

APPETIZERS

TOMATO GAZPACHO	14
crab meat and avocado salad	
LOBSTER BISQUE	14
petit lobster roll	
THE ORGANIC "WEDGE"	13
blue cheese dressing, pecans, candied bacon and tomato vinaigrette	
HEART OF ROMAINE CAESAR SALAD	14
lemon confit and sourdough croutons	
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
mango and basil	
DRY ROASTED ANGRY MUSSELS	12
chili oil, basil and lemon	
PRETZEL CRUSTED CRABCAKE	16
poppy seed honey, mango and corn relish	
POACHED ALASKAN KING CRAB	18
sweet pea puree and roast garlic foam	
PAN SEARED WILD OCTOPUS	16
grapefruit, chorizo and avocado	
LOBSTER DUMPLINGS	15
soy-ginger butter and thai vegetables	
KUNG PAO CALAMARI	14
crispy noodles and stir fried vegetables	

RAW BAR/SUSHI

FISHTAIL TACO SAMPLER	14
crab salad, tuna tartare and salmon tartare	
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	
TRIO OF TUNA SASHIMI	19
big eye tuna with caviar tuna tartare and sea urchin yellowfin tuna with pickled mushrooms and sour cherry	
YELLOW TAIL SASHIMI	15
cilantro, cucumber	
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
ALASKAN KING CRAB COCKTAIL	16
asparagus, key lime mustard sauce	

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 Monday - Saturday for our \$45 three-course prix fixe dinner or on Sunday evenings for our \$35 Lobster Fest menu.

Join us daily for our \$10 Burger Bash- 12-5 pm and after 10pm in the lounge.

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

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
ROASTED BLACK SEA BASS - 1.5 lb	23/lb
STEAMED OR ROASTED MAINE LOBSTER	20/lb
SALT BAKED FLORIDA RED SNAPPER - 1.5 lb	23/lb

SAUCES

Tomato Provençale
 Caper Herb Vinaigrette
 Asian Mushroom Vinaigrette
 Brown Butter Almondine
 Warm Miso Vinaigrette

FISH DISHES

SWORDFISH "STEAK FRITES" maitre d'hôtel butter	29
ROASTED MAYAN PRAWNS ON FISHTAIL PAELLA saffron basmati rice, chicken, chorizo and laughing bird shrimp	32
DOVER SOLE brown butter, pineapple, lemon, tomato and capers	46
SEARED ATLANTIC SALMON fennel and red curry foam	29
MAINE LOBSTER PASTA penne rustica, sweet peas, oven dried tomato and bacon	18/36
PAN SEARED ALASKAN HALIBUT "T-BONE" asparagus and morel ragout	32
PAN ROASTED DIVER SCALLOPS Sweet pea puree, foie gras raviolini and summer truffle vinaigrette	34
TEMPURA BLACK BASS thai peanut chili sauce	35

SIDES

7 each or 3 for 15.75
 Green Beans Almondine
 French Fries with Garlic & Parsley
 Sautéed Wild Mushrooms & Onions
 Asparagus Tempura or Grilled
 Roasted New Beets
 Sweet Corn & Cheesy Polenta
 Stir-Fry Broccoli & Sesame
 Spinach
 creamed, steamed or sautéed

*all fish are available simply grilled or steamed

ORGANIC FREE RANGE CHICKEN potato napoleon	24
CREEKSTONE FARMS DRY AGED RIB STEAK whipped potatoes	35

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.