

# SUSHI MENU

## CREATIVE ROLLS

SNOW WHITE	13.5
crab, avocado, cucumber, topped with white tuna, mango sauce, jalapeno	
EL NIÑO	14.5
spicy tuna, cucumber, topped with white and ahi tuna, salmon and tobiko	
NEW WORLD	14
spicy crab, avocado & cucumber topped with tuna, red tobiko, sweet soy glaze & mango sauce	
SUNFLOWER	14.5
crunchy spicy tuna wrapped with salmon, tuna & eel	
MANGO	14
eel, tuna or salmon, avocado, cucumber, wrapped in mango, sweet soy glaze	
OLIVE TREE	14.5
crunchy spicy tuna, tuna, salmon, avocado, wasabi tobiko, wrapped in cucumber	
CALIFORNIA	12
snow crab, avocado, cucumber	
TUNA AMAZING	14
tuna, avocado, topped with spicy tuna, tempura crunch, wasabi aioli, spicy aioli, scallions & masago	
PHILLY	12
smoked salmon, cream cheese, avocado	
KAMIKAZE	14
spicy tuna, eel, avocado, masago, scallions, soy glaze	
WHITE TIGER	14.5
spicy tuna cucumber roll, topped with diver scallop, mustard sauce, black tobiko, jalapeno	
NEW ENGLAND	12
shrimp tempura & avocado, topped with spicy crab & tempura crunch	
GODFATHER	14.5
ahi tuna, cucumber & avocado wrapped with fresh mango and prosciutto di parma	
RAINBOW	14.5
crab, avocado & cucumber topped with ahi tuna and salmon	
SPICY TUNA	13
tuna, masago, scallions, spicy aioli	
DYNAMITE	14.5
salmon, crab, cream cheese, avocado, tempura style, eel sauce & spicy aioli	
CRISPY TEMPURA	13.5
salmon, shrimp or tuna tempura, spicy aioli, tobiko, diced scallions	
ZEE	13
tempura chicken, cream cheese, avocado, bruleed plantains, mango sauce, spicy aioli	

## SUSHI (2PC) SASHIMI (3PC)

TUNA	8/9
WHITE TUNA	7/9
SALMON	7/9
SHRIMP	7/9
SMOKED SALMON	7/9

## SIDES

STICKY RICE	5
EDAMAME	6.5
steamed, sea salt	
SEAWEED SALAD	5.5
KANI SALAD	6.5
snow crab, seaweed, cucumber, spicy aioli	

## CRUDO | RAW BAR

TUNA TARTARE	11.5
"big eye" ahi tuna, sesame wafer	
CEVICHE TRIO	14
tuna, salmon, diver scallop, cilantro, tomato, avocado, jalapeno & lime	
CARPACCIO	15
filet mignon, tuna or salmon, arugula, capers, grana padana	
AHI 3 WAYS	17.5
spring roll, spicy tuna tartar, seared "big eye" sashimi	
OYSTERS	2.5
east coast/west coast, ask your server!	
LITTLE NECK CLAMS	1
long island, priced per clam	
STEAMED SHRIMP	2.5
jumbo U-15, priced per shrimp	
SEARED AHI TUNA	16.5
sliced ahi tuna, served raw, asian cucumber salad	
SHELLFISH TASTING	28
oysters, clams, shrimp, lump crab, ceviche trio	



## FLATBREADS

SMOKED SALMON	12.5
horseradish cream, capers, scallions	
CAPRESE	11.5
diced tomatoes, fresh mozzarella, basil, kalamata olive, balsamic drizzle	
WILD MUSHROOM	11.5
maitake, porcini, shiitake, fontina cheese, arugula, truffle aioli	
BBQ GRILLED CHICKEN	11.5
julienne chicken, bbq sauce, onions, fresh provolone, cilantro	
FIG & PROSCIUTTO	12.5
dried figs, prosciutto di parma, goat cheese, arugula, raspberry-honey vinaigrette	

## SHARING PLATES

CREAMY MAC & CHEESE	
cavatappi pasta, three cheese blend, heavy cream, parmesan crust	
choice///	
plain	12
short rib	14
lobster	18
MARKET PLATTER	16.5
prosciutto di parma, sopressata, chorizo, chef's cheese assortment, mixed olives	
MEDITERRANEAN PLATE	15
chick pea hummus, roasted peppers, fennel salad, vegetables, assorted olives, warm pita	
SHORT RIB CHEESE FRIES	12
fried potato wheels, melted cheddar, thin cut short rib	
TACOS	14.5
grilled flour tortillas, authentic salsa verde	
choice///	
BBQ PULLED PORK	
pineapple salsa, cilantro	
ASIAN SHORT RIB	
thai chili, carrot, cucumber	
CHIPOTLE CHICKEN TINGA	
roasted onions & tomatoes	
PROSCIUTTO WRAPPED SCALLOPS	15
pan seared diver scallops, cherry tomato & asparagus cous cous	
CRAB CAKE	17
fried tomato, fresh arugula, green onion remoulade	
WASABI FILET	18.5
porcini-herb crusted filet mignon, served medium rare, grilled asparagus spears, wasabi aioli	

## APPETIZERS

LOBSTER BISQUE	4.5   7.5
lobster, heavy cream, sherry	
ONION SOUP	6
roasted garlic, gruyere	
SIGNATURE SOUP	4.5   6
chef's selection	
CALAMARI	11.5
fried calamari, pickled serrano pepper, lime-ginger aioli	
TOMATO & MOZZARELLA STACK	10.5
red tomato, basil, balsamic drizzle	
add prosciutto di parma	4
BANG-BANG TEMPURA SHRIMP	13
lightly battered, sweet-chili dipping sauce	
PAN-ROASTED BOURBON MUSSELS	13
PEI mussels, bourbon infused spicy bacon broth	
OYSTERS ROCKEFELLER	14
classic béchamel, parmesan, spinach leaves, panko bread crumbs	

## SALADS

TERRA NOVA	10
butter lettuce, baby arugula, radicchio, goat cheese, red grapes, roasted peppers, fresh lemon vinaigrette	
add salmon	5
add tuna	7.5
add chicken	3.5
CLASSIC CAESAR	10
romaine hearts, grana padano, hard cooked eggs, lemon garlic dressing	
add chicken	3.5
add shrimp	7.5
BABY SPINACH	13
maytag bleu cheese, apple, candied walnut, hard cooked egg, apple cider vinaigrette	
ASIAN CALAMARI	15
fried calamari, napa cabbage blend, soy ginger vinaigrette, toasted sesame seeds	
ORCHARD SALMON	15
grilled salmon, butter & spinach lettuce, roasted brussels sprouts, fuji apples, crisp walnuts, sweet & tangy mustard dressing	
NEW WORLD GREEK	13.5
romaine lettuce, roma tomato, seedless cucumber, hard cooked egg, feta cheese, kalamata olive, bermuda onion, pita	

## ENTREES | with house salad

<b>SONOMA SKEWERS</b>	26
jumbo shrimp, filet mignon, chicken & grilled vegetable kabobs, homemade bbq sauce, white rice	
<b>CHICKEN TERRA NOVA</b>	19.5
pan fried, parmesan crusted, oven dried tomato, fresh mozzarella, tagliolini marinara	
<b>CRAB CAKES</b>	29.5
broiled, roasted potatoes, green onion remoulade, sautéed broccolini	
<b>PAN SEARED DIVER SCALLOPS</b>	29.5
crab, leek & potato hash, asparagus spears	
<b>VEAL CHOP PARMIGIANA</b>	32
14oz. bone in, pounded paper thin, panko bread crumb crusted, tomato basil marinara, fresh mozzarella cheese, tagliolini pasta	
<b>FIRE ROASTED FILET MIGNON</b>	33.5
8oz. filet, rosemary roasted potatoes, wild mushrooms, asparagus, roasted garlic cabernet reduction	
<b>add jumbo lump crab meat   9.5</b>	
<b>BRAISED SHORT RIBS</b>	25.5
boneless, slow braised, tomato & wild mushroom risotto	
<b>SAFFRON SEABASS</b>	35
grilled chilean seabass, saffron risotto, bay scallops, cherry tomatoes	
<b>MONTEREY SEAFOOD CIOPPINO</b>	32.5
bay scallops, jumbo shrimp, jumbo lump crab meat, clams, mussels, spicy saffron tomato broth, fresh linguine	
<b>CAJUN JAMBALAYA</b>	26
sautéed jumbo shrimp, sausage, chorizo & chicken, tomatoes, onions, bell peppers, spicy cajun sauce, short grain rice	

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## PASTA | with house salad

<b>SEAFOOD FAZZOLETTI</b>	19.5
"handkerchief" fresh pasta filled with scallops, shrimp, jumbo lump crab, fresh cheeses, lobster brandy cream sauce	
<b>LIMONCELLO LOBSTER RAVIOLI</b>	24.5
lobster & ricotta filled, limoncello infused mascarpone cream sauce, jumbo lump crab, baby spinach leaves	
<b>CHICKEN ALFREDO</b>	18
homemade fettuccine, classic alfredo sauce, julienne chicken, asparagus, prosciutto	
<b>SPAGHETTI &amp; CRAB</b>	25
semolina spaghetti, jumbo lump crab, arugula leaves, spicy marinara broth	
<b>TUSCAN STEW</b>	19
braised tips of filet mignon, pappardelle pasta, roasted carrots, tomatoes, onions, chianti wine reduction	
<b>FISHERMAN'S "PENNE"</b>	20
penne pasta, baby shrimp, bay scallops, asparagus tips, oven dried tomatoes, black olives, blush sauce	

## GRILLED SEAFOOD | with house salad

"BIG EYE" TUNA	27
ATLANTIC SALMON	20
COSTA RICAN TILAPIA	20
CHILEAN SEABASS	28
RED SNAPPER	22
DIVER SCALLOPS	25

### SAUCES

LEMON BEURRE	HERB PESTO
CILANTRO LIME CRÈME	WASABI AIOLI
ASIAN GINGER SAUCE	MANGO SALSA

## FEATURES

CRAB STUFFED TILAPIA OR SALMON	26
lump crab stuffing, meyer lemon butter sauce, yukon gold mashed potato, broccolini	
SESAME CRUSTED AHI TUNA	32
seared "big eye" ahi tuna, lump crab & asparagus risotto	
RED SNAPPER PUTTANESCA	25
grilled red snapper, heirloom tomato basil sauce, kalamata olives, capers, roasted garlic mashed, sautéed haricot vert	
<b>add jumbo lump crab meat   9.5</b>	

## SIDES

grilled asparagus	5	roasted potatoes	4.5
garlic mashed potatoes	4	sautéed baby spinach	4.5
roasted wild mushrooms	4	sautéed brussels sprouts	6

## PRE-FIX DINNER MENU

### AVAILABLE MONDAY-FRIDAY /// 4PM-6PM

soft beverage | soup or salad | entrée | dessert & coffee

### SOUPS & SALADS

TERRA NOVA SALAD	LOBSTER BISQUE
TIJUANA CAESAR	SIGNATURE SOUP

### ENTREES

BLACKENED TILAPIA	23
black bean & corn salsa with cilantro bell pepper & red onion, oven roasted potatoes	
BAKED PARMESAN RAVIOLI	19.5
cheese filled, parmesan butter broth, roasted mushrooms, toasted bread crumbs	
CHEF NINO	19.5
prosciutto di parma, sweet fennel sausage, fresh jalapeño, tomato basil marinara sauce, penne pasta	
CHICKEN VERDE	22
pan fried cutlet topped with spring mix, diced tomato, fresh mozzarella, red onions, balsamic drizzle, side tagliolini garlic & oil	

### DESSERTS

CHOCOLATE MOUSSE
VANILLA BEAN ICE CREAM
FRESH STRAWBERRIES