

RAW BAR	
RAW OYSTERS	
(6) \$13	(12) \$21
OYSTERS MCKINNON(FLAGLER)	
crab, spinach, artichoke, cheese, baked	
BUFF N BLEU OYSTERS	
fresh shucked oyster topped with "El Chapo" hot sauce, parmesan panko, bleu cheese butter and celery leaves baked to mouthwatering perfection.	
OYSTERS KYIV	
Raw oyster, sour cream, horseradish, red & black roe	
ABOVE PRICING	
(6) \$18	(12) \$28

GARLIC STEAMED CLAMS	
garlic, shallots, scallions and bacon	
(1 lb) \$18	

APPETIZERS	
FRIED CALAMARI	16
GATOR BITES	16
JUMBO PEEL N EAT SHRIMP	15
CRAB QUESO DIP	17
CRAB RANGOON	13
LUMPIA Ground pork spring rolls from the Philippines	13
CHICKEN WINGS	13
FRIED CHICKEN LIVERS	12
CONCH FRITTERS (6)	14
TUNACHOS	16
EDAMAME	
- Steamed young green soybeans	10
- Sesame oil, fried young soybeans	12
CHIPS N PICO DE GALLO	9

SOUPS			
CHILI	CUP 6	BOWL	8
LOBSTER BISQUE	CUP 8	BOWL	11
LION FISH MISO SOUP			7
FRENCH ONION SOUP			7
SOUP OF THE DAY			8

FOR THE VEGGIE LOVERS	
PROFESSOR'S PASTA (vegetarian)	
artichoke hearts, broccoli, mushrooms, tomatoes, scallions, sautéed in a white wine, cream reduction over linguini	
19	
GINGER, HOUSE , CAESAR SALAD	
9	
COBB SALAD	
13	
ADD ONS FOR SALADS OR PASTA	
chicken	7
shrimp	12
mahi	15

18% GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE OR AS A CONVENIENCE TO OUR INTERNATIONAL CUSTOMERS
Consuming raw or undercooked products may increase your risk of food borne illness, especially if you have certain medical conditions.

SANDWICHES - INCLUDES FRIES	
BISON CHEESEBURGER - 1/3 LB	18
HAND MADE CHEESEBURGER - 1/2 lb aged certified angus burger	15
MAHI SANDWICH CASTAWAY STYLE - blackened w/avocado and cucumber-wasabi ranch	17
SNAPPER BLT - fried snapper - bacon, lettuce, tomato and a chipotle aioli sauce	18
MEATBALL FORK-N-KNIFER - hearty meatball sub, swiss cheese, marinara, topped with onion ring	15

ENTREES - CHOICE OF 2 SIDES
Steamed broccoli, boiled redskin potatoes, fries, yellow rice, or salad.
Baked Sweet Potato, Baked Potato and Ceasar for an additional \$1 each

SCALES & BEAKS	
STEP 1. CHOOSE A MEAT	
CHICKEN BREAST	22
SALMON - (SWEET, SPICY DRY RUB BAKED TO PERFECTION)	26
COBIA - Firm, white mile sweet flavor	LOCAL 34
GOLDEN TILE - deep water LOCAL fish recommend Dijonnaise	LOCAL 36
BLACK GROUPER - (white flaky fish recommended Oscar Style add \$8)	32
SNAPPER - delicate (recommended Mazatlan Style for add \$4)	LOCAL 29
MAHI - Firm, white. mild sweet flavor	27
HOGFISH - WHEN AVAILABLE (recommended shrimp and scallop stuffed for add \$7)	35
YOUR CATCH - must be cleaned and ready for the pan (3/4 LB MAX PER PERSON)	18
STEP 2. PICK A PREPARATION BELOW (ADDITIONAL \$ MAY APPLY)	
• BREADED-N-FRIED, BLACKENED, GRILLED - NO ADDITIONAL CHARGE	
• Dijonnaise - heavy cream reduction with Dijon Mustard and mushrooms.	4
• Shrimp and Scallop Stuffing	7
• Oscar Style - blackened and topped with asparagus, crabmeat and hollandaise sauce	8
• Blackened OR Grilled Over Linguini Alfredo	3
• Wreckdiver Style - lemon, butter, wine, garlic, tomatoes, basil, capers	2
• Mazatlan Sauce - basil cream sauce artichoke hearts, tomatoes, mushrooms, scallions	5
• Parmesan Style - breaded, fried and topped shredded parmesan and marinara	3
• Coconut Fried - drizzled with sweet spicy sauce	2

SEAFOOD SPECIALS	
FRESH LOCAL LOBSTER	
LOBSTER ENCHILADAS - homemade Poblano sauce	42
As featured on Diner's Drive-ins and Dives!	
BROILED with garlic butter	37
SHRIMP N SCALLOP STUFFED and Broiled	42
LOBSTER MAC N CHEESE - 6 ounce lobster tail in a four cheese sauce over macaroni with tomatoes, bacon, scallions and lots of love!	42
Add a garlic butter broiled lobster tail to any ENTREE \$22 addition - (not available at this price separately)	

BAJA FISH TACOS - blackened Mahi with crispy cabbage, cucumber-wasabi ranch dressing and pico de gallo includes refried beans and rice and corn	26
CRAB ENCHILADAS	37
CRABCAKE DINNER	37
FRIED OYSTER DINNER	28
BO'S SHRIMP AND GRITS	27
FRIED SHRIMP	26
COCONUT SHRIMP	27
SHRIMP ALFREDO - blackened or grilled over linguini with garlic bread	28
STEAMED SHRIMP IN BEER - 1lb of tender flavorful peel-N-eat shrimp	26
SHRIMP RIGATONI - shrimp, bacon and scallions sautéed in garlic butter over rigatoni	28
CLAMS LINGUINI - garlic steamed clams, scallions and bacon over linguini with garlic bread	26
CLAMS RIGATONI MARINARA - steamed clams over rigatoni with marinara	26

KNOT FROM THE SEA		
CHICKEN ENCHILADA - seasoned chicken in a corn tortilla with 3 cheese, poblano sauce		25
GILLIGANS CUT - 12 OZ. NY STRIP		29
JOHN'S FAMOUS BABY BACK RIBS		27
PRIME RIB - Aged certified Angus, slow roasted Au jus	Mates Cut 12 oz	29
(FRIDAY, SATURDAY AND SUNDAYS)	Admirals Cut 20 oz	37

DESSERT SPECIALS	
CHOCOLATE LAYER CAKE	9
COCONUT LAYER CAKE	9
CHEESECAKE of the week	9
KEY LIME PIE	7
TOASTED COCONUT KEY LIME PIE	8

DRUNKEN ELEPHANT MARTINI - Tito's premium vodka, Tia Maria and Amarula Cream Liqueur with a shot of espresso shaken until frothy	\$15
KEY LIME PIE MARTINI - creamy and frothy with a graham cracker crust	\$15

ASIAN APPETIZERS

HAMACHI COLLAR	24
CRAB RANGOON	fried Wonton filled with crab
rangoon mix served with cilantro Thai chili sauce	13
LUMPIA	Ground pork spring rolls from the Philippines
	12
WAKAME	Cold seaweed salad
	7

EDAMAME	
- Steamed young green soybeans	10
- Sesame oil, fried young soybeans	12
SPICY CONCH or TUNA SALAD	
Raw conch OR tuna cucumber, ponzu, avocado and Kimchee sauce	13
Conch AND Tuna	14

TUNA TATAKI	Seared Yellow Fin or Albacore with ponzu sauce and scallions
	15

USUZUKURI	
Thin slices of raw fish with ponzu sauce and scallions. Choice of Hamachi, Tuna, Salmon, Escolar, Wahoo, Cobia or African Pompano	MKT

INSIDE OUT ROLLS W/ MASAGO

KIMCHEE ROLL	Tuna or conch, scallions, asparagus, spicy sauce
	11

*BIG PINE ROLL	Kani Kama, cream cheese, avocado
	9

*BIG JAY ROLL	Big Pine Roll topped w/ eel
	20

LISA ROLL	Salmon, tuna, asparagus, cream cheese, topped with mayo & spicy sauce
	15

NICK JR. ROLL	Salmon, cream cheese, scallion
	13

*SPIDER ROLL	Soft-shell crab, asparagus, avocado & scallions with eel sauce
	16

*MARATHON ROLL	Eel, salmon skin, asparagus, avocado, w/ eel sauce
	17

INSIDE OUT (NO MASAGO)

*CALIFORNIA ROLL	Kani Kama, cucumber & avocado
	11

BLUE CRAB	\$3.50
PUT SOME TUNA INSIDE	2.00
TOP THIS ROLL WITH EEL	4.00

RAINBOW ROLL	California roll topped with mixed raw fish
	15

*CASTAWAY ROLL	Broiled salmon, cream cheese, Kani Kama, avocado, scallion, mayo, eel sauce
	14

3-D ROLL	Tuna, salmon, hamachi, scallions
	15

*DRAGON ROLL	Ebi, asparagus, avocado & scallions topped with mayo
	12

DANNY ROLL	Tuna, cream cheese, cucumber & scallions
	12

AUSTIN ROLL	Salmon, Tuna, cream cheese & scallions
	14
*SHRIMP TEMPURA ROLL	Tempura shrimp, avocado, asparagus, scallions and mayo
(SUBSTITUTE LOBSTER)	ADD\$5

ANDREA ROLL	Tuna, Mango, Cream Cheese
	12

SUSHI CHEF SPECIALTIES

KING OF THE JUNGLE ROLL	Lionfish, avocado and asparagus inside, with masago, chopped escolar, wakame, sesame seeds on top
	28
(THIS ITEM WAS FEATURED ON DINER'S DRIVE'INS AND DIVES). IT IS AN INVASIVE SPECIES SPEARED BY OUR DIVE TEAM AND IS IN SHORT SUPPLY BECAUSE WE HAVE HAD A SIGNIFICANT IMPACT OF REDUCING THERE NUMBERS.	

SPICY MAE ROLL	Tuna, salmon,cream cheese, dill pickle and freshPoblano pepper inside, Habanero Masago and sesame seeds on the outside topped with chopped Hamachi, cilantro, spicy mayo and kimchee sauce
	20

BLUE FIN TUNA TARTINI	
fresh raw tuna tartare served in a martini glass with wonton chips	24

POKÉ	
Hawaiian style raw fish salad using Yellow Fin Tuna chopped with avocado, scallions, cucumber, seaweed salad with sesame oil, sesame seeds and soy over rice	18

VEGGIE ROLL	kampyo, cucumber, avocado, carrots and asparagus inside out roll with sesame seeds
	10

TRIPLE TUNA ROLL	Triple tuna and scallions inside
	16

PHILADELPHIA ROLL	smoked, salmon, cream cheese, avocado and scallions
	14

LOBSTER AND CRAB ROLL	Maine lobster, avocado and cucumber inside, sesame seeds, blue crab, masago and spicy mayo on top
	24

ORANGE IS THE NEW BLACK ROLL	Tempura shrimp, cream cheese, asparagus inside, chopped salmon, black tobiko and spicy mayo on top
	17

SEVEN SEAS ROLL	Lobster Tempura, Tuna, Mango, Avocado inside, soy crepe outside, topped with Blue Crab, Eel,spicy mayo, eel sauce, and panko bread crumbs
	24

SPICY TUNA CRUNCH ROLL	Chopped tuna roll with gentle kick and nice crunchy texture
	13

TWO YEAR ROLL	Tempura shrimp, cream cheese, asparagus inside, chopped tuna, jalapeno-masago, spicy mayo on top
	20

*SURF N TURF ROLL	Lobster tempura, Asparagus, cream cheese & scallions inside, topped with prime rib, finished with teriyaki glaze and sesame seeds
	20

*VOLCANO ROLL	California roll topped with baked topping that includes scallops, Kani Kama, and masago mixed together in a creamy sauce
	20

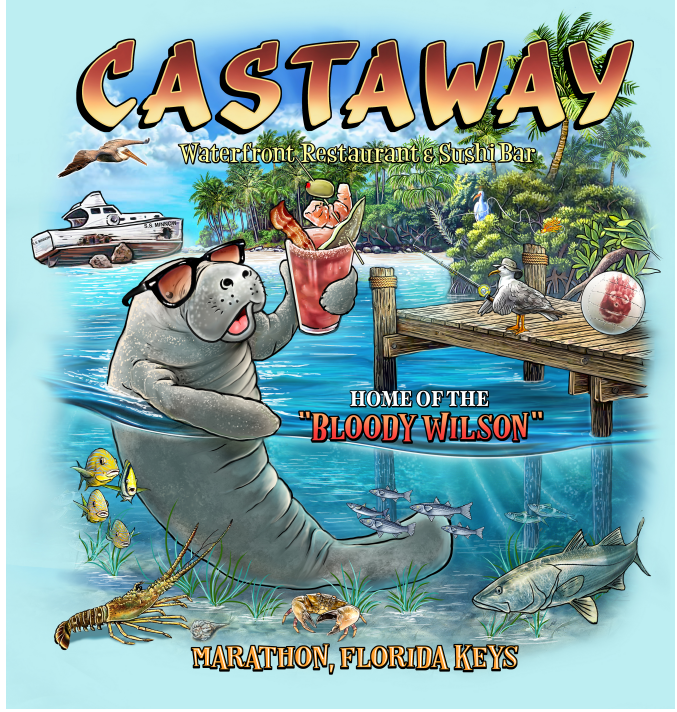
*BAKERY ROLL	Salmon, cream cheese and scallions, battered and fried includes teriyaki dipping sauce
	17

ISLAND ROLL	
Coconut shrimp, mango, avocado, seared tuna on top, scallions, honey sriracha	22

*denotes no raw seafood SUSHI SPECIALS

A LA CARTE			
A la carte items are two (2) pieces per order, available as Sashimi- “sliced fish” or Nigiri- “hand-molded over a ball of rice”			
** denotes Nigiri only			
	PRICE	SASHIMI	NIGIRI
Lionfish (LOCAL when avail)	12		
Quail egg**	5		
Maguro (Tuna)	6		
Sake (Salmon)	7		
Hamachi (Japanese Yellowtail)	8		
Escolar	5		
Ebi (Cooked Shrimp)	5		
Kani Kama (imitation crab)	5		
Tako (Octopus)	6		
Masago (Smelt Roe)**	6		
Ikura(Salmon Roe)**	7		
Conch	7		
TobikoFlying Fish Roe)**	7		
Unagi (fresh water eel)*	8		
Uni (Sea Urchin Gonad)**	15		
Fatty Tuna (Toro)	16		
Raw red Prawn (Ama Ebi)	10		
Blue Fin Tuna	WHEN AVAILABLE 10		

CHECK OUT OUR RETAIL SECTION FOR SHORT AND LONG SLEEVE SHIRTS, HOODIES, LADIES SHIRTS, YOUTH SIZES AVAILABLE AS WELL CUSTOMIZED CUTTING BOARDS WITH OUR LOGO



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