



FRESH FISH LIST

*served with our bottomless house salad
and choice of one side item*

MAHI MAHI	17.99
GROUPER	21.99
SEA BASS	22.99
CATFISH	14.99
SALMON	17.99
SWORDFISH	19.99
AHI TUNA	19.99
HALIBUT	21.99
RAINBOW TROUT	14.99
PAN BROILED COD	13.99

MIXED GRILL

WE COMBINE THREE OF OUR FRESH
FISH AND GRILL TO PERFECTION.

19.99



LOBSTER AND CRAB

*served with our bottomless house salad
and choice of one side item*

12 OZ LOBSTER TAIL	31.99
1½ LB LIVE MAINE LOBSTER	39.99
ALASKAN KING CRAB LEGS	
2 KING LEGS	23.99
3 KING LEGS	31.99

~ fish cooking preparations ~

GRILLED

Lightly seasoned and grilled over an open flame

BLACKENED

Dusted in spicy blackened seasoning
and flame grilled

ASIAN STYLE

Grilled with our sesame teriyaki sauce
on a bed of Asian slaw

CARIBBEAN

Brushed with our coconut glaze
and topped with our fresh pineapple salsa

BROILED

Flame broiled with a blend of garlic butter
and white wine

~ OSCAR STYLE ~

TOP ANY FISH WITH LUMP CRAB MEAT,
ASPARAGUS, AND
ROASTED RED BELL PEPPER
CREAM SAUCE. 5.99