

Raw Bar

JUMBO SHRIMP COCKTAIL 17

LOCAL FISH CEVICHE 14

COLD WATER OYSTERS HALF DOZEN 14 / DOZEN 28
CHAMPAGNE MIGNONETTE

SEAFOOD TOWER FOR TWO 65

SIX OYSTERS, FOUR COLOSSAL SHRIMP COCKTAIL,
FLORIDA LOBSTER TAIL, LOCAL FISH CEVICHE

SEAFOOD TOWER FOR FOUR 125

TWELVE OYSTERS, EIGHT COLOSSAL SHRIMP COCKTAIL,
FLORIDA LOBSTER TAILS, LOCAL FISH CEVICHE

Starters

CHEECA CONCH CHOWDER

TENDER CONCH, FRESH CORN 9

HEARTS OF ROMAINE

CROUTONS, CAESAR DRESSING, PARMESAN TUILE 12

ORGANIC MIXED GREEN SALAD

HEARTS OF PALM, TOASTED WALNUTS, GOAT CHEESE,
ROASTED BEETS, PASSION FRUIT VINAIGRETTE 13

AVOCADO TOAST

CAGE FREE POACHED EGG, RADISHES, ARUGULA 13

AHI TUNA TATAKI

AVOCADO CREAM, PICKLED RED ONIONS, PONZU 14

OCTOPUS A LA PLANCHA

RUBY RED QUINOA, OLIVES, ARTICHOKE, CHICK PEAS 14

STEAMED BOUCHOT MUSSELS

SPICY GINGER & LEMONGRASS BROTH 18

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. CONSUMER INFORMATION: THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF YOU ARE UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

Entrées

CATCH OF THE DAY

HERB - SCHALLOT POTATO PURÉE, SEASONAL VEGETABLES, CITRUS CORIANDER SAUCE **34**

ATLANTIC SALMON

TRUFFLED LOBSTER MASH, ASPARAGUS, SAFFRON SAUCE **32**

GUAVA GLAZE MAHI

COCONUT BAMBOO RICE, TEMPURA BABY BOK CHOY, THAI COCONUT CURRY SAUCE **32**

PINEAPPLE CHICKEN

FREE RANGE CHICKEN BREAST, ORGANIC FARO, LOCAL KALE, PINEAPPLE CHICKEN JUS **28**

ISLAMORADA BRAISED SHORT RIBS

OLIVE OIL WHIPPED YUKON, BROCCOLINI, SHORT RIB JUS **30**

JUMBO LUMP CRAB CAKES

BRAISED FENNEL, SAVOY SPINACH, FINGERLING POTATOES, SAFFRON SAUCE **36**

SEAFOOD PASTA

JUMBO SHRIMP, MUSSELS, CALAMARI, LOCAL FISH, PENNETTI, BASIL BROTH **28**

CAUGHT YOUR OWN FISH?

GRILLED, BLACKENED OR FRIED - ACCOMPANIED WITH
YUKON PURÉE AND SEASONAL VEGETABLES **24**

Signature Steaks & Fish

BLACK ANGUS FILET MIGNON 45

CAB DRY AGED 14OZ NY STRIP 40

PLEASE CHOOSE ONE OF THE FOLLOWING SAUCES
CABERNET DEMI-GLACE, PEPPERCORN, BLEU CHEESE CRUST, CHIMICHURRI BUTTER

WHOLE LOCAL SNAPPER 34

FRIED OR BRICK-OVEN ROASTED WITH CITRUS CORIANDER SAUCE

Accompaniments 8

TRUFFLE MAC & CHEESE
BAKED IDAHO POTATO WITH SOUR CREAM, CHIVES
YUKON PURÉE
WILD MUSHROOMS
ASPARAGUS

nikai drinks

hot saké

tozai 'typhoon', kyoto, japan **12 | 15**
purple haze (tozai 'typhoon' w/ chambord) **15 | 18**

chilled saké

junmai made with only rice, water and koji mold. The rice used must be polished to at least 70%. often a full and solid flavor profile, clean and well structured.

	small	large
tozai 'living jewel' (kyoto)	20	27
tentakaku kuni 'hawk in the heavens' (tochigi)	32	40

junmai ginjo sake made with rice where 40% or more of outer layer of rice kernel is polished away and fermented at a low temperature. slightly rich aromas of fruits and flora with a robust, smooth, clean and fruity taste.

hakkaisan (niigata)	26	32
nanbu bijin 'southern beauty' (iwate)	38	47
rihaku 'wandering poet' (shimane)	40	n/a
fukucho 'moon on the water' (hiroshima)	45	n/a
mukune 'root of innocence' (osaka)	48	n/a
soto no homare 'pride of the village' (ibarake)	55	n/a
takatenjin 'soul of the sensei' (shizuoka)	50	65

honjozo honjozo, is made with rice that has been polished (milled) so that at least 30% of the outer portion of each rice grain has been ground away. this, plus the addition of distilled alcohol, makes the sake lighter and sometimes a bit drier. it also makes the fragrance of the sake more prominent.

kikusui 'funaguchi' (niigata)	18	n/a
tozai 'well of wisdom' (kyoto)	25	32
tozai 'voices in the mist', nigori (kyoto)	28	35

nigori unfiltered sake, which results in a cloudy appearance and creamy texture. nigori sake is generally the sweetest of all sakes, with a fruity nose and a mild flavor, making a great drink to complement spicy foods or as a dessert wine.

sho chiku bai 'crazy milk' nigori unfiltered sweet full-bodied coconut	15	25
momokawa 'pearl', junmai ginjo (oregon)	18	27
hakutsuri 'sayuri' (hyogo)	25	32
rihaku 'dreamy clouds' (shimane)	30	39

daiginjo even more highly milled rice, again with or without added alcohol; the taste is even lighter and more fragrant and fruity than ginjo sake; at least 50% of rice kernel is ground away during the brewing process. It is called **junmai daiginjo** when no alcohol is added and represents a rare designation of being the top 3% of all sake in the world. It is considered to be 'the Rolls Royce of sake'.

ty-ku 'white', junmai daiginjo (yamagata)	60	75
ginga shizuku 'divine droplets', junmai daiginjo (hokkaido)	65	80

infused

momokawa 'moonstone' asian pear, junmai ginjo	15	20
momokawa 'moonstone' raspberry, junmai ginjo	15	20
hana lychee	12	16

flights 2oz taste of each chilled saké

nigori 20

hakutsuru 'sayuri' junmai nigori naturally sweet and smooth
sho chiku bai 'crazy milk' nigori unfiltered sweet full-bodied coconut
momokawa 'pearl' nigori genshu sweet, full-bodied w/ coconut aromas

sweet heavens 20

sho chiku bai 'crazy milk' nigori unfiltered sweet full-bodied coconut
hana lychee filtered sweet lychee infused
momokawa 'moonstone' raspberry a slightly sweet raspberry delight

well rounded 25

hakkaisan (niigata) filtered dry crisp
hakutsuru 'sayuri' junmai nigori naturally sweet and smooth
ginga shizuku 'divine droplets' junmai daiginjo filtered silky mild

japanese beers

kirin light | **7**
kirin ichiban | **7**
asahi dry | **7**
sapporo | **7**
sapporo reserve 12 oz | **8**
sapporo 22 oz can | **10**

japanese sodas

ramuné | **4**

nikai sushi

appetizers

miso soup, tofu, scallion and wakame | 7

cucumber salad, pickled cucumber and ponzu with sesame | 7

wakame seaweed salad | 8

marinated squid salad | 12

edamame, tossed with sea salt | 8

scallop shooter, diced scallop and quail egg yolk with jalapeno & truffled ponzu, wasabi tobiko and scallion | 5

raw combo nigiri, 6 pieces, your choice | 15 add /3 for all tuna

9 piece sashimi combo, your choice | 19 add /5 for all tuna

tartars

hamachi tartar, spicy hamachi with roasted garlic ponzu and masago | 19

maguro tartar, spicy tuna with truffled ponzu and wasabi tobiko | 15

sashimis

tuna or tasmanian salmon poke, diced tuna or salmon with wakame, red onion, sea salt, furikake & poke sauce topped with toasted macadamia nuts and served with wonton chips | 23

hamachi mariachi, sliced hamachi and cilantro puree with thin sliced jalapeño and roasted garlic ponzu | 21

truffled tuna with spicy tuna, wasabi tobiko, truffled ponzu & green onion | 22

escolar carpaccio, sliced escolar and avocado with cilantro oil, sea salt and red onion | 18

sashimi blossom, tuna, escolar, hamachi and tasmanian salmon with tobiko, wasabi tobiko & yuzu ponzu | 26

hotategai sashimi, sliced scallops and spicy aioli with masago, scallion and sweet garlic ginger sauce | 19

stuffed taz sashimi, salmon and spicy scallops with pickled red onion, jalapeño masago and lemongrass ponzu | 23

chirashi - zushi, assorted sliced fish over rice with wakame, squid and cucumber salad, sesame and furikake | 31

omakase, multiple course chef's tasting menu implenting seasonal seafood and florida's finest produce | MP

rolls

big kahuna, tuna & avocado topped with lobster salad, pineapple ginger glaze & toasted macadamia | 17

the luxe, sweet ginger garlic steak and lobster salad with wasabi aioli, sweet soy & tempura crunchies | 16

bonsai, panko fried softshell crab and avocado topped with spicy tuna, chipotle sweet soy & fried green onions | 17

dagwood, tempura shrimp & avocado topped with blue crab, tuna, sweet soy & sesame seeds | 17

tiger, spicy tuna & cucumber topped with avocado, salmon, tobiko & scallion served with sriracha | 18

sunshine, spicy hamachi, & cucumber topped with tobiko, lemon glaze & tempura crunchies | 16

truffled tuna, spicy tuna & avocado topped with wasabi tobiko, truffled ponzu & green onion | 16

keysey japanesey, tempura shrimp & avocado topped with escolar tartar, key lime glaze, tempura crunchies & toasted coconut | 16

firecracker, spicy salmon, cream cheese & jalapeño topped with wasabi tobiko served with spicy aioli | 16

dirty vegas, tempura shrimp & escolar tartar topped with spicy hamachi, sweet chili garlic sauce, tempura crunchies & black sesame seeds | 17

happy buddha, tempura shrimp & cucumber topped with avocado & blackened tuna, miso honey glaze & sesame seeds | 16

nitro, spicy tuna & jalapeño topped with blackened tuna, sweet chili garlic sauce & jalapeno masago | 19

one night in bangkok, salmon & cucumber topped with spicy scallops, thai coconut curry ponzu, masago & green onion | 16

aloha, escolar & avocado topped with seaweed salad, poke sauce, sesame seeds & toasted macadamia | 17

tropic, tempura shrimp, basil & cucumber topped with avocado, unagi, sweet soy & toasted coconut | 17

samurai, spicy hamachi & smoked jalapeño topped with spicy tuna & sweet chili garlic over spicy aioli, dusted with togarashi crunchies | 16

Limoncetto

Primi

Heritage Farm's Pork Belly 15 | 27
cannellini beans, poached egg

Crispy Polenta Bruschetta 13 | 25
fried polenta, tomato and basil, fig and mascarpone, artichoke pesto and roasted tomato

Eggplant and Zucchini Marinara 13 | 25

Mussel Marinara 17 | 30
pei mussels, house made marinara

Insalata

Classic Caesar 12 | 20
romaine, parmesan, white anchovies, croutons

Winter Squash 15 | 28
mixed winter squash, pistachio, pomegranate, brown butter, sage

Fresh Burrata 15 | 28
prosciutto, burrata cheese, fig, Arugula

Grilled Vegetables 13 | 24
arugula, eggplant, zucchini, tomato, mushroom, artichoke

Pasta

Seafood and Squid Ink Fettuccine 29 | 42
squid ink fettuccine, calamari, mussels, shrimp

Linguine Carbonara 23 | 40
bacon lardon, parmesan, egg yolk

Spaghetti and Meatballs 24 | 38
pork and veal meatballs, tomato Pomodoro, parmesan

Lobster Linguine 29 | 42
caribbean lobster, shitake mushroom, truffle

Strozzapretti Bolognese 23 | 37
classic beef bolognese sauce, fresh oregano

Principale

Durham Hills Wagyu Beef Cheeks 38 | 62
carrot puree, baby carrots, carrot lamel

Pan Roasted Chicken Breast 28 | 50
polenta, kale, mushrooms, onions

Pesce Del Giorno Market Price
fish of the day

Veal Cutlet 29 | 52
hen of the woods mushrooms, green pole beans, lemon zest, white wine peppercorn sauce

Tournedos Rossini 45 | 89
beef filet, marsala, truffles, chestnuts

Sides

Cioppolini Onion 9 | Tuscan Black Kale 9 | Creamy Polenta 9

Pizzetta

Meatball, Ricotta, Basil 18
Mushroom, Goat Cheese, Quail Egg, Arugula 19
Artichoke, Spinach, Tomato, Roasted Garlic, Pine Nuts 19

Individual portion prices listed first, followed by family-style for the table to share.