

SUSHI MENU

CREATIVE ROLLS

RUSSIAN ROULETTE	16.5
crunchy spicy tuna, avocado, cucumber, mango glaze, spicy mayo, served with a shot of complimentary sake*	
SNOW WHITE	15.5
crab stick, avocado, cucumber, topped with white tuna, mango sauce, jalapeno	
EL NIÑO	16.5
spicy tuna, cucumber, topped with salmon, white tuna, ahi tuna, red tobiko	
NEW WORLD	15.5
spicy crab stick, avocado & cucumber topped with ahi tuna, red tobiko, sweet soy glaze & mango sauce	
SUNFLOWER	16.5
crunchy spicy tuna wrapped with salmon, ahi tuna & eel	
MANGO	15.5
eel, ahi tuna or salmon, avocado, cucumber, wrapped in mango, sweet soy glaze	
OLIVE TREE	16.5
crunchy spicy tuna, ahi tuna, salmon, avocado, wasabi tobiko, wrapped in cucumber	
CALIFORNIA	14
crab stick, avocado, cucumber	
TUNA AMAZING	15.5
ahi tuna, avocado, topped with spicy tuna, tempura crunch, wasabi aioli, spicy aioli, scallions & masago	
PHILLY	14.5
smoked salmon, cream cheese, avocado	
JERSEY	16
salmon, asparagus, goat cheese, red tobiko	
WHITE TIGER	16
spicy tuna, cucumber, topped with diver scallop, mustard sauce, topeko, jalapeno	
NEW ENGLAND	15.5
shrimp tempura & avocado, topped with spicy crab & tempura crunch	
GODFATHER	16
ahi tuna, cucumber & avocado wrapped with fresh mango and prosciutto di parma	
RAINBOW	16
crab stick, avocado & cucumber topped with ahi tuna and salmon	
SPICY TUNA	15
tuna, masago, scallions, spicy aioli	
DYNAMITE	16
salmon, crab stick, cream cheese, avocado, tempura style, eel sauce & spicy aioli	
CRISPY TEMPURA	16
salmon, shrimp or ahi tuna tempura, spicy aioli, tobiko, diced scallions	

SUSHI (2PC) SASHIMI (3PC)

TUNA	9.5/11.5
SALMON	8.5/10.5
SHRIMP	8.5/10.5
SMOKED SALMON	8/10
ESCOLAR "WHITE TUNA"	8/10

SIDES

STICKY RICE	5.5
EDAMAME	8.5
steamed, sea salt	
SEAWEED SALAD	6
KANI SALAD	7.5
snow crab, seaweed, cucumber, spicy aioli	

CRUDO | RAW BAR

TUNA TARTARE	14
ahi tuna, spicy mayo, sesame wafers	
ASIAN POKE BOWL	16.5
ahi tuna or salmon, sticky rice, sliced avocado, spicy aioli drizzle, sesame seeds	
CARPACCIO	16.5
filet mignon, ahi tuna or salmon, arugula, capers, grana padana	
AHI 3 WAYS	18.5
spring roll, spicy tuna tartar, seared "big eye" sashimi	
SEARED AHI TUNA	18.5
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	3.25
fanny bay, BC	
LITTLE NECK CLAMS	1.25
long island, priced per clam	
SHRIMP COCKTAIL	18.5
colossal shrimp (5), cocktail & lemon dill sauce	

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



APPETIZERS & SHARING PLATES

LOBSTER BISQUE lobster, heavy cream, sherry	5.5 8
ONION SOUP roasted garlic, gruyere	7
SIGNATURE SOUP chef's selection	5.5 7.5
BLISTERED SHISHITO PEPPERS soy & lime glazed, dried seaweed flakes, sesame seeds	11.5
FRESH BUFFALO MOZZARELLA roma tomato, basil, balsamic drizzle add prosciutto di parma 5.5	13.5
BANG-BANG TEMPURA SHRIMP lightly battered, sweet-chili dipping sauce	15
PAN-ROASTED BOURBON MUSSELS PEI mussels, bourbon infused spicy creamy bacon broth	15.5
CREAMY MAC & CHEESE three cheese blend, parmesan crust choice//	
plain	13.5
short rib	16
lobster	19
MARKET PLATTER prosciutto di parma, sopressata, chorizo, chef's cheese assortment, mixed olives, roasted peppers & artichokes	18.5
MEDITERRANEAN PLATE chick pea hummus, roasted peppers, fennel salad, vegetables, assorted olives, warm pita	16
SHORT RIB CHEESE FRIES fried potato wheels, cheddar, thin cut short rib	13.5
MEATBALLS & WHIPPED RICOTTA house blend of beef, veal & pork, sweet marinara sauce, toasted sourdough bread	14
PROSCIUTTO WRAPPED SCALLOPS pan seared diver scallops, cherry tomato & asparagus cous cous	17
SPAGHETTI CACIO E PEPE classic peppercorn butter broth, arugula leaves, pan roasted prosciutto	13
ROASTED CAULIFLOWER chopped apples, fresh parmesan, horseradish tomato pesto, classic caesar dressing	11.5
WASABI FILET porcini-herb crusted filet mignon, served medium rare, grilled asparagus spears, wasabi aioli	19
TOASTED SESAME BRUSSELS SPROUTS flour dusted & fried, ginger soy garlic glazed, toasted sesame garnish	11.5

FLATBREADS

SMOKED SALMON horseradish cream, capers, scallions	13.5
CAPRESE diced tomatoes, fresh mozzarella, basil, kalamata olive, balsamic drizzle	13.5
GARLIC BASIL CHICKEN caramelized onions, mozzarella cheese, roasted peppers, balsamic drizzle	13.5
WILD MUSHROOM sauteed mushrooms, fontina cheese, Fresh arugula leaves, truffle aioli	13.5
PROSCIUTTO & WHIPPED RICOTTA prosciutto di parma, hand whipped ricotta, arugula, pesto & chili oil drizzle	13.5

SALADS

TERRA NOVA butter lettuce, baby arugula, radicchio, goat cheese, red grapes, roasted peppers, fresh lemon vinaigrette	13
CAESAR romaine hearts, grana padano, sliced hard cooked eggs, croutons, creamy lemon garlic dressing	13
KALE & CHICKPEA dried cranberries, onions, sliced red peppers, Feta cheese, lemon parmesan vinaigrette	14.5
GREEK romaine lettuce, roma tomato, seedless cucumber, hard cooked egg, feta cheese, kalamata olive, bermuda onion, pita	14.5
CRAB CAKE butter & romaine lettuce, diced tomatoes, avocado, cucumber, sliced red onion, fresh mint lime vinaigrette	19.5
FILET TIPS & GORGONZOLA tender pieces of filet mignon, romaine lettuce, cherry tomatoes, red onion, bleu cheese crumbles, crispy bacon, fresh herb vinaigrette	19.5

ADD TO YOUR SALAD:

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

ENTREES | with house salad

SONOMA SKEWERS	28.5
jumbo shrimp, filet mignon, chicken & grilled vegetable kabobs, homemade bbq sauce, white rice	
CHICKEN TERRA NOVA	22
pan fried, parmesan crusted, oven dried tomato, fresh mozzarella, tagliolini marinara	
CRAB CAKES	30.5
broiled, roasted potatoes, green onion remoulade, sautéed broccolini	
PAN SEARED DIVER SCALLOPS	32
crab, leek & potato hash, asparagus spears	
VEAL CHOP "YOUR WAY"	37
14oz. bone in, pounded paper thin, panko bread crumb crusted, tagliolini pasta, served parmigiana style or with arugula salad & shaved grana padana	
FIRE ROASTED FILET MIGNON	36.5
8oz. filet, rosemary roasted potatoes, wild mushrooms, asparagus, roasted garlic cabernet reduction	
add jumbo lump crab meat 10.5	
BRAISED SHORT RIBS	28
boneless, slow braised, tomato & wild mushroom risotto	
SHRIMP RAPINI	26
blackened jumbo shrimp, fresh broccoli rabe, cherry tomatoes, fettucine pasta, pinot gris garlic sauce	
MONTEREY SEAFOOD CIOPPINO	35.5
bay scallops, jumbo shrimp, jumbo lump crab meat, clams, mussels, spicy saffron tomato broth, fresh linguine	
CAJUN JAMBALAYA	29
sautéed jumbo shrimp, sausage, chorizo & chicken, tomatoes, onions, bell peppers, spicy cajun sauce, short grain rice	

PASTA | with house salad

SEAFOOD FAZZOLETTI	22
"handkerchief" fresh pasta filled with scallops, shrimp, jumbo lump crab, fresh cheeses, lobster brandy cream sauce	
LIMONCELLO LOBSTER RAVIOLI	26.5
lobster & ricotta filled, limoncello infused mascarpone cream sauce, jumbo lump crab, baby spinach leaves	
GNOCCHI & CAULIFLOWER	22
potato gnocchi, roasted wild mushrooms, spinach leaves, light parmesan cream sauce, toasted bread crumbs	
SPAGHETTI & CRAB	28
semolina spaghetti, jumbo lump crab, arugula leaves, spicy marinara broth	
TUSCAN STEW	23.5
braised tips of filet mignon, pappardelle pasta, roasted carrots, tomatoes, onions, chianti wine reduction	
FISHERMAN'S "PENNE"	23
penne pasta, baby shrimp, bay scallops, asparagus tips, oven dried tomatoes, black olives, blush sauce	

GRILLED SEAFOOD | with house salad

"BIG EYE" TUNA	29.5
ATLANTIC SALMON	25
COSTA RICAN TILAPIA	24
CHILEAN SEABASS (6oz)	32
DIVER SCALLOPS	29

SAUCES

LEMON BEURRE
WASABI AIOLI
ASIAN GINGER

HERB PESTO
MANGO SALSA
SWEET CHILI

FEATURES

CRAB STUFFED TILAPIA OR SALMON lump crab stuffing, meyer lemon butter sauce, yukon gold mashed potato, broccolini	29.5
SESAME CRUSTED AHI TUNA seared "big eye" ahi tuna, asparagus risotto, lump crab garnish	35.5
GARLIC GINGER SEABASS pan seared, sesame-ginger soy garlic broth, shiitake mushrooms, roasted leeks, yukon gold mashed potatoes	36.5

SIDES

grilled asparagus	6	sautéed wild mushrooms	6
garlic mashed potatoes	6	sautéed baby spinach	6
roasted potatoes	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
CLASSIC CAESAR	SIGNATURE SOUP

ENTREES

BLACKENED TILAPIA over vegetable risotto	25.5
RICOTTA RAVIOLI ricotta filled ravioli, vodka tomato cream sauce, rock shrimp & spinach leaves	25.5
PETITE 6oz. FILET MIGNON wild mushroom marsala sauce, roasted garlic mashed	29
CHICKEN VERDE pan fried cutlet topped with spring mix, diced tomato, fresh mozzarella, red onions, balsamic drizzle, side tagliolini garlic & oil	25

DESSERTS

CHOCOLATE MOUSSE
VANILLA BEAN ICE CREAM
FRESH STRAWBERRIES