms

## RAW/SUSHI BAR

**FISHTAIL TACO SAMPLER** 14  
crab salad, tuna tartare and salmon  
tartare tacos

**SANTA BARBARA SEA URCHIN** 18  
with cucumber, ginger and green onion  
and fisherman's toast

**RAINBOW ROLL** 15  
salmon, tuna, snapper, crab, cucumber  
and avocado

**TAYLOR BAY SCALLOP CEVICHE** 3.50/pc  
laughing bird shrimp

**TRIO OF TUNA SASHIMI** 19  
big eye tuna with caviar  
tuna tartare and sea urchin  
yellowfin tuna with pickled mushrooms and  
sour cherry

**5 DRESSED OYSTERS** 16  
pickled thai vegetables

**EAST COAST OYSTERS** 3.25/pc

**WEST COAST OYSTERS** 3.50/pc

**LITTLE NECK CLAMS** 1.25/pc

**SHRIMP COCKTAIL** 3 pc/14; 4 pc/16

**LOBSTER COCKTAIL**  
½ lobster 12.50  
whole lobster 23

## SHELLFISH TOWERS

**COCKTAIL COLLECTION** 24  
½ lobster, 2 shrimp, mussels and  
seafood salad ceviche

**SHELLFISH TOWER (FOR 2 OR 3)** 35  
½ lobster, 3 shrimp, 3 oysters, 3 clams,  
mussels and seafood salad ceviche

**SHELLFISH TOWER (FOR 4 OR MORE)** 59  
1 lobster, 5 shrimp, 5 oysters, 5 clams,  
mussels and seafood salad ceviche

Join us daily for Burger Bash - \$5 Burgers, Fries, Shakes and more  
12-5 pm and after 10pm in the lounge.

Or try our \$25 three-course prix fixe brunch on Sundays

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## WHOLE AND SIMPLE FISH

ROASTED STRIPED BASS - 1.5 lb	21/lb
ROASTED BRANZINO - 1.5 lb	22/lb
GRILLED RIVER TROUT - 1.5 lb	19/lb
MISO GLAZED MONKFISH SADDLE	29
STEAMED OR ROASTED MAINE LOBSTER	20/lb
TEMPURA BLACK BASS thai peanut chili sauce	37

## FISH DISHES

SWORDFISH "STEAK FRITES" maitre d'hôtel butter	30
ROASTED MAYA PRAWNS ON FISHTAIL PAELLA saffron basmati rice, chicken, chorizo and laughing bird shrimp	32
DOVER SOLE brown butter, pineapple, lemon, tomato and capers	46
PAN ROASTED ATLANTIC SALMON braised bok choy and two curries	29
MAINE LOBSTER CARBONARA penne rustica, english peas, oven dried tomato and bacon	36
STEAMED RED SNAPPER orzo pasta, tomato, garlic pearls and zucchini chips	32
PAN ROASTED DIVER SCALLOPS celery root purée, foie gras raviolini and sherry vinegar reduction	34

\*all fish are available simply grilled or steamed

ORGANIC FREE RANGE CHICKEN truffle mac and cheese	26
CREEKSTONE FARMS DRY AGED RIB STEAK whipped potatoes	42

## SAUCES

Tomato Provençale  
Caper Herb Vinaigrette  
Asian Mushroom Vinaigrette  
Brown Butter Almonds

## SIDES

7 each or 3 for 16

Cauliflower Brulée  
French Fries with garlic & parsley  
Sautéed Wild Mushrooms & Onions  
Spinach  
creamed, steamed or sautéed  
Asparagus Tempura  
Brussels Sprouts  
with bacon & onions  
Sweet Corn & Cheesy Polenta

Pre-order our signature dessert, the Fishtail "Can o' Cake,"  
a chocolate molten cake, for the table.

## \*\*FISHTAIL & SUSTAINABILITY

Fishtail constantly strives to serve sustainable fish through partnerships with Aqua Farms and by fishing only in sustainable friendly communities in the Atlantic at designated times of the year on our company fishing boat - "Singularis." Approximately 80% of the seafood on our menu is caught through sustainable fishing measures. We continue to seek out local partnerships to deliver the finest quality ingredients while respecting our environment.