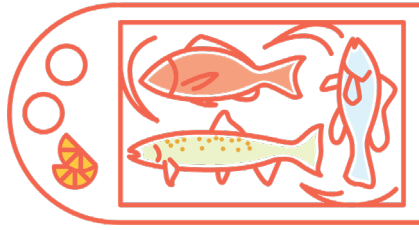


# MARKET FISH



## SASHIMI TRIO 48

BLACK BASS

RED SNAPPER

YELLOWFIN TUNA

### TRIO OF SAUCES 15

CALAMANSI & MANGO  
AGUACHILE

WASABI-GINGER SOY

PINK PEPPERCORN  
CITRONETTE

## WOOD-FIRE GRILLED

FILET|WHOLE

### BLACK BASS

*mildly sweet, flaky texture, clean finish, subtle brine*

62|98

### RED SNAPPER

*delicate sweetness, moist flaky texture, clean mineral finish, lightly briny*

58|95

### BRANZINO

*delicate, mildly sweet, tender flaky texture, clean finish, whisper of brine*

60

### DOVER SOLE

*mild and elegant, delicate flake buttery finish, subtly sweet*

110

### 3 LB LOBSTER

*espelette lobster butter, calabrian breadcrumbs, grilled lemon*

130

## ENHANCEMENTS

### TRIO OF SAUCES 20

TOMATILLO SALSA VERDE  
BROWN BUTTER TAMARIND

CAVIAR BUERRE BLANC

15

SPICY ROMESCO  
CLASSIC PICATTA

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.