

**RAW BAR SELECTION**

<b>Go Fish Grand Seafood Tower</b> Oysters, Clams, Mussels, Shrimp, Lobster, & King Crab Legs. Served with green apple mignonette, honey mustard, horseradish, & Cocktail	<b>Small 40/Large 80</b>	<b>Rainbow Tower</b> Salmon, Tuna, Crab & Hamachi over sushi rice. Served with wasabi crème, seaweed salad & Masago	<b>15</b>
<b>Oysters on the Half Shell</b> See Server for oyster selection	<b>Market</b>	<b>Spicy Tuna "Tataki" Roll</b> Seared "Tataki" Tuna over crunchy Spicy Tuna Roll. Topped with pickled Jalapeno and Ponzu sauce	<b>14</b>
<b>King Crab "California Roll"</b> King Crab Meat, avocado, & cucumber	<b>13</b>	<b>Surf &amp; Turf Roll</b> Angus Beef torched over a spicy tuna roll, micro greens and a drizzle of truffle oil	<b>14</b>
<b>Shrimp Cocktail</b> 5 Jumbo Shrimp, Cocktail & Remoulade Sauce	<b>12</b>	<b>Go Fish Sashimi Sampler</b> Assortment of Sashimi Tuna, Salmon, Tuna "Tataki," & Hamachi	<b>16</b>
<b>BBQ Eel Roll</b> Eel, avocado, cream cheese, and eel sauce	<b>13</b>	<b>Tropical Shrimp Tempura Roll</b> Shrimp Tempura, Cream Cheese, Avocado and Pineapple with eel sauce	<b>12</b>
<b>King Crab Legs</b> Steamed or Chilled ½ pound or 1 pound	<b>15/30</b>	<b>Dynamite Crawfish</b> Spicy Mayo, tempura flakes, cucumber, and avocado	<b>13</b>

**SALADS & SOUPS**

**STARTERS**

<b>Thai Mussels</b> Nestled in a broth of curry, coconut, kaffir lime leaves and lemongrass	<b>12</b>
<b>Pink Pepper Dusted Calamari Strips</b> Sweet & Spicy chili sauce	<b>11</b>
<b>Sticky Ribs</b> Thai glazed BBQ sauce over steamed rice and cucumber salad	<b>12</b>
<b>Pan- Fried Crab Cake</b> Over Mesclun green, saffron aioli, and caper dijon sauce	<b>13</b>
<b>Lobster Bisque or Soup Du Jour</b>	<b>8</b>

<b>Go Fish Salad</b> mixed greens, candied spicy walnuts, apples, cherry tomatoes, blue cheese and honey whole grain mustard dressing	<b>8</b>
<b>Pappadam Caesar</b> romaine hearts, parmesan, crisp eggplant crouton in a pappadam shell	<b>8</b>
<b>Mediterranean Salad</b> Fresh Herbs, Mixed greens, olives, tomato, cucumber, feta cheese & champagne vinaigrette	<b>10</b>
<b>Lobster Salad</b> Poached Lobster, Roasted Golden Beets, Hearts of Palm and vanilla Bean Vinaigrette	<b>14</b>
<b>Pomegranate Salad</b> Mixed Lettuce, Goat cheese, candied walnuts, Pomegranate vinaigrette	<b>10</b>

**WINTER FAVORITES**

<b>Seared Scallops</b> Pan Seared Jumbo Scallops, herbed polenta, fennel salad & grapefruit beurre blanc	<b>27</b>
<b>Sicilian Hawaiian Swordfish</b> Grilled Swordfish with olives, golden raisins, tomato, pine nuts & broccolini	<b>28</b>
<b>Miso Glazed Halibut</b> Wasabi Mashed Potato, Pickled Watermelon Radish	<b>29</b>
<b>Crispy Wild Striped Bass</b> Little Neck Clams, Spanish chorizo tomato sauce and fingerling potatoes	<b>28</b>
<b>Peppercorn Crusted Ahi Tuna</b> Butternut Squash Risotto & Asparagus	<b>27</b>
<b>Costa Rican Mahi a la Forestiere</b> Pancetta wrapped Mahi Mahi, parisienne potatoes, asparagus and wild mushroom sauce	<b>26</b>
<b>Loch Duart Scottish Salmon</b> Black Beluga lentils, Swiss chard, & Mustard herb butter	<b>28</b>
<b>Seafood Stew</b> Scallops, Lobster, Shrimp, Clams and Mussels in a tomato saffron broth	<b>32</b>
<b>Whole Jerk Grilled Fish</b> Marinated in jerk seasoning, rubbed with lime & Served with sautéed vegetable & Salsa Verde	<b>Market Price</b>

**STEAK & CHICKEN**

<b>Roasted Poussin</b> Roasted Baby Chicken, garlic butter sauce, risotto cake & spinach	<b>24</b>
<b>Filet Mignon</b> 8 oz. Grilled Filet, jumbo tempura onion rings, and cabernet demi glace *Oscar style with wilted baby spinach, jumbo lump crab meat, orange scented Béarnaise Add \$7	<b>30</b>
<b>Greek Lamb Chops</b> Saffron cous cous & Mint yogurt sauce	<b>28</b>
<b>Cowgirl Ribeye</b> 22 oz. Bone in Ribeye char grilled, jumbo tempura onion rings, mushroom ragout	<b>37</b>
<b>Surf &amp; Turf</b> 8 oz. Filet, ½ pound King Crab Legs and baby vegetables	<b>Market Price</b>

**FRESH FROM THE GRILL**

<b>Fresh Fish of the Day</b> Served with Sautéed Baby Vegetables & Salsa Verde	<b>Market Price</b>
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**SIDES**

<b>Lobster Orzo "Mac n Cheese"</b>	<b>10</b>
<b>Jumbo Tempura Onion rings</b>	<b>5</b>
<b>Sautéed Spinach</b>	<b>6</b>
<b>Grilled Asparagus with Hollandaise</b>	<b>7</b>

**Executive Chef-Tiffany Derry  
General Manager-Manuel de Martino**