

# GLUTEN FREE

*Notes in red are modifications to make items gluten free.*

## APPETIZERS

### **THE PACIFIC TOWER\***

*Tuna poke, 4 lobster claws, 4 shrimps, 4 east, 4 west coast oysters with 1lb of Alaskan Red King Crab Legs*

### **HAMACHI CARPACCIO\***

*Thinly sliced yellowtail with jalapeño, scallions, spicy radish and ponzu sauce*  
**ASK FOR GLUTEN FREE SOY SAUCE**

### **DIAMONDS IN THE ROUGH\***

*3 Fresh blue point oysters, scallions, radish, masago, tobiko, lemon and soy vinaigrette*  
**ASK FOR GLUTEN FREE SOY SAUCE**

### **EDAMAME**

*Steamed soy beans*

### **SHRIMP COCKTAIL**

*Jumbo chilled shrimps & cocktail sauce*

### **GRILLED CALAMARI**

*Grilled and topped with olive oil and parsley*

### **MEDITERRANEAN MUSSELS** 🍷

*Chilean mussels with spicy marinara sauce & garlic bread*  
**NO BREAD**

### **CLAMS & VINO**

*Manila clams in basil & white wine sauce with garlic bread* **NO BREAD**

### **CEVICHE 18**

*Diced shrimp, scallop, onion, avocado, tomato, cilantro & jalapeño served with masago & chips* **NO CHIPS**

### **TIGER KING SHRIMP**

*Colossal Black Tiger shrimp roasted with sea salt & seasonings*

### **IMPERIAL CRAB CAKE**

*Meaty super lump crab meat seasoned & baked*

### **MINI BONE IN FILET\*\***

*6oz bone in filet grilled, served with grilled asparagus & house made teriyaki sauce* **NO TERIYAKI SAUCE**

**GARDEN SALAD 15** *Green leaf lettuce, carrot, cucumber, broccoli, avocado, cabbage and tomato with house miso ginger dressing or ranch*

**SEAWEED SALAD 12** *Mixed seaweed with pepper and sesame dressing*

## GRILLED OYSTERS

**C.O.H** *garlic, cilantro and cheese*

**ICHI** *jalapeño, scallions, ginger and zesty soy* **ASK FOR GLUTEN FREE SOY SAUCE**

**FIRECRACKER** *spices, herbs & lime juice*

**ROCKEFELLER** *spinach and cheeses*

## FRESH OYSTERS\* *Minimum of 6*

**BLUE POINT\* (CT)** *Medium and mildly briny*

**DELAWARE BAY\* (NJ)** *Large & meaty*

**NAKED COWBOY\* (NY)** *Firm, refreshing, savory*

**RAPPAHANNOCK\* (VA)** *Sweet, buttery, smooth*

**SUMMER LOVE\* (P.E.I)** *Creamy, salty & mineral finish*

**KUMAMOTO\* (WA)** *Small, buttery, sweet with honeydew finish*

## SASHIMI

**Shrimp** **Salmon\***

**Super White Tuna\*** **Unagi**

**Bigeye Tuna\*** **Yellow Tail\***

**Scallop\*** **Filet Mignon**

### **SASHIMI APPETIZER\***

*One piece of Bigeye tuna, salmon, yellowtail, unagi, shrimp and scallop*

## ENTREES *a la carte*

**N.Y. STRIP\*\*** *12oz Dry Aged 30 Days*

**FILET MIGNON\*\*** *10oz Center Cut*

**RIBEYE\*\*** *20oz Bone-In*

**A5 WAGYU FILET\*\*** *Japan*

**PORK CHOP\*\*** *12oz Bone-In Dry Aged*  
*Grilled and topped with garlic butter sauce*

### **SCOTTISH SALMON**

*Grilled & topped with zesty mint & basil sauce*

### **GRILLED PRAWNS**

*5 jumbo shrimps seasoned & served with butter*

### **CHILEAN SEA BASS**

*8oz blackened or roasted with savory citrus marinade*  
**BLACKENED ONLY**

### **CHESAPEAKE BAY SCALLOPS**

*Jumbo scallops seared & topped with garlic butter*

### **SNOW CRAB LEGS**

*One pound served with drawn butter*

### **TWIN LOBSTER TAILS**

*Two 7oz. lobster tails grilled & served with butter*

### **SURF & TURF\*\***

*8oz Filet Mignon & lobster tail served with butter*

### **PRIME ALASKAN KING CRAB LEGS**

*1lb Red King Crab legs served split with butter*

## SIDES

**Steamed White Rice**

**Sautéed Baby Spinach with Garlic**

**Sautéed Mushroom with Sake**

**Steamed Broccoli**

**Grilled Asparagus** **NO TERIYAKI SAUCE**

**Sautéed Broccoli with Garlic**

