

FISHTAIL

BY DAVID BURKE

 3 Courses \$24.07 

APPETIZERS

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








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 19	 ROASTED BRANZINO MP
dijon vinaigrette	served with your choice of: provencale sauce, caper herb vinaigrette, or asian mushroom vinaigrette
MONTAUK LOBSTER ROLL 19	SEARED SEA SCALLOPS 22
shoestring fries and cole slaw	asparagus and grapefruit salad
 FISHTAIL BURGER 15	 PAN ROASTED ATLANTIC SALMON 22
bacon cheeseburger on an english muffin served with french fries	braised bok choy and two curries
 BIG EYE TUNA BURGER 18	 BAY SCALLOP CARBONARA 17
wasabi mayonnaise and french fries	penne rustica, english peas, oven dried tomato and bacon
 GOAT CHEESE RAVIOLI 16	STEAK FRITES 20
wild mushrooms and sundried tomatoes	beefsteak tomato salad and french fries

CAULIFLOWER BRULÉE	SIDES 5.50 each or 3 for 15	SAUTÉED MUSHROOMS
GARLICKY SPINACH	FRENCH FRIES "PERSILLADE"	ASPARAGUS TEMPURA

DESSERTS

 CARAMEL NUT CAKE 10	 FISHTAIL FRUIT BOWL 8
warm caramel sauce and brown butter pear sorbet	seasonal fruits, berries and raspberry mint granite
 CHOCOLATE NUT TORTE 10	 TRIO OF SORBET 8
almond ice cream	DAVID BURKE'S CHEESECAKE 16
CREAMSICLE FLOAT 8	LOLLIPOP TREE
vanilla ice cream, orange syrup and whipped cream	bubblegum whipped cream and raspberries
	(\$10 supplement or in lieu of two desserts with the prix fixe)

Now Serving Republic of Tea \$7
Pomegranate, Raspberry Quince, and Passion Fruit