

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

AHI TUNA	14
sesame crusted ahi tuna, diced tomato, avocado, jalapeno, wasabi aioli	
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	
MIDDLE EASTERN	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, assorted olives, pita wedges and seasonal vegetables	
SHORT RIB CHEESE FRIES	12
fried potato wheels, melted cheddar, thin cut short rib	
"KFC" KOREAN FRIED CHICKEN	14
tempura fried chicken strips, white rice, korean ginger-chili sauce	
BBQ PORK TACOS	14.5
bbq pulled pork, grilled corn tortillas, fresh pineapple, authentic salsa verde	
PROSCIUTTO WRAPPED SCALLOPS	15
pan seared diver scallops, cherry tomato & asparagus cous cous	
PETITE CRAB CAKES	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	
"SEA" SAMPLER	19.5
lime-ginger calamari, sweet-chili tempura shrimp, petite crab cakes	

APPETIZERS

LOBSTER BISQUE	4.5 7.5
lobster, heavy cream, sherry	
ONION SOUP	6
roasted garlic, gruyere	
SIGNATURE SOUP	4.5 6
chefs daily selection	
CALAMARI	11.5
fried calamari, pickled serrano pepper, lime-ginger aioli	
TOMATO & MOZZARELLA STACK	10.5
red & yellow 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	
FIRE GRILLED OYSTERS	14
east coast oysters, period garlic broth, chili pepper	

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	
BAJA CHICKEN	14.5
grilled chicken, romaine & baby greens, mango, tomato, onion, kalamata olives, shaved fennel, feta, avocado, cilantro-lime vinaigrette	
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, warm pita	

ENTREES | with house salad

SONOMA SKEWERS	26
jumbo shrimp, filet mignon, chicken & grilled vegetable kabobs, homemade bbq sauce, white rice	
CHICKEN TERRA NOVA	19.5
pan fried, parmesan crusted, oven dried tomato, fresh mozzarella, tagliolini marinara	
CRAB CAKES	29.5
broiled, roasted potatoes, green onion remoulade, broccolini	
VEAL SALTINBOCCA	24.5
pan seared veal medallions, prosciutto di parma, asiago cheese, long stem artichokes, roasted garlic sauce, basil sage fettuccine	
PAN SEARED DIVER SCALLOPS	29.5
crab, leek & potato hash, haricot vert	
VEAL CHOP PARMIGIANA	29.5
14oz. bone in, pounded paper thin, panko bread crumb crusted, tomato basil marinara, mozzarella cheese, tagliolini pasta	
FIRE ROASTED FILET MIGNON	33
8oz. filet, rosemary roasted potatoes, wild mushrooms, asparagus, roasted garlic cabernet reduction	
add jumbo lump crab meat 9.5	
BRAISED SHORT RIBS	25
boneless, slow braised, tomato & wild mushroom risotto	
SAFFRON SEABASS	35
grilled chilean seabass, saffron risotto, bay scallops, cherry tomatoes	
MONTEREY SEAFOOD CIOPPINO	32
bay scallops, jumbo shrimp, jumbo crab meat, clams, mussels, spicy saffron tomato broth, fresh linguine	
CAJUN JAMBALAYA	25.5
sautéed jumbo shrimp, sausage & chicken, tomatoes, onions, bell peppers, spicy cajun sauce, short grain rice	

PASTA | with house salad

SEAFOOD FAZZOLETTI	19.5
"handkerchief" fresh pasta filled with scallops, shrimp, jumbo lump crab, fresh cheeses, lobster brandy cream sauce	
CHICKEN ALFREDO	17.5
homemade fettuccine, classic alfredo sauce, julienne chicken, asparagus, prosciutto	
SPAGHETTI & CRAB	24.5
semolina spaghetti, jumbo lump crab, arugula leaves, spicy marinara broth	
TUSCAN STEW	18.5
braised tips of filet mignon, papardelle pasta, roasted carrots, tomatoes, onions, chianti wine reduction	
FISHERMAN'S "PENNE"	20
penne pasta, baby shrimp, bay scallops, asparagus, oven dried tomatoes, black olives, blush sauce	
SHORT RIB CACIO E PEPE	17
sautéed beef short rib, parmesan ravioli, savory peppered-butter sauce, red bell pepper	

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	
add jumbo lump crab meat 9.5	

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