

FISH

TRADITIONAL FRIED FISH

LIGHTLY FLOURED AND PAN FRIED, SERVED PERFECTLY CRISP
SHRIMP ‡ CALAMARI ‡ SCALLOPS ‡ FILLET OF SOLE

STEAMED FISH

WHITE WINE BUTTER & GARLIC OR MARINARA
SHRIMP ‡ CALAMARI ‡ SCALLOPS ‡ KING CRAB LEGS ‡ MUSSELS
** 4-6OZ LOBSTER TAILS MAY BE SERVED WITH ANY STEAMED FISH ORDERS*

SHRIMP & SCALLOPS ON A SKEWER

FRESH FISH

PAN FRIED, GRILLED OR POACHED
ATLANTIC SALMON FILLET ‡ HALIBUT ‡ GROUPEL ‡ CHILEAN SEA BASS
** ALL FRESH FISH MAY BE PREPARED IN A LEMON DILL, CITRUS GLAZE, AND BUTTER GARLIC OR WRAPPED IN FILO PASTRY*

WRAPPED SALMON

PERFECTLY BAKED ATLANTIC SALMON WRAPPED IN A HOUSE MADE PUFF OR
FILO PASTRY

SHRIMP AND SCALLOP EMBRACE

SURF N TURF

STEAK

WITH CHOICE OF
LOBSTER TAIL ‡ SHRIMP SKEWER ‡ SCALLOPS ‡ FRESH GRILLED
FISH