



## APPETIZERS & SHARING PLATES

<b>LOBSTER BISQUE</b> lobster, heavy cream, sherry	5.5   8	<b>CREAMY MAC &amp; CHEESE</b> three cheese blend, parmesan crust   + short rib 2.5   + lobster 4.5	14.5
<b>ONION SOUP</b> roasted garlic, gruyere	7	<b>MARKET PLATTER</b> prosciutto di parma, sopressata, chorizo, chef's cheese assortment, mixed olives, roasted peppers & artichokes	19
<b>SIGNATURE SOUP</b> chef's selection	5.5   7.5	<b>MEDITERRANEAN PLATE</b> chick pea hummus, roasted peppers, fennel salad, vegetables, assorted olives, warm pita	16.5
<b>BLISTERED SHISHITO PEPPERS</b> soy & lime glazed, dried seaweed flakes, sesame seeds	12.5	<b>SHORT RIB CHEESE FRIES</b> fried potato wheels, cheddar, thin cut short rib	13.5
<b>FRESH BUFFALO MOZZARELLA</b> roma tomato, basil, balsamic drizzle add prosciutto di parma   5.5	14.5	<b>MEATBALLS &amp; WHIPPED RICOTTA</b> house blend of beef, veal & pork, sweet marinara sauce, toasted sourdough bread	15
<b>BANG-BANG TEMPURA SHRIMP</b> lightly battered, sweet-chili dipping sauce	15.5	<b>PROSCIUTTO WRAPPED SCALLOPS</b> pan seared diver scallops, cherry tomato & asparagus cous cous	18.5
<b>PAN-ROASTED BOURBON MUSSELS</b> PEI mussels, bourbon infused spicy creamy bacon broth	16.5	<b>CACIO, PEPE &amp; FRIED ZUCCHINI</b> spaghetti pasta, classic peppercorn butter broth, pan roasted prosciutto	15
<b>TOASTED SESAME BRUSSELS SPROUTS</b> flour dusted & fried, ginger soy garlic glazed, toasted sesame garnish	13	<b>STEAMED EDAMAME</b> sea salt, tajin chili lime seasoning	11
		<b>WASABI FILET</b> porcini-herb crusted filet mignon, served medium rare, grilled asparagus spears, wasabi aioli	21

## CREATIVE SUSHI ROLLS

<b>RUSSIAN ROULETTE</b> crunchy spicy tuna, avocado, cucumber, mango glaze,	16	<b>TUNA AMAZING</b> ahi tuna, avocado, topped with spicy tuna, tempura crunch, wasabi aioli, spicy aioli, scallions & masago	16
<b>SNOW WHITE</b> crab stick, avocado, cucumber, topped with white tuna, mango sauce, jalapeno, topeko	16	<b>PHILLY</b> smoked salmon, cream cheese, avocado	15
<b>EL NIÑO</b> spicy tuna, cucumber, topped with salmon, white tuna, ahi tuna, red tobiko	17	<b>WHITE TIGER</b> spicy tuna, cucumber, topped with diver scallop, mustard sauce, topeko, jalapeno	16.50
<b>NEW WORLD</b> spicy crab stick, avocado & cucumber topped with ahi tuna, red tobiko, sweet soy glaze & mango sauce	16	<b>NEW ENGLAND</b> shrimp tempura & avocado, topped with spicy crab & tempura crunch	16.50
<b>SUNFLOWER</b> crunchy spicy tuna wrapped with salmon, ahi tuna & eel	17	<b>GODFATHER</b> ahi tuna, cucumber & avocado wrapped with fresh mango and prosciutto di parma	16.50
<b>MANGO</b> eel, ahi tuna or salmon, avocado, cucumber, wrapped in mango, sweet soy glaze	16	<b>RAINBOW</b> crab stick, avocado & cucumber topped with ahi tuna and salmon	16.50
<b>OLIVE TREE</b> crunchy spicy tuna, ahi tuna, salmon, avocado, wasabi tobiko, wrapped in cucumber	17	<b>SPICY TUNA</b> tuna, masago, spicy aioli	15.50
<b>CALIFORNIA</b> crab stick, avocado, cucumber	14.50	<b>DYNAMITE</b> salmon, crab stick, cream cheese, avocado tempura style, eel sauce & spicy aioli	16.50
<b>CRISPY TEMPURA</b> salmon, shrimp or ahi tuna tempura, spicy aioli, tobiko, diced scallions	16.50		

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

<b>TUNA</b>	10/12
<b>SALMON</b>	9/11
<b>SMOKED SALMON</b>	9/11
<b>ESCOLAR "WHITE TUNA"</b>	9/11

## SIDES

<b>STICKY RICE</b>	5.5
<b>SEAWEED SALAD</b>	6
<b>KANI SALAD</b> crab stick, seaweed, cucumber, spicy aioli	7.5

## CRUDO & RAW BAR

<b>TUNA TARTARE</b> ahi tuna, spicy mayo, sesame wafers	16
<b>ASIAN POKE BOWL</b> ahi tuna or salmon, sticky rice, sliced avocado, cucumber, carrots, spicy aioli drizzle, sesame seeds	18
<b>CARPACCIO</b> ahi tuna or salmon, arugula, capers, horseradish cream, grana padana	18
<b>SEARED AHI TUNA</b> sliced ahi tuna, served raw, asian cucumber salad	19

### OYSTERS

**EAST COAST (3 EACH)**      ask for daily selection  
**WEST COAST ( 3.50 EACH)**

<b>LITTLE NECK CLAMS</b> long island, priced per clam	1.5 (EA)
<b>SHRIMP COCKTAIL</b> colossal shrimp (5), cocktail & lemon dill sauce	19

## LUNCH SPECIAL

### SOUP, SALAD & 1/2 SANDWICH

soup of the day, house salad & choice of vegetable pesto, prime rib or chicken & avocado club

14

### THE SOUP & THE SALAD

choice of lobster bisque or signature soup, choice of caesar or terra nova salad served with artisan bread

13.5

## SALADS

ADD TO YOUR SALAD:

chicken 5, salmon 6, tuna 8, jumbo shrimp 9

### TERRA NOVA

butter lettuce, baby arugula, radicchio, goat cheese, red grapes, roasted peppers, fresh lemon vinaigrette

14

### CAESAR

romaine hearts, grana padano, sliced hard cooked eggs, croutons, creamy lemon garlic dressing

14

### KALE & CHICKPEA

dried cranberries, onions, sliced red peppers, feta cheese, lemon parmesan vinaigrette

15

### GREEK

romaine lettuce, roma tomato, seedless cucumber, hard cooked egg, feta cheese, kalamata olive, bermuda onion, pita

15

### CRAB CAKE

butter & romaine lettuce, diced tomatoes, avocado, cucumber, sliced red onion, fresh mint lime vinaigrette

24

### FILET TIPS & GORGONZOLA

tender pieces of filet mignon, romaine lettuce, cherry tomatoes, red onion, bleu cheese crumbles, crispy bacon, fresh herb vinaigrette

24

## SANDWICHES

served with french fries or house salad

### GRILLED CHICKEN & AVOCADO CLUB

applewood bacon, lettuce, tomato, roasted garlic aioli, swiss cheese, multigrain ciabatta

14.5

### SRIRACHA BURGER

habanero jack cheese, sriracha aioli, lettuce, vine ripened tomatoes, red onion

15

### BLACK ANGUS BURGER

10oz., caramelized onion, crisp bacon, choice of american, provolone, or cheddar cheese

15

### FISH TACOS (2)

blackened tilapia, pico de gallo, shredded lettuce & chipotle ranch dressing served in tortillas

14.5

### BLACKENED CHICKEN BURRITO

blackened chicken, pico de gallo, basmati rice, avocado, chipotle ranch dressing

14.5

### THE ITALIAN MARKET

prosciutto di parma, sopressata, sharp provolone, arugula and tomatoes on sliced artisan bread

14.5

### "THE MEATBALL"

homemade beef & sausage meatballs, tomato basil marinara, arugula, provolone

14.5

### MILE AHI TUNA

rare ahi tuna, pickled red onion, arugula, tomato, wasabi aioli

15.5

### VEGETABLE PESTO

grilled eggplant, broccolini, oven dried tomatoes, roasted peppers, goat cheese & fresh basil pesto, multigrain ciabatta

14

### PROSCIUTTO & MOZZARELLA

parma prosciutto, buffalo mozzarella, arugula, tomatoes, kalamata olives

14.5

### SLICED PRIME RIB

thin sliced, melted provolone cheese, horseradish cream sauce, au jus dipping sauce

15.5

## PASTA

add a side salad 2.50

### SEAFOOD FAZZOLETTI

"hankertie" pasta filled scallops, shrimp, lump crab & fresh cheeses, lobster brandy cream sauce

21

### TUSCAN STEW

braised tips of filet mignon, pappardelle pasta, roasted carrots, tomatoes, onions, chianti wine reduction

22.5

### GNOCCHI SAUSAGE & BROCCOLI

roasted garlic, pecorino romano cheese, pinot gris sauce, potato gnocchi

19.5

### SPAGHETTI MEATBALL AND RICOTTA

homemade meatball & hand whipped ricotta on imported spaghetti, house made tomato sauce, pecorino romano

19.5

### FISHERMANS WHARF PENNE

rock shrimp, bay scallops, asparagus tips, oven dried tomatoes, black olives, penne pasta, blush sauce

22.5

## ENTREES

add a side salad 2.50

### SONOMA SKEWERS

jumbo shrimp, filet mignon, chicken & grilled vegetable kabobs, anchor steam barbeque glaze, white rice

27

### CHICKEN TERRA NOVA

pan fried, parmesan crusted, oven dried tomatoes, fresh mozzarella, tagliolini marinara

21

### CAJUN JAMBALAYA

sautéed jumbo shrimp, sausage & chicken, tomatoes, onions, peppers, spicy cajun sauce, short grain rice

27

### BRAISED SHORT RIBS

boneless, slow braised, tomato & wild mushroom risotto

23.5

### DIVER SCALLOPS & RISOTTO

pan seared scallops, saffron vegetable risotto

29.5

### GRILLED ATLANTIC SALMON

lemon beurre sauce, basmati rice, broccolini

23.5

## FLATBREADS

### SMOKED SALMON

horseradish cream, capers, scallions

15

### CAPRESE

diced tomatoes, fresh mozzarella, basil, kalamata olive, balsamic drizzle

15

### GARLIC BASIL CHICKEN

caramelized onions, mozzarella cheese, roasted peppers, balsamic drizzle

15

### WILD MUSHROOM

sautéed mushrooms, fontina cheese, fresh arugula leaves, truffle aioli

15

### PROSCIUTTO & WHIPPED RICOTTA

prosciutto di parma, hand whipped ricotta, arugula, pesto & chili oil drizzle

15