

# 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

**LOBSTER BISQUE** ..... 9.95  
Garnished with minced lobster meat, parsley,  
and green onion

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

**WILD CAUGHT ARGENTINE RED SHRIMP** ..... 15.95  
Sautéed in herb butter

## PRINCE EDWARD ISLAND MUSSELS

Steamed with a white wine and garlic butter broth, served with fresh baguette  
11.95

# OYSTERS ON THE HALF SHELL 1/2 DZ

**\*TOTEM POINT** ..... 17.95  
Totten Inlet, Washington

**\*BLUE POINT** ..... 17.95  
Cohansey, New Jersey

**\*PATRIOT POINT** ..... 17.95  
Hood Canal #4, Washington

# GRILLES, ROASTS, CHOPS

## BONE-IN FILET

A rare delicacy  
16oz 74.95

# SPECIALTY SEAFOOD

## SURF & TURF

Prime 8oz. Filet Mignon & 12oz. broiled lobster tail served with drawn butter  
69.95

**\*"AHI" BIGEYE TUNA** ..... 39.95  
Fresh from Hawaii; Sesame seed encrusted and  
seared rare, served with Kikkoman sauce

**"WALU" ESCOLAR** ..... 34.95  
Fresh from Hawaii; Seared and served with thai  
garlic sauce

**ALASKAN KING CRAB LEGS** ..... 59.95  
One pound of steamed King Crab legs, served  
with drawn butter

**Z'S CRAB CAKES** ..... 29.95  
Jumbo lump blue crab, served with remoulade

**RAINBOW TROUT** ..... 19.95  
Whole trout broiled with garlic-parsley butter

**DOVER SOLE** ..... 39.95  
Sautéed, served with lemon butter

**"SHUTOME" BROADBILL SWORDFISH** ..... 32.95  
Fresh from Hawaii; Seared and served with  
orange chili sauce

**\*JUMBO SEA SCALLOPS** ..... 35.95  
Broiled in garlic parsley butter

**"HEBI" PACIFIC SPEARFISH** ..... 28.95  
Fresh from Hawaii; Seared and served with  
orange chili sauce

**TROUT AND CRABMEAT** ..... 29.95  
Sautéed trout stuffed with a crab cake, with  
balsamic brown butter and pecans

**LOBSTER TAIL** ..... 12oz 39.95  
Premium Canadian lobster tail served with  
drawn butter

# ENHANCEMENTS

**OSCAR STYLE** ..... 12.00  
Jumbo lump crab, asparagus, hollandaise

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

**MUSHROOMS AND ONIONS** ..... 5.00

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

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

**CREAMY HORSERADISH** ..... 4.00

**GARLIC BUTTER** ..... 4.00

**BLEU CHEESE BUTTER** ..... 4.00

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

**HERB BUTTER** ..... 4.00

**BÉARNAISE** ..... 4.00

**HOLLANDAISE** ..... 4.00

**Z'S AGED WORCESTERSHIRE** ..... 4.00

## ADD TO ANY SALAD OR ENTRÉE

2 Grilled Shrimp 12.00, 3 Seared Scallops 18.95, 4oz Ahi Tuna 21.95

\* Consuming raw or undercooked foods may increase your chances of infection from a food borne illness