

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	

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	
SHORT RIB CACIO E PEPE	17
sautéed beef short rib, parmesan ravioli, savory peppered-butter sauce, red bell pepper	
<h2>ENTREES</h2>	
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	