

Seafood

M E N U

Seasonal fruit chunks layered with mascarponecheese, fresh cream & honey.

Light, fluffy, vanilla sponge cake with vanillaice cream, meringue, and liquor.

Three scoops of gelato with rich cream,chocolate pieces, caramel sauce, & nuts.

This Asian inspired dish is made even spicierand tastier with a sriracha dip.

Creamy & thick bisque seasoned just right &served with saltine crackers.

Made fresh in-house and served with anavocado aioli & boiled vegetables.

Fresh tomatoes, mozzarella, & basil leavesdrizzled with fresh olive oil.

Creamy potatoes seasoned lightly with herbs,spices, & melted butter.

Freshly picked vegetables seasoned lightlyand served with tangy vinaigrette.

Three decadent layers of cake, banana slices,peanut butter, & milk chocolate.

Freshly baked chocolate chip cookies with arich Nutella cream center.

Rich, decadent chocolate truffles with almonds& a gooey caramel center.

Fresh cod fillet cooked until golden brown &served with special sauce.

An assortment of greens, mangoes, & sauceswith fresh salmon & tuna chunks.

Salmon fillet, pan-seared with a red winereduction & boiled vegetables.

FRUIT PARFAIT

BAKED ALASKA

GELATO SUNDAE

CHILI CRAB

CRAB BISQUE

CRAB CAKES

CAPRESE SALAD

POTATO SALAD

GARDEN SALAD

CHOCOLATE CAKE

CHOCO CHIP COOKIES

CARAMEL TRUFFLES

FISH FILLET

TUNA POKE BOWL

SEARED SALMON

Made with freshly caught clams & loads offresh cream with vegetables.

CLAM CHOWDER

A traditional Japanese soup made withimported miso paste & fresh dashi.

Thick, creamy tomato soup seasoned withselected herbs & spices.

MISO SOUP

$4.25

$6.50

$8.75

$21.00

$24.00

$28.00

$14.00

$12.00

$10.00

$7.50

$4.25

$7.25

$21.00

$24.00

$22.00

$22.00

$24.00

C H O C O L A T E

I C E C R E A M

F I S H

C R A B

S A L A D

$21.00

TOMATO SOUP

S O U P

BEST RESTAURANT IN TOWN | OPEN EVERYDAY 8 AM - 11 PM