





LUNCH

FISHTAIL

BY DAVID BURKE

APPETIZERS

BLUE CRAB CALIFORNIA ROLL wasabi, ginger and soy	12	 LOBSTER DUMPLINGS soy ginger butter	14
INARI SUSHI soy bean cup, shrimp, tempura crunch and spicy mayo	14	DRY ROASTED ANGRY MUSSELS chili oil, basil and lemon	12
 YESTERDAY'S SOUP	11	TRIO OF TUNA "CRUDO" big eye tuna with caviar	19
FISHTAIL CHOPPED SALAD chickpeas, peppers, cucumbers, mint, hearts of palm, baby peas, picholine olives, bacon, asparagus and feta cheese	14	tuna tartare, asparagus and sea urchin yellowfin tuna with pickled mushrooms and sour cherry	
 THE ORGANIC "WEDGE" blue cheese dressing, pecans, tomato vinaigrette and candied bacon	12	PRETZEL CRUSTED CRABCAKE poppy seed honey, mango, corn relish	15
		 TEMPURA CALAMARI thai chili dipping sauce	12








CLASSIC RAW BAR

SHRIMP COCKTAIL	3 pc/12; 4 pc/15
EAST COAST OYSTERS	3.00/piece
WEST COAST OYSTERS	3.25/piece
LITTLE NECK CLAMS	1.25/piece
LOBSTER COCKTAIL	1/2 lobster 10 whole lobster 19
SANTA BARBARA SEA URCHIN	MP
with cucumber, ginger and green onion	

THE FISHTAIL TOWERS

COCKTAIL COLLECTION	24
1/2 lobster, 2 shrimp, mussels and seafood salad ceviche	
SHELLFISH TOWER (FOR TWO OR THREE)	38
1/2 lobster, 3 shrimp, 3 oysters, 3 clams, mussels and seafood salad ceviche	
SHELLFISH TOWER (FOR FOUR OR MORE)	69
1 lobster, 5 shrimp, 5 oysters, 5 clams, mussels and seafood salad ceviche	





ENTREES

 CHICKEN & SHRIMP COBB SALAD blue cheese, hickory smoked bacon and dijon vinaigrette	19	 ROASTED BRANZINO served with your choice of: provencale sauce, caper herb vinaigrette, or asian mushroom vinaigrette	M/P
MONTAUK LOBSTER ROLL shoestring fries and cole slaw	19	SEARED SEA SCALLOPS asparagus and grapefruit salad	22
 FISHTAIL BURGER bacon cheeseburger on an english muffin served with french fries	15	 PAN ROASTED ATLANTIC SALMON roasted fennel and red curry foam	22
 BIG EYE TUNA BURGER wasabi mayonnaise and french fries	18	 BAY SCALLOP CARBONARA penne rustica, english peas, oven dried tomato and bacon	17
 STEAK FRITES beefsteak tomato salad and french fries	20		

SIDES 5.50 each or 3 for 15

ROASTED NEW BEETS	FRENCH FRIES "PERSILLADE"	SAUTEÈD MUSHROOMS
ASPARAGUS TEMPURA		GARLICKY SPINACH

DESSERTS

 NUTTY COCONUT ICE CREAM CAKE caramel nut cake, coconut ice cream and passion fruit	10	 TRIO OF SORBET	8
 THE CHOCOLATE DOME chocolate mousse with praline ice cream	10	DAVID BURKE'S CHEESECAKE LOLLIPOP TREE raspberries and bubblegum whipped cream (\$10 supplement or in lieu of two desserts with the prix fixe)	16
 FRUIT BOWL coconut tapioca, seasonal fruits and berries	8		

Three Courses \$24.07



Executive Chef: Patrick Vaccariello
Pastry Chef: Leona Sager

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