

SUSHI MENU

CREATIVE ROLLS

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

SUSHI (2PC) SASHIMI (3PC)

TUNA	9/11
ESCOLAR "WHITE TUNA"	8/10
SALMON	8/10
SHRIMP	8/10
SMOKED SALMON	8/10

SIDES

STICKY RICE	5
EDAMAME	8
steamed, sea salt	
SEAWEED SALAD	5.5
KANI SALAD	7
snow crab, seaweed, cucumber, spicy aioli	

CRUDO | RAW BAR

TUNA TARTARE	12.5
ahi tuna, spicy mayo, sesame wafers	
ASIAN POKE BOWL	15.5
ahi tuna or salmon, sticky rice, sliced avocado, spicy aioli drizzle, sesame seeds	
CARPACCIO	16
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	18
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	18.5
colossal 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
poutine	
(w/ mushrooms, bacon, gravy)	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	16.5
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

ENTREES | with house salad

SONOMA SKEWERS	27.5
jumbo shrimp, filet mignon, chicken & grilled vegetable kabobs, homemade bbq sauce, white rice	
CHICKEN TERRA NOVA	21
pan fried, parmesan crusted, oven dried tomato, fresh mozzarella, tagliolini marinara	
CRAB CAKES	29.5
broiled, roasted potatoes, green onion remoulade, sautéed broccolini	
PAN SEARED DIVER SCALLOPS	29.5
crab, leek & potato hash, asparagus spears	
VEAL CHOP "YOUR WAY"	35
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	35
8oz. filet, rosemary roasted potatoes, wild mushrooms, asparagus, roasted garlic cabernet reduction	
add jumbo lump crab meat 9.5	
BRAISED SHORT RIBS	26.5
boneless, slow braised, tomato & wild mushroom risotto	
NANUCKET SWORDFISH	27
lightly grilled, meyer lemon & chopped broccoli risotto, fresh herb emulsion	
MONTEREY SEAFOOD CIOPPINO	34
bay scallops, jumbo shrimp, jumbo lump crab meat, clams, mussels, spicy saffron tomato broth, fresh linguine	
CAJUN JAMBALAYA	27
sautéed jumbo shrimp, sausage, chorizo & chicken, tomatoes, onions, bell peppers, spicy cajun sauce, short grain rice	

PASTA | with house salad

SEAFOOD FAZZOLETTI	20.5
"handkerchief" fresh pasta filled with scallops, shrimp, jumbo lump crab, fresh cheeses, lobster brandy cream sauce	
LIMONCELLO LOBSTER RAVIOLI	25.5
lobster & ricotta filled, limoncello infused mascarpone cream sauce, jumbo lump crab, baby spinach leaves	
GNOCCHI & CAULIFLOWER	21
potato gnocchi, roasted wild mushrooms, spinach leaves, light parmesan cream sauce, toasted bread crumbs	
SPAGHETTI & CRAB	26.5
semolina spaghetti, jumbo lump crab, arugula leaves, spicy marinara broth	
TUSCAN STEW	22
braised tips of filet mignon, pappardelle pasta, roasted carrots, tomatoes, onions, chianti wine reduction	
FISHERMAN'S "PENNE"	22
penne pasta, baby shrimp, bay scallops, asparagus tips, oven dried tomatoes, black olives, blush sauce	

GRILLED SEAFOOD | with house salad

"BIG EYE" TUNA	28.5
ATLANTIC SALMON	22.5
COSTA RICAN TILAPIA	21.5
NANTUCKET SWORDFISH	25.5
DIVER SCALLOPS	27.5

SAUCES

LEMON BEURRE	HERB PESTO
GREEN TOMATILLO SALSA (spicy)	WASABI AIOLI
ASIAN GINGER	MANGO SALSA

FEATURES

CRAB STUFFED TILAPIA OR SALMON	28.5
lump crab stuffing, meyer lemon butter sauce, yukon gold mashed potato, broccolini	
SESAME CRUSTED AHI TUNA	34
seared "big eye" ahi tuna, lump crab & asparagus risotto	
BLACKENED SEA SCALLOPS	29.5
diver scallops, jumbo lump crab, baby spinach leaves, grape tomatoes, roasted garlic chardonnay sauce, tagliolini pasta	

SIDES

grilled asparagus	5	sautéed wild mushrooms	5
garlic mashed potatoes	5	sautéed baby spinach	5
roasted potatoes	5		

PRE-FIX DINNER MENU

AVAILABLE MONDAY-FRIDAY /// 4PM-6PM

soft beverage | soup or salad | entrée | dessert & coffee

SOUPS & SALADS

TERRA NOVA SALAD	LOBSTER BISQUE
TIJUANA CAESAR	SIGNATURE SOUP

ENTREES

BLACKENED TILAPIA	24
over vegetable risotto	
EGGPLANT PARMIGIANA	22
baked eggplant, mozzarella cheese, tomato basil marinara, pappardelle pas	
GNOCCHI ROMANI	22
tomato basil cream, buffalo mozzarella, sweet sausage	
CHICKEN VERDE	23
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