

SUSHI MENU

CREATIVE ROLLS

RUSSIAN ROULETTE	15.5
Loaded with crunchy spicy tuna, avocado, cucumber, mango emulsion, spicy mayo, served with a shot of complimentary sake*	
SNOW WHITE	14
crab stick, avocado, cucumber, topped with white tuna, mango sauce, jalapeno	
EL NIÑO	15
spicy tuna, cucumber, topped with salmon, white tuna, ahi tuna, red tobiko	
NEW WORLD	14.5
spicy crab, avocado & cucumber topped with ahi tuna, red tobiko, sweet soy glaze & mango sauce	
SUNFLOWER	15
crunchy spicy tuna wrapped with salmon, ahi tuna & eel	
MANGO	14.5
eel, ahi tuna or salmon, avocado, cucumber, wrapped in mango, sweet soy glaze	
OLIVE TREE	15
crunchy spicy tuna, ahi tuna, salmon, avocado, wasabi tobiko, wrapped in cucumber	
CALIFORNIA	12.5
crab stick, avocado, cucumber	
TUNA AMAZING	14.5
ahi tuna, avocado, topped with spicy tuna, tempura crunch, wasabi aioli, spicy aioli, scallions & masago	
PHILLY	13
smoked salmon, cream cheese, avocado	
JERSEY	15
salmon, asparagus, goat cheese, red tobiko	
WHITE TIGER	15
spicy tuna cucumber roll, topped with diver scallop, mustard sauce, topeko, jalapeno	
NEW ENGLAND	14
shrimp tempura & avocado, topped with spicy crab & tempura crunch	
GODFATHER	15
ahi tuna, cucumber & avocado wrapped with fresh mango and prosciutto di parma	
RAINBOW	15
crab stick, avocado & cucumber topped with ahi tuna and salmon	
SPICY TUNA	13.5
tuna, masago, scallions, spicy aioli	
DYNAMITE	15
salmon, crab, cream cheese, avocado, tempura style, eel sauce & spicy aioli	
CRISPY TEMPURA	14
salmon, shrimp or ahi tuna tempura, spicy aioli, tobiko, diced scallions	

SUSHI (2PC) SASHIMI (3PC)

TUNA	8/10
ESCOLAR "WHITE TUNA"	7/9.5
SALMON	7/9.5
SHRIMP	7/9
SMOKED SALMON	7/9.5

SIDES

STICKY RICE	5
EDAMAME	6.5
steamed, sea salt	
SEAWEED SALAD	5.5
KANI SALAD	7
snow crab, seaweed, cucumber, spicy aioli	

CRUDO | RAW BAR

TUNA TARTARE	12
ahi tuna, spicy mayo, sesame wafers	
CEVICHE TRIO	14.5
ahi tuna, salmon, diver scallop, cilantro, tomato, avocado, mango, jalapeno, lime	
CARPACCIO	15.5
filet mignon, ahi tuna or salmon, arugula, capers, grana padana	
AHI 3 WAYS	18
spring roll, spicy tuna tartar, seared "big eye" sashimi	
SEARED AHI TUNA	17
sliced ahi tuna, served raw, asian cucumber salad	
OYSTERS	
EAST COAST	
blue point, NY	2.5
cape may salts, NJ	
WEST COAST	
chef's creek, BC	3
fanny bay, BC	
LITTLE NECK CLAMS	1
long island, priced per clam	
SHRIMP COCKTAIL	17
jumbo shrimp (5), cocktail & lemon dill sauce	

*Legal drinking age laws apply, must be 21 or older



FLATBREADS

SMOKED SALMON	13
horseradish cream, capers, scallions	
CAPRESE	12.5
diced tomatoes, fresh mozzarella, basil, kalamata olive, balsamic drizzle	
WILD MUSHROOM	12.5
maitake, porcini, shiitake, fontina cheese, arugula, truffle aioli	
GARLIC BASIL CHICKEN	12.5
caramelized onions, mozzarella cheese, roasted peppers, balsamic drizzle	
PROSCIUTTO & WHIPPED RICOTTA	13
prosciutto di parma, hand whipped ricotta, arugula, pesto & chili oil drizzle	

SHARING PLATES

CREAMY MAC & CHEESE	
cavatappi pasta, three cheese blend, heavy cream, parmesan crust	
choice//	plain 13
	short rib 15
	lobster 18.5
	jalapeno & bacon 14
MARKET PLATTER	18.5
prosciutto di parma, sopressata, chorizo, chef's cheese assortment, mixed olives, roasted peppers & artichokes	
MEDITERRANEAN PLATE	15.5
chick pea hummus, roasted peppers, fennel salad, vegetables, assorted olives, warm pita	
SHORT RIB CHEESE FRIES	13
fried potato wheels, melted cheddar, thin cut short rib	
MEATBALLS & WHIPPED RICOTTA	13
house blend of beef, veal & pork, sweet marinara sauce, shaved grana padano, toasted sourdough bread	
PROSCIUTTO WRAPPED SCALLOPS	16
pan seared diver scallops, cherry tomato & asparagus cous cous	
SPAGHETTI CACIO E PEPE	12
classic peppercorn butter broth, arugula leaves, pan roasted prosciutto	
WASABI FILET	18.5
porcini-herb crusted filet mignon, served medium rare, grilled asparagus spears, wasabi aioli	
TOASTED SESAME BRUSSELS SPROUTS	11
flour dusted & fried, ginger soy garlic glazed, toasted sesame garnish	

APPETIZERS

LOBSTER BISQUE	5 7.5
lobster, heavy cream, sherry	
ONION SOUP	6.5
roasted garlic, gruyere	
SIGNATURE SOUP	5 7
chef's selection	
BLISTERED SHISHITO PEPPERS	11
soy & lime glazed, dried seaweed flakes, sesame seeds	
FRESH BUFFALO MOZZARELLA	12.5
roma tomato, basil, balsamic drizzle	
add prosciutto di parma	5.5
BANG-BANG TEMPURA SHRIMP	14.5
lightly battered, sweet-chili dipping sauce	
PAN-ROASTED BOURBON MUSSELS	15
PEI mussels, bourbon infused spicy creamy bacon broth	
OYSTERS ROCKEFELLER	15
classic béchamel, parmesan, spinach leaves, panko bread crumbs	

SALADS

TERRA NOVA	12
butter lettuce, baby arugula, radicchio, goat cheese, red grapes, roasted peppers, fresh lemon vinaigrette	
CAESAR	12
romaine hearts, grana padano, sliced hard cooked eggs, croutons, creamy lemon garlic dressing	
HARVEST	14
baby spinach leaves, shaved radicchio, golden raisins, dried cranberries, sliced pears, apple cider vinaigrette	
GREEK	14.5
romaine lettuce, roma tomato, seedless cucumber, hard cooked egg, feta cheese, kalamata olive, bermuda onion, pita	
CRAB CAKE	19
butter & romaine lettuce, diced tomatoes, avocado, cucumber, sliced red onion, fresh mint lime vinaigrette	
FILET TIPS & GORGONZOLA	19
tender pieces of filet mignon, romaine lettuce, cherry tomatoes, red onion, bleu cheese crumbles, crispy bacon, fresh herb vinaigrette	

ADD TO YOUR SALAD:

chicken 4.5, salmon 6, tuna 8, jumbo shrimp 9

LUNCH SPECIAL

SOUP, SALAD, ½ SANDWICH 12
soup of the day, house salad
and choice of vegetable pesto, prime rib
or chicken & guacamole club

THE SOUP & THE SALAD 11.5
choice of lobster bisque or signature soup
choice of caesar or terra nova salad
served with artisan bread

SANDWICHES

served with french fries or house salad

GRILLED CHICKEN & AVOCADO CLUB 12
applewood bacon, lettuce, tomato, roasted
garlic aioli, swiss cheese, multigrain ciabatta

SRIRACHA BURGER 12.5
Habanero jack cheese, sriracha aioli, lettuce,
vine ripened tomatoes, red onion

BLACK ANGUS BURGER 12.5
10oz., caramelized onion, crisp bacon,
choice of american, provolone, or cheddar

FISH TACOS (2) 12
blackened tilapia, pico de gallo,
shredded lettuce & chipotle ranch dressing
served in flour tortillas

BLACKENED CHICKEN BURRITO 12
blackened chicken, pico de gallo, basmati
rice, avocado, chipotle ranch dressing

THE ITALIAN MARKET 12
prosciutto di parma, sopressata, sharp
provolone, arugula and tomatoes on
sliced artisan bread

"THE MEATBALL" 12
homemade beef & sausage meatballs,
tomato basil marinara, arugula, provolone

MILE AHI TUNA 13.5
rare ahi tuna, pickled red onion, arugula,
tomato, wasabi aioli

VEGETABLE PESTO 12
grilled eggplant, broccolini, oven dried
tomatoes, roasted peppers, goat cheese
& fresh basil pesto, multigrain ciabatta

PROSCIUTTO & MOZZARELLA 12.5
Parma prosciutto, buffalo mozzarella,
arugula, tomatoes, kalamata olives

CAROLINA PULLED PORK 12
bbq glazed slow roasted pork shoulder
topped with cheddar cheese & onion strings

SLICED PRIME RIB 12.5
thin sliced, melted provolone cheese,
horseradish cream sauce, au jus dipping sauce

PASTA

SEAFOOD FAZZOLETTI 18
"hankerchief" pasta filled scallops, shrimp,
lump crab & fresh cheeses, lobster brandy
cream sauce

TUSCAN STEW 18
braised tips of filet mignon, pappardelle
pasta, roasted carrots, tomatoes, onions,
chianti wine reduction

GNOCCHI SAUSAGE & BROCCOLI 16
roasted garlic, pecorino romano cheese,
pinot gris sauce, potato gnocchi

SPAGHETTI MEATBALL AND RICOTTA 18
homemade meatball & hand whipped
ricotta on imported spaghetti, house made
tomato sauce, pecorino romano

FISHERMANS WHARF PENNE 18.5
rock shrimp, bay scallops, asparagus tips,
oven dried tomatoes, black olives, penne
pasta, blush sauce

ENTREES

SONOMA SKEWERS 24
jumbo shrimp, filet mignon, chicken & grilled
vegetable kabobs, anchor steam barbeque
glaze, white rice

CHICKEN TERRA NOVA 18
pan fried, parmesan crusted, oven dried
tomatoes, fresh mozzarella, tagliolini marinara

CAJUN JAMBALAYA 24
sautéed jumbo shrimp, sausage & chicken,
tomatoes, onions, peppers, spicy Cajun sauce,
short grain rice

BRAISED SHORT RIBS 23
boneless, slow braised,
tomato & wild mushroom risotto

DIVER SCALLOPS & RISOTTO 27
pan seared scallops, saffron vegetable
risotto

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