



9 DAYS MENU

APPETIZERS

Vegetable Bisque \$15

Roasted seasonal vegetable soup

Ahi Tuna Sliders \$ 21

Wasabi aioli

Red Snapper Ceviche \$ 21

Mango, onions, cucumber , lime and chives

Watercress Salmon Gravlax \$ 24

House cured salmon, watercress, mango, heart of palm
and lemon vinaigrette

ENTRÉE

Pan Seared Chilean Seabass \$69

Served with vegetable julienne and white wine sauce

“Fish and Chips” \$ 42

Tempura white fish with french fries and tartar sauce

Asian Style Halibut \$55

Sesame noodles

Catch of the Day \$MP

Chefs Daily Special