

SUSHI, SASHIMI

AHI POKE ahi tuna & marinated seaweed in spicy ginger soy	\$16
RAINBOW ROLL crab, mango, tuna, yellowtail, salmon	\$17
NIGIRI SUSHI big eye tuna, yellowtail, or salmon	\$2.50/pc
SASHIMI tuna or yellowtail sashimi, garlic ponzu	\$16
CALIFORNIA ROLL crab & avocado	\$14
PASTRAMI SALMON ROLL apple, celery, cream cheese, lemon wedge	\$14
SPICY TUNA ROLL crispy potato & ginger chili sauce	\$14

SIDE DISHES

7.00 each or 3 for 18.00

TRUFFLE PARMESAN FRENCH FRIES
GARLIC SPINACH
WILD MUSHROOMS
HERB WHIPPED POTATO
SPRING PEAS, BACON LARDONS, CIPOLLINI ONIONS
HEIRLOOM TOMATO SALAD

STARTERS

OCTOPUS & WATERMELON SALAD feta cheese, mache, & lime-yogurt	\$18
BURRATA & PROSCIUTTO SALAD arugula, marcona almonds, figs & bacon vinaigrette	\$17
TOMATO GAZPACHO avocado, garlic croutons, basil oil	\$14
PASTRAMI SALMON warm crisp potato, fris�e, cr�me fraiche, caviar & mango mustarda	\$15
CRABCAKE apple marmalade, lemon-poppy seed mayonnaise	\$18
DRY ROASTED MUSSELS basil, meyer lemon, serrano peppers, & grilled baguette	\$14
FISHTAIL TACO SAMPLER crab salad, tuna tartar, salmon tartar	\$16
LOBSTER DUMPLINGS parsley pistou, apricots, pea tendrils, lobster emulsion	\$15

WHOLE FISH (comes with choice of side dish)

DOVER SOLE	\$46
STEAMED BRANZINO(1.5lb)	\$19/lb
SALT BAKED AMERICAN RED SNAPPER (1.5lb)	\$23/lb
2 Lb LOBSTER	\$24/lb

SAUCES

TOMATO PROVENCALE	CHAMPAGNE BUTTER
BROWN BUTTER	CAPER VINAIGRETTE

ENTR ES

five course chef's menu available for \$65

wine flight \$45

RAW BAR

EAST COAST OYSTER	\$3.00/pc
WEST COAST OYSTER	\$3.50/pc
CHEF'S OYSTER SELECTION six oysters with daily accompaniment	\$18
LITTLE NECK CLAMS	\$1.25/pc
LOBSTER COCKTAIL	
1/2 Lobster	\$13
Whole Lobster	\$25
SHRIMP COCKTAIL	\$1.75/pc
SHELLFISH TOWER	
PETITE TOWER	\$40
1/2 lobster, 2 shrimp, 2 west coast oysters, 2 east coast oysters, 2 clams and ahi poke	
GRAND TOWER	\$65
1 lobster, 4 shrimp, 4 west coast oysters, 4 east coast oysters, 4 clams and ahi poke	

FISHTAIL PA�LLA basmati saffron rice, kalamata olives, spanish chorizo and chef's selection of seafood	\$35
BUTTER POACHED LOBSTER saffron-corn risotto, marjoram & braised leeks	\$35
PARMESAN CRUSTED HALIBUT yellow wax beans, truffled peach, champagne butter	\$34
SCOTTISH SALMON baby beets, heirlooms, grapefruit, ginger vinaigrette	\$29
ROASTED AMISH CHICKEN whipped potatoes, bacon lardons, peas & bbq jus	\$29
"STEAK FRITES" filet mignon, truffled fries & red wine jus	\$31
COLORADO RACK OF LAMB merguez stuffed squash blossom, fresh garbanzo beans & black garlic	\$33
SEA SCALLOPS orange scented parsnip puree, baby roasted carrots, sweet & sour cumin vinaigrette	\$32