

LUNCH

**FISHTAIL**

BY DAVID BURKE

**CLASSIC RAW BAR**


GRILLED SHRIMP COCKTAIL	3pc/15; 5pc/23
EAST COAST OYSTERS	3.25/piece
WEST COAST OYSTERS	3.50/piece
LITTLE NECK CLAMS	1.25/piece
LOBSTER COCKTAIL	
½ lobster	12.50
whole lobster	23

**SHELLFISH TOWERS**

PETITE TOWER	35
½ lobster, 2 shrimp, 2 west coast oysters, 2 east coast oysters, 2 clams and seafood salad ceviche	
GRAND TOWER	59
1 lobster, 4 shrimp, 4 west coast oysters, 4 east coast oysters, 4 clams and seafood salad ceviche	

**SUSHI, SASHIMI**


AHI POKE	18	LOBSTER CALIFORNIA ROLL	14
ahi tuna & marinated seaweed in spicy ginger soy		maine lobster, crab & avocado	
RAINBOW ROLL	16	SPICY TUNA ROLL	14
salmon, tuna, yellow tail, crab, cucumber & avocado		crispy potato & ginger chili sauce	

**3 COURSE PRIX FIXE \$24.07  AND \$37.00**

**APPETIZERS**

 CHOPPED SALAD	14
feta cheese, garbanzo beans, kalamata olives, piquillo pepper & yogurt vinaigrette	
 SMOKED TROUT SCRAMBLE	15
spring onions and tomato crème fraiche	
 LOBSTER DUMPLINGS	14
peaches, spring pea & lobster broth	
 TOMATO GAZPACHO	13
basil oil	
PASTRAMI SALMON	14
warm crisp potato, cippollini onion, crème fraiche, caviar & honey- mustard	
ANGRY MUSSELS & PORK CHEEKS	12
chili oil, basil and lemon	
PRETZEL CRUSTED CRABCAKE	15
lemon-poppy seed mayonnaise, spicy apple sauce	
TACO TRIO	14
crab, tuna and salmon	

**ENTREES**





 PRIME BEEF BURGER	15
brioche bread served with french fries	
 WHOLE ROASTED BRANZINO	19
ricotta dumpling & smoked chili sauce	
STEAK "AU POIVRE"	19
hanger steak, grilled asparagus	
PARMESAN CRUSTED FLUKE	24
truffle peach salad & champagne butter	
RED CURRIED LOBSTER ROLL	19
french fries	
YELLOWFIN TUNA & SWORDFISH BURGER	17
wasabi mayonnaise and french fries	
SEA SCALLOPS	18
wilted spinach & sauce provencal	
 SCOTTISH SALMON	19
spring vegetable succotash, aged balsamic	
BEER BATTERED FISH & FRITES	19
cod fish & tartar sauce	
GRILLED TUNA	22
lemon-peppercorn dust, arugula, shaved beets & grapefruit	

**SIDES**

5 each/three for 14

grilled asparagus	sautéed mushrooms
french fries	garlicky spinach

**DESSERTS**

 DAVID BURKE'S CHEESECAKE LOLLIPOP TREE	16	STRAWBERRY RHUBARB PIE	10
bubblegum whipped cream		lemongrass ice cream, strawberry sauce	
(\$10 supplement or in lieu of two desserts with the prix fixe)			
 SALTED CARAMEL PANNA COTTA	10	MINI CONES	10
feuille de brik, chocolate mousse		sprinkles, heath crunch and rice pearls	
 ICE CREAM & SORBET	8	KAFFIR LIME TART	10
three scoops		lychee sorbet, pineapple, cinnamon paper	
 FISHTAIL FRUIT BOWL	10		
coconut tapioca, seasonal fruit & berries			

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Executive Chef: Sylvain Delpique  
Pastry Chef: Leona Sager