

# GREAT SHARING PLATTERS

(All our products are of the freshest quality, we apologize if an Item is sold out or is unavailable due to catch)

## Raw Sashimi Platter \$35.00

Tuna, Salmon & Swordfish  
Belly Sashimi, Seasoned  
Seaweed, Octopus & Scallop  
Wings

## Cold Seafood Platter \$79.00

(Serves 2 as main course, 3-4 as appetizer)

Steamed ½ Lobster, Tuna Tartar, Live  
Oysters, New Zealand Green lip Mussels &  
Littleneck Clams, Cooked Live Prawns,  
Seasoned Cuttlefish, Cold Smoked Salmon

## Hot Seafood Platter \$89.00

(Serves 2 as main course, 3-4 as appetizer)

Char-grilled ½ Lobster, Wild Prawns, Grilled  
Fish Skewers, Calamari Poppers, Green lip  
Mussels & Clams, Bay Scallops in Tomato  
Sauce with Oysters Mornay served with  
Grilled Octopus Salad

## STARTERS

Deep Fried Calamari	10:95
Fried Baby Surf Clams	10:95
Crispy Soft Shell Crab <i>Served Chili Crab Sauce</i>	11:95
Crab Cake <i>with Spicy Oriental Peanut Sauce</i>	12:95
Battered Prawns <i>with Egg Sauce</i>	18:95
Boiled "Live" Prawns <i>with Cocktail Sauce</i>	14:95
Tuna Carpaccio <i>with Rocket, Caper Berries Olive Oil &amp; Balsamic</i>	14:95
Swordfish Belly Carpaccio <i>with Chives Pea Tendrils, Olive Oil &amp; Soya</i>	15:95
Escargot <i>+ In Patty Case with Béchamel Sauce</i>	15:95
Cold Smoked Wild Alaskan Sockeye Salmon	16:95
<i>served with Red Onions Feta &amp; Roasted Pears with Olive Oil</i>	
½ Shell Hervey Bay Scallops <i>steamed with Garlic &amp; Ginger Relish 5pcs</i>	16:95
Foie Gras & Bay Scallops	27:95
<i>Sultanas &amp; fig in Port Wine, served with Brioche</i>	
Pan Seared King Prawns	29:95
<i>on Herbed Croutons &amp; Onions</i>	

## SOUPS & SALADS

Soup of the Day	7:95
Creamy Mushroom Soup <i>with white Truffle Oil</i>	8:95
Seafood Chowder <i>with Coriander Chili Oil</i>	8:95
Mix Green Salad	10:95
<i>with Roasted Nuts &amp; Sultanas</i>	
Caesar Salad	13:95
<i>Salmon Pastrami + Herb Croutons</i>	
Greek Salad	13:95
<i>Olives, Onions, Cucumbers, Tomatoes, Feta &amp; Lettuce</i>	
Lobster Bisque <i>with Lobster Meat &amp; Brandy</i>	13:95
Grilled Octopus Salad + Spicy Balsamic	14:95
Smoked Seafood Salad <i>Assorted Smoked Seafood In Calamansi Vinaigrette</i>	14:95
Grilled Portobello Mushroom <i>served with grilled Vegetables with Parmesan &amp; Spicy Arrabiatta</i>	15:95
Grilled Seafood Salad <i>Mix Seafood tossed in Spicy Onion Vinaigrette &amp; Dried Fish Flakes</i>	17:95

## PASTAS

Spaghetti Aglio Olio <i>*Spicy with Anchovies, Garlic &amp; Shallots</i>	16:95
Spaghetti Crabmeat Vongole <i>*Spicy Served with Fresh Crab Meat &amp; Clams</i>	20:95
Seafood Fettuccini <i>served with Scallops, Prawns &amp; calamari in Champagne Cream sauce</i>	20:95
Squid Ink Linguini <i>with Fresh Calamari</i>	20:95
Bay Scallops Linguini <i>*Spicy with Rocket &amp; Anchovies</i>	20:95
Prawn Aglio Olio <i>*Spicy with Anchovies &amp; Chili</i>	24:95
Marinara Linguini <i>*Spicy Mussels, Clams, Prawns &amp; Calamari In Spicy Tomato Sauce</i>	24:95
<i>Cape Cod Cherrystone Clams in Spaghetti With White Wine Garlic &amp; Clam Sauce</i>	24:95
Lobster Linguini <i>*Spicy ½ Live Lobster in a White Wine Clam Sauce</i>	29:95

## SURF 'N' TURF & MEAT

Char-Grilled Baby Lamb Rack	35:95
Char-Grilled Hokubee Sirloin	35:95
Pan-Seared Foie Gras & Wild Prawns	39:95
Prawns & Beef <i>Pan Seared Prawns + Hokubee</i>	44:95
Lobster & Beef <i>½ Lobster + Hokubee Sirloin</i>	49:95

## Burgers

Angus Burger	18:95
<i>Tomatoes &amp; Portobello Gherkins, Caramelized Onions Mushroom</i>	
Aussie Burger	18:95
<i>Grilled Pineapples, Roasted Beets &amp; Caramelized Onions</i>	

## SASHIMI

Salmon Sashimi (Sake)	16:95
Salmon Belly Sashimi (Sake Toro)	18:95
Yellow Fin Tuna Sashimi (Maguro)	16:95
Swordfish Belly Sashimi (Mekajiki)	18:95
Snapper Sashimi (Iki Tai)	18:95
Maine Lobster Sashimi	39:95

## CRUSTACEANS

Choice of Steamed : Char-Grilled : Thermidor : Fried

Alaskan King Crab Legs 1 lb	59:95
San Francisco Dungenese Crabs (800gm - 1200gm)	6:80/100gm
"Live" Rock Lobster 550gm-650gm	8:00/100gm
"Live" Maine Lobster 550gm-650gm	64:95 ea
"Live" Jumbo Boston Lobster 1.2-1.5kg	9:90/100gm
Char Grilled Queensland Eastern King Prawns	\$29:95
Char-grilled Jumbo Prawns	Seasonal
Fried Rock Lobster <i>with Lemon Grass Garlic, Coriander</i>	64:95 ea

## "LIVE" CLAMS + MUSSELS

White Wine Garlic : Spicy Tomato

NZ Green Lip Mussels (North Island)	16:95
NZ Littleneck Clams (South Island)	17:95
USA Savoury Clams (BC Vancouver Island)	18:95
Black / Blue Mussels (Maine/South Aust.)	17:95
Soft Shell Clams (Steamer Clams Cape Cod)	19:95
Cherry Stone Clams Cape Cod	19:95

## "LIVE" OYSTERS

New Zealand (Coromandel Bay)	3:80
Canadian Fanny Bay (Comox Valley)	4:00
Tasmanian / Coffin Bay	4:50
Blue Point (Boston)	4.00
Mary Point (BC)	4.00
Golden Mantle (BC)	4.00
Baron Point (USA) 4"-5"	5.00

## COOKED OYSTER TOPPING

Sweet Thai Chili	1:50
Crispy Bacon & Shallots	1:50
Egg Sauce	1:50
Onion Marmalade Mornay	1:50

## FRESH FISH FILLET

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House Fish & Chips <i>served with Mixed Greens</i>	18:95
Hervey Bay Whiting Fish & Chips <i>with Mixed Greens</i>	24:50
Fresh Fish served with Salad & Mash	21:95
Snapper, Sole, Salmon, Barramundi, Tusk Fish <i>Choice of Pan Seared, Baked, Steamed, Char-Grilled, Battered or Crumbed</i>	
Premium Fish served with Veg & Starch	26:95
Yellow fin Tuna, Red Coral Trout, NZ Pink Snapper, European Monkfish "Lotte", Black Cod "Chilean Seabass, Alaskan Wild Sockeye Salmon, Fresh Haddock etc..... <i>Choice of Pan Seared. Baked. Steamed. Char-Grilled. Battered or Crumbed</i>	
Trawler Catch of the Day	29:95
Ling Cod, Sea Bream, Terakihi, Hapuku, Threadfin, Orange Roughy, Ocean Trout, Gurnard, John Dory "St. Pierre", NZ Swordfish, Blue Cod, Blue Nose, Atlantic Halibut, Alaskan Wild Chinook, US Striped Bass etc..... <i>Choice of Pan-Seared, Baked, Steamed, Char-Grilled, Battered or Crumbed</i>	
Whole New Zealand Lemon Sole	34:95
<i>Pan-Seared and served with Lemon Butter Sauce &amp; Sautéed Veg</i>	
Red Miso Cod	29:95
<i>Marinated with Roasted Beets &amp; Aka Miso Paste</i>	
New England Seafood Basket	29:95
<i>Mix of Fish, Calamari, Bay Scallops, Clam Strips &amp; Chips</i>	

All Prices Subject to 10% Service Charge & Prevailing Government Taxes