

SUSHI MENU

CREATIVE ROLLS

CRISPY TEMPURA salmon, shrimp or tuna tempura, spicy aioli, tobiko, diced scallions	13.5
SUNFLOWER crunchy spicy tuna wrapped with salmon, tuna & eel	14.5
MANGO eel, tuna or salmon, avocado, cucumber, wrapped in mango, sweet soy glaze	14
OLIVE TREE crunchy spicy tuna, tuna, salmon, avocado, wasabi tobiko, wrapped in cucumber	14.5
CALIFORNIA snow crab, avocado, cucumber	12
MEXICANO chili crusted tuna & guacamole inside, mandarin salsa, chipotle & jalapeno	14
TUNA AMAZING tuna, avocado, topped with spicy tuna, tempura crunch, wasabi aioli, spicy aioli, scallions & masago	14
PHILLY smoked salmon, cream cheese, avocado	12
KAMIKAZE spicy tuna, eel, avocado, masago, scallions, soy glaze	14
WHITE TIGER spicy tuna cucumber roll, topped with diver scallop, mustard sauce, black tobiko, jalapeno	14.5
NEW ENGLAND shrimp tempura & avocado, topped with spicy crab & tempura crunch	12
GODFATHER ahi tuna, cucumber & avocado wrapped with fresh mango and prosciutto di parma	14.5
RAINBOW crab, avocado & cucumber topped with ahi tuna and salmon	14.5
SPICY TUNA tuna, masago, scallions, spicy aioli	13
DYNAMITE salmon, crab, cream cheese, avocado, tempura style, eel sauce & spicy aioli	14.5
NEW WORLD spicy crab, avocado & cucumber topped with tuna, red tobiko, sweet soy glaze & mango sauce	14
YASAI wild mushrooms, arugula, topped with scallions, cherry pepper relish & wasabi aioli	10

SUSHI (2PC) SASHIMI (3PC)

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

SIDES

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

CRUDO/RAW BAR

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



FLATBREADS

APPLE-BACON	11.5
caramelized granny smith apples, bacon & leeks, cheesy mornay sauce	
CAPRESE	11.5
sliced tomato, fresh mozzarella, basil, kalamata olive, balsamic drizzle	
WILD MUSHROOM	11.5
maitake, porcini, shiitake, fontina cheese, arugula, truffle aioli	
MIDDLE EASTERN	12.5
dried figs, prosciutto di parma, goat cheese, arugula, raspberry-honey vinaigrette	
WOOD GRILLED CHICKEN	11.5
julienne chicken, roasted peppers, fresh mozzarella	

SHARING PLATES

MARKET PLATTER	16.5
prosciutto di parma, sopressata, chorizo, chef's cheese assortment, mixed olives	
CREAMY MAC & CHEESE	
cavatappi pasta, three cheese blend, heavy cream, parmesan crust	
choice///	plain 12
	short rib 14
	lobster 18
PETITE CRAB CAKES	17
fried tomato, fresh arugula, green onion remoulade	
MEDITERRANEAN PLATE	15
chick pea hummus, roasted peppers, fennel salad, assorted olives, pita wedges and seasonal vegetables	
"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 DIVER SCALLOPS	15
pan seared, cherry tomato & asparagus cous cous	
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. pernod 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	

SANDWICHES

served with french fries and cole slaw

SOUP, SALAD, ½ SANDWICH	11
soup of the day, house salad and choice of vegetable pesto, prime rib or chicken guacamole club	
GRILLED CHICKEN & GUACAMOLE CLUB	10.5
applewood smoked bacon, lettuce, tomato, roasted garlic aioli, melted swiss cheese, multigrain ciabatta	
SHORT RIB GRILLED CHEESE	11.5
fontina & cheddar cheeses, caramelized onions, oven roasted tomatoes on texas toast	
BLACK ANGUS BURGER	11.5
10oz., caramelized onion, crisp bacon, choice of american, provolone, or cheddar cheese	
BAJA FISH TACO	11
blackened tilapia, guacamole, pico de gallo, cole slaw & chipotle ranch dressing in a flour tortilla	
CHICKEN CAPRESE	10.5
grilled chicken, arugula, oven dried tomatoes, fresh mozzarella & spicy tomato aioli on multigrain ciabatta	
THE ITALIAN MARKET	10.5
prosciutto di parma, sopressata, sharp provolone, arugula and tomatoes on sliced artisan bread	
"THE MEATBALL"	10.5
homemade beef & sausage meatballs, tomato basil marinara, arugula, fresh sliced provolone cheese	
AHI TUNA BLT	13.5
medium rare grilled ahi tuna, applewood smoked bacon, bibb lettuce, tomato & wasabi mayo on texas toast	
VEGETABLE PESTO	10.5
grilled eggplant, broccolini, oven dried tomatoes, roasted peppers, goat cheese & fresh basil pesto, multigrain ciabatta	
CRAB CAKE	11.5
jumbo lump crab cake, lettuce, tomato, green onion remoulade, brioche bun	
CAROLINA PULLED PORK	11.5
slow roasted pork shoulder basted with bbq sauce, topped with cheddar cheese & onion strings	
SLICED PRIME RIB	11.5
thin sliced, melted provolone cheese, horseradish cream sauce, au jus dipping sauce	

PASTA

SEAFOOD FAZZOLETTI	17.5
"hankercheif" pasta filled scallops, shrimp, lump crab & fresh cheeses, lobster brandy cream sauce	
TUSCAN STEW	16
braised tips of filet mignon, papardelle pasta, roasted carrots, tomatoes, onions, chianti wine reduction	
GNOCCHI SAUSAGE & BROCCOLI	14
roasted garlic, pecorino romano cheese, pinot gris sauce	
CHICKEN ALFREDO	15
homemade fettuccine, classic alfredo sauce, julienne chicken, asparagus tips, crispy prosciutto	
SPAGHETTI & CRAB	21
house made spaghetti, jumbo lump crab, arugula, spicy marinara	
FISHERMANS WHARF PENNE	17.5
rock shrimp, bay scallops, asparagus tips, oven dried tomatoes, black olives, penne pasta, blush sauce	

ENTREES

SONOMA SKEWERS	21
jumbo shrimp, filet mignon, chicken & grilled vegetable kabobs, anchor steam barbeque glaze, white rice	
CHICKEN TERRA NOVA	16
pan fried, parmesan crusted, oven dried tomatoes, fresh mozzarella, tagliolini marinara	
CAJUN JAMBALAYA	21.5
sautéed jumbo shrimp, sausage & chicken, tomatoes, onions, peppers, spicy Cajun sauce, short grain rice	
BRAISED SHORT RIBS	19.5
boneless, slow braised, tomato & wild mushroom risotto	
PAN SEARED DIVER SCALLOPS	23
crab, leek & potato hash, sautéed haricot vert	
VEAL SALTINBOCCA	22
pan seared veal medallions, prosciutto di parma, asiago cheese, long stem artichokes, roasted garlic sauce, basil sage fettuccine	

ADD A SIDE SALAD TO ANY PASTA DISH OR ENTREE FOR \$2.50