



Nine Days Fish Menu

(THIS MENU IS AVAILABLE IN ADDITION TO OUR REGULAR MEAT MENU.)

Starters

SALMON CEVICHE | PLANTAIN CRISPS 33
AVOCADO, LIME, JALAPEÑO, RED ONION, GARLIC & GINGER

MERGUEZ SALMON "MEATBALLS" 32
MERGUEZ SPICED SALMON, CHEF'S ROASTED TOMATO SAUCE

SOUTHERN FRIED PICKLES 22
FRESH BASIL AIOLI

CAULIFLOWER STEAK 26
CAULIFLOWER & BEET PUREE, PESTO, DUKKAH

MEXICAN FISH TACOS 33
*GUACAMOLE, JALAPENO, RED ONION, RADISH, CILANTRO,
GUAJILLO SAUCE, BLUE CORN TORTILLAS*

SAKU TUNA TARTARE 34
AVOCADO, TOASTED SESAME AIOLI

CRISPY RICE SALMON CAKES 38
GUACAMOLE, JALAPENO, RADISH, CILANTRO, NORI

Sandwiches

CRISPY FISH SANDWICH 42
MANGO & JICAMA SLAW, TARTAR SAUCE, BRIOCHE BUN

SALMON BURGER 38
*BUTTER LETTUCE, TOMATO, PICKLES, GUACAMOLE, GARLIC
CHILI AIOLI*

Entrees

BEER BATTERED FISH & CAJUN CHIPS 44
*CRISPY HEN OF THE WOODS MUSHROOMS,
LEMON TARTARE SAUCE*

BRANZINO FILET 52
*ROASTED SQUASH & BEETS,
CELERY ROOT PUREE, BEURRE BLANC*

GRILLED SALMON FILET 52
MAPLE DIJON SAUCE

MEDITERRANEAN SPICED TUNA LOIN 52
ROASTED TOMATO & GARLIC, WHITE WINE SAUCE

BABY HALIBUT FILET 58
*SUMMER SQUASH, ROASTED CORN PUREE, LEMON, CAPER &
BLACK OLIVE SAUCE*

TUSCAN SALMON PASTA 44
*MEZZE RIGATONI, SAUTEED SPINACH, TOMATO,
LEMON, GARLIC, & CAPERS*

CAJUN RUBBED YELLOWFIN SAKU TUNA LOIN 62
*MANGO SALSA, APRICOT & MANGO PUREE,
ROASTED ASPARAGUS*

MISO MARINATED CHILEAN SEA BASS 68
*WILD BLACK RICE, SHAVED BLACK GARLIC, SHITAKE
MUSHROOM, SPRING ONION, MISO & MIRIN MARINATED
GLAZE*