### STARTERS

#### Seafood Tower
#1 King Crab legs, 1 dozen oysters on the half shell and 6 jumbo tiger shrimp *serves 4-6* 119.95

- **CEVICHE** ................................................. 10.95
  Shrimp marinated in a lime Pico de Gallo, served martini style with tortilla chips

- **AHI SASHIMI** ........................................ 16.95
  Served with a cucumber slaw and Kikkoman dipping sauce

#### Lobster Bisque
Garnished with minced lobster meat, parsley, and green onion 9.95

#### OYSTERS ON THE HALF SHELL 1/2 DZ
- **KUSHI** .................................................. 19.95
  Stellar Bay, B.C. (add $.50 per for sampler)

- **IRISH POINT** ........................................... 17.95
  Prince Edward Island, Canada

- **GRAHAM POINT**
  Graham Point, WA 17.95

#### GRILLES, ROASTS & CHOPS
- **Dry Age New York Strip**
  12 oz Boneless, 30-day dry age Prime Strip 59.95

#### SPECIALTY SEAFOOD

<table>
<thead>
<tr>
<th>Surf &amp; Turf</th>
<th>Prime 8oz Filet Mignon &amp; 12oz broiled lobster tail, served with drawn butter</th>
<th>69.95</th>
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</thead>
<tbody>
<tr>
<td><strong>AHI</strong> Bigeye Tuna</td>
<td>Fresh from Hawaii; Sesame seed crusted and seared rare with Kikkoman Sauce</td>
<td>39.95</td>
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<td><strong>WALU</strong> ESCOLAR</td>
<td>Seared and Served with Thai garlic sauce</td>
<td>34.95</td>
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<td>Z’s Crab Cakes</td>
<td>Jumbo lump blue crab served with Remoulade</td>
<td>29.95</td>
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<tr>
<td>LOBSTER TAIL</td>
<td>Premium Canadian lobster tail served with drawn butter</td>
<td>29.95</td>
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<tr>
<td>Rainbow Trout</td>
<td>Whole trout broiled with garlic parsley butter</td>
<td>19.95</td>
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<td>Dover Sole</td>
<td>Sautéed, served with lemon butter</td>
<td>39.95</td>
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<tr>
<td>Alaskan King Crab Legs</td>
<td>One pound of steamed King Crab legs, served with drawn butter</td>
<td>59.95</td>
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#### Enhancements
- **OSCAR** ...................................................... 12.00
  Jumbo Lump Crab, Asparagus, Hollandaise

- **AU POIVRE** .................................................. 6.00

- **VEAL DEMI GLACE** .......................................... 5.00

- **BLEU CHEESE CRUST** ...................................... 5.00

- **BLACK TRUFFLE BUTTER** .................................... 5.00

- **CREAMY HORSERADISH** ................................... 3.00

- **GARLIC BUTTER** ........................................... 3.00

- **BLACK TRUFFLE SALT** .................................... 3.00

- **RASPBERRY MIGNONETTE** .................................... 3.00

#### Add on to any salad or entrée
- 2 Grilled Shrimp 12.00, 3 Seared Scallops 18.95, 4oz Ahi 21.95, 5oz Grilled Salmon 12.95

* Consuming raw or undercooked foods may increase your chances of infection from a foodborne illness