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wine



beer



cocktails



DINNER



## 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
<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>SEASONAL BUTTERNUT SQUASH</b> cinnamon dusting	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
<b>PAN-ROASTED BOURBON MUSSELS</b> PEI mussels, bourbon infused spicy creamy bacon broth	16	<b>SPAGHETTI CACIO E PEPE</b> classic peppercorn butter broth, crispy kale, pan roasted prosciutto	14
<b>TOASTED SESAME BRUSSELS SPROUTS</b> flour dusted & fried, ginger soy garlic glazed, toasted sesame garnish	12.5	<b>STEAMED EDAMAME</b> sea salt, tajin chili lime seasoning	10
		<b>WASABI FILET</b> porcini-herb crusted filet mignon, served medium rare, grilled asparagus spears, wasabi aioli	20

## CREATIVE SUSHI ROLLS

<b>RUSSIAN ROULETTE</b> crunchy spicy tuna, avocado, cucumber, mango glaze, spicy mayo, served with a shot of complimentary sake*	16.75	<b>TUNA AMAZING</b> ahi tuna, avocado, topped with spicy tuna, tempura crunch, wasabi aioli, spicy aioli, scallions & masago	15.75
<b>SNOW WHITE</b> crab stick, avocado, cucumber, topped with white tuna, mango sauce, jalapeno	15.75	<b>PHILLY</b> smoked salmon, cream cheese, avocado	14.75
<b>EL NIÑO</b> crunchy spicy tuna, cucumber, topped with salmon, white tuna, ahi tuna, red tobiko	16.75	<b>JERSEY</b> salmon, asparagus, goat cheese, red tobiko	16.25
<b>NEW WORLD</b> spicy crab stick, avocado & cucumber topped with ahi tuna, red tobiko, sweet soy glaze & mango sauce	15.75	<b>WHITE TIGER</b> spicy tuna, cucumber, topped with diver scallop, mustard sauce, topeko, jalapeno	16.25
<b>SUNFLOWER</b> crunchy spicy tuna wrapped with salmon, ahi tuna & eel	16.75	<b>NEW ENGLAND</b> shrimp tempura & avocado, topped with spicy crab	15.75
<b>MANGO</b> eel, ahi tuna or salmon, avocado, cucumber, wrapped in mango, sweet soy glaze, masago	15.75	<b>GODFATHER</b> ahi tuna, cucumber & avocado wrapped with fresh mango and prosciutto di parma, horseradish cream drizzle	16.25
<b>OLIVE TREE</b> crunchy spicy tuna, ahi tuna, salmon, avocado, tobiko, wrapped in cucumber, spicy mayo & eel sauce	16.75	<b>RAINBOW</b> crab stick, avocado & cucumber topped with ahi tuna and salmon	16.25
<b>CALIFORNIA</b> crab stick, avocado, cucumber	14.25	<b>SPICY TUNA</b> tuna, masago, scallions, spicy aioli	15.25
<b>CRISPY TEMPURA</b> salmon, shrimp or ahi tuna tempura, spicy aioli, tobiko, diced scallions	16.25	<b>DYNAMITE</b> salmon, crab stick, cream cheese, avocado, tempura style, eel sauce, spicy aioli & masago	16.25

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

<b>TUNA</b>	10/12
<b>SALMON</b>	9/11
<b>SHRIMP</b>	9/11
<b>SMOKED SALMON</b>	8.5/10.5
<b>ESCOLAR "WHITE TUNA"</b>	8.5/10.5

## 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	14.5
<b>ASIAN POKE BOWL</b> ahi tuna or salmon, sticky rice, sliced avocado, cucumber, carrots, spicy aioli drizzle, sesame seeds	17
<b>CARPACCIO</b> filet mignon, ahi tuna or salmon, arugula, capers, grana padana	17
<b>AHI 3 WAYS</b> spring roll, spicy tuna tartar, seared "big eye" sashimi	19
<b>SEARED AHI TUNA</b> sliced ahi tuna, served raw, asian cucumber salad	19

### OYSTERS

EAST COAST (2.5 EACH)  
WEST COAST ( 3.25 EACH)

ask for daily selection

<b>LITTLE NECK CLAMS</b> long island, priced per clam	1.50 (EA)
<b>SHRIMP COCKTAIL</b> colossal shrimp (5), cocktail & lemon dill sauce	19

## DINNER

### SALADS

ADD TO YOUR SALAD:

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

#### TERRA NOVA 13.5

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

#### CAESAR 13.5

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

#### KALE & CHICKPEA 14.5

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

#### GREEK 14.5

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

#### CRAB CAKE 21.5

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

#### FILET TIPS & GORGONZOLA 22.5

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

### FLATBREADS

#### SMOKED SALMON 14.5

horseradish cream, capers, scallions

#### CAPRESE 14.5

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

#### GARLIC BASIL CHICKEN 14.5

caramelized onions, mozzarella cheese, roasted peppers, balsamic drizzle

#### WILD MUSHROOM 14.5

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

#### PROSCIUTTO & WHIPPED RICOTTA 14.5

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

### GRILLED SEAFOOD

with house salad, basmati rice & sauteed broccolini

#### "BIG EYE" TUNA 30.5

#### ATLANTIC SALMON 25.5

#### COSTA RICAN TILAPIA 24.5

#### DIVER SCALLOPS 31

#### SAUCES

LEMON BEURRE

WASABI AIOLI

ASIAN GINGER

HERB PESTO

MANGO SALSA

SWEET CHILI

### PASTA

with house salad

#### SEAFOOD FAZZOLETTI 23

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

#### GORGONZOLA GNOCCHI 22

potato pasta dumplings, wilted spinach leaves, gorgonzola parmesan cream sauce, toasted pumpkin seeds & bread crumb garnish

#### TUSCAN STEW 24.5

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

#### LIMONCELLO LOBSTER RAVIOLI 27.5

lobster & ricotta filled, limoncello infused mascarpone cream sauce, jumbo lump crab, baby spinach leaves

#### SHRIMP RAPINI 27

blackened jumbo shrimp, fresh broccoli rabe, cherry tomatoes, fettuccine pasta, roasted garlic pinot gris sauce

#### SPAGHETTI & CRAB 29

semolina spaghetti, jumbo lump crab, arugula leaves, spicy marinara broth

#### FISHERMANS WHARF PENNE 24

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

### FEATURES

#### CRAB STUFFED TILAPIA OR SALMON 29.5

lump crab stuffing, meyer lemon butter sauce, yukon gold mashed potato, broccolini

#### SESAME CRUSTED AHI TUNA 36

seared "big eye" ahi tuna, asparagus risotto, lump crab garnish

#### PAN SEARED DIVER SCALLOPS 35

crab, leek & potato hash, roasted asparagus spears

### ENTREES

with house salad

#### SONOMA SKEWERS 29

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

#### CHICKEN TERRA NOVA 23

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

#### CRAB CAKES 31

broiled, roasted potatoes, green onion remoulade, sautéed broccolini

#### BUTTERNUT SQUASH RISOTTO 24

pan roasted pancetta, char grilled asparagus tips, mascarpone crema

#### MONTEREY SEAFOOD CIOPPINO 37

bay scallops, jumbo shrimp, jumbo lump crab meat, clams, mussels, spicy saffron tomato broth, fresh linguine

#### BRAISED SHORT RIBS 25.5

boneless, slow braised, tomato & wild mushroom risotto

#### VEAL CHOP "YOUR WAY" 38

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 38.5

8oz. filet, rosemary roasted potatoes, wild mushrooms, asparagus, roasted garlic cabernet reduction | + jumbo lump crab meat 10.5

#### BACON WRAPPED PORK MEDALLIONS 32

golden raisin grand marnier reduction, garlic mashed, grilled asparagus spears

#### CAJUN JAMBALAYA 29.5

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

### SIDES

#### GRILLED ASPARAGUS 6

#### GARLIC MASHED POTATOES 6

#### ROASTED POTATOES 6

#### SAUTÉED WILD MUSHROOMS 6

#### SAUTÉED BABY SPINACH 6

### PRE-FIX DINNER MENU

AVAILABLE MONDAY-FRIDAY /// 4PM-6PM  
soft beverage | soup or salad | entrée | dessert & coffee

#### SOUPS & SALADS

#### TERRA NOVA SALAD

#### CLASSIC CAESAR

#### LOBSTER BISQUE

#### SIGNATURE SOUP

#### ENTREES

#### BLACKENED TILAPIA 26

over vegetable risotto

#### RICOTTA RAVIOLI 26

ricotta filled ravioli, vodka tomato cream sauce, rock shrimp & spinach leaves

#### PETITE 6oz. FILET MIGNON 29.5

wild mushroom marsala sauce, roasted garlic mashed

#### CHICKEN VERDE 25.5

pan fried cutlet topped with spring mix, diced tomato, fresh mozzarella, red onions, balsamic drizzle, side tagliolini garlic & oil

#### DESSERTS

#### CHOCOLATE MOUSSE

#### VANILLA BEAN ICE CREAM

#### FRESH STRAWBERRIES