



APPETIZERS

ISLANDER LOBSTER BISQUE (GF)	16
GRILLED ARTICHOKE (GF)	14
JUMBO LUMP CRAB COCKTAIL (GF)	28
JUMBO SHRIMP COCKTAIL (GF)	21
CRISPY CALAMARI 'ANGRY' GUAVA-LIME CHILI GLAZE, DYNAMITE SAUCE, CUCUMBER, TOGARASHI	25
GREEN THAI MUSSELS AROMATIC GREEN THAI CURRY, GREEN PEAS, BASIL, HEIRLOOM TOMATOES, LIME	26
GRILLED OCTOPUS 'MEDITERRANEAN' (GF) KALAMATA OLIVE, SWEET DROP PEPPERS, AGED BALSAMIC, LEMON OIL, CRISPY POTATOES	28
MARYLAND-STYLE JUMBO LUMP CRAB CAKE MUSTARD MAYO, GRILLED LEMON	38
SEAFOOD TOWER (GF) 1.5LB MAINE LOBSTER, DAILY OYSTERS, JUMBO LUMP CRAB, SHRIMP COCKTAIL	145

SALADS

ARTISAN GREEN SALAD (GF) (V) HAMMOCK MIXED GREENS	12
BABY CAESAR SALAD** BABY GEM LETTUCE, REGGIANO, CROUTONS, EGGLESS CAESAR DRESSING	13
GREEK GARDEN SALAD (GF) (V) VALBRESO FETA, CUCUMBER, HEIRLOOM TOMATOES, KALAMATA OLIVES, CAPERS, GREEN PEPPERS, ONION	16
SPINACH SALAD BABY SPINACH, EGG, CROUTON, WARM BACON DRESSING	16
HEIRLOOM TOMATO & AVOCADO SALAD (GF) SHAVED FENNEL, SHISO, YUZU-CHAMPAGNE VINAIGRETTE, MOZZARELLA, BLACK SESAME	21

DRESSINGS

BLUE CHEESE • THOUSAND ISLAND
BUTTERMILK RANCH • ISLANDER VINAIGRETTE

SIGNATURE ITEM

(V) = Vegetarian (GF) = Gluten-Free (VG) = Vegan
**Gluten-Free preparation available upon request
Prepared in our kitchen that commonly handles wheat product
and other grains.

LOBSTER SELECTIONS

LIVE LOBSTER - 1.5 LB. & UP (GF) STEAMED, BROILED OR GRILLED	36/LB
LOBSTER MAC & CHEESE LOBSTER, PARMESAN CREAM, SMOKED CHEDDAR, BUTTERED CRUMBS	48
 LOBSTER LO MEIN LO MEIN NOODLES, BABY BOK CHOY, SOY, SESAME, CHILI, GARLIC	48
ANGRY LOBSTER SPICY MAYO, SRIRACHA, JALAPENO, DRAWN BUTTER	48

STEAKHOUSE SELECTIONS

SERVED WITH BAKED POTATO & SEASONAL VEGETABLES

JAMAICAN JERK CHICKEN RICE & PEAS, SWEET PLANTAINS, CARIBBEAN CABBAGE SLAW	35
FILET MIGNON* (GF) 1855 BLACK ANGUS	6 OZ 48 8 OZ 52
10 OZ SKIRT STEAK* (GF) 1855 10 OZ SKIRT STEAK GRAND ISLAND, NE	48
24 OZ COWBOY STEAK* (GF) 1855 24 OZ COWBOY STEAK GRAND ISLAND, NE	68
16 OZ APPLE JUICE-BRINED (GF) KUROBUTA PORK CHOP* CHEF'S CHUTNEY	35
HIBACHI STEAK SET* (GF) VEGETABLE FRIED RICE, PINEAPPLE MISO-YAKI GLAZE, SAMURAI HIBACHI SAUCE	48

STEAKS SERVED WITH CHOICE OF SAUCE



BORDELAISE • BÉARNAISE • CHIMICHURRI

VEGETARIAN SELECTION

BAKED SPAGHETTI SQUASH (GF) (V) MOZZARELLA DI BUFALA, POMODORO, BASIL, GRANA PADANO	21
ROASTED ZUCCHINI (V) SKILLET-ROASTED, MUSHROOMS, MASHED SWEET POTATO, BROWN BUTTER MISO, PANKO BREADCRUMB	28
'KATSU' UDON NOODLES (V) CRISPY TOFU, ASSORTED VEGETABLES, TAMARIND SOY-CARAMEL, PICKLED GINGER, SCALLION, SESAME	32


SIDE DISHES

FOR SHARING

BAKED POTATO (GF) (VG) HAVE IT LOADED (GF)	5 ADD 2
SWEET POTATO (GF) (V) CINNAMON-PECAN HONEY BUTTER	9
KUNG PAO CAULIFLOWER SAVORY & SWEET SAUCE, SESAME, SCALLION, RICE CRACKER	15
TRUFFLE FRIES (GF) PARMESAN, PARSLEY, TRUFFLE OIL	17
MASHED YUKON GOLD POTATOES (GF) (V)	10
 HASH BROWN POTATOES (GF) À LA ISLANDER	14
 CRAB FRIED RICE**	21

FROM THE SUSHI BAR

APPETIZERS

MISO SOUP (GF) (V) TOFU, SEAWEED, SCALLIONS	9
EDAMAME (GF) (VG) STEAMED WHOLE SOYBEANS, SIDE OF KOSHER SALT	9
JAPANESE GREEN SALAD (GF) ARTISAN GREENS, CHERRY TOMATO, CUCUMBER, RED RADISH, GINGER-MISO DRESSING	13
WAKAME SALAD (VG) CULTIVATED SEAWEED SALAD WITH SESAME	13
 TUNA PIZZA* TUNA, FLOUR TORTILLA, SPICY AIOLI, AVOCADO, TOMATOES, SEA SALT, CILANTRO AND TRUFFLE OIL	16

CHEF ERIC'S CREATION

TUNA TOWER SAMPLER* (GF) YELLOWFIN TUNA, PACIFIC BLUEFIN TUNA, TORO, AVOCADO, SCALLIONS, OSETRA, SHISO, MASAGO, FRESH WASABI, ORANGE SOY	48
WAGYU TATAKI A-4 WAGYU, GINGER PONZU, SCALLIONS, SHIITAKE, BACON, DAIKON OROSHI, YUZU, SHISO	42
JAPANESE FLIGHT* (GF) FIVE-PIECE JAPANESE OMAKASE, CHEF'S CHOICE	65
ZARU SOBA SASHIMI* (GF) BUCKWHEAT NOODLE, NORI, SCALLIONS, TORO, FRESH WASABI, GOLDEN OSETRA, AGED SOY	52

SUSHI & SASHIMI PLATTERS

SUSHI & SASHIMI FOR ONE* (GF) 4PC ASSORTED NIGIRI, 6PC SASHIMI, SPICY RAINBOW ROLL	42
SUSHI & SASHIMI FOR TWO* (GF) 8PC NIGIRI, 12PC SASHIMI, SPICY RAINBOW ROLL, CALIFORNIA ROLL	85
SASHIMI PLATTER* (GF) TUNA, HAMACHI, WAHOO, SALMON, OCTOPUS, SHRIMP, IKURA	52

RICELESS ROLLS

NARUTO (VG) SPINACH, CARROT, ASPARAGUS, AVOCADO, SCALLIONS, ROLLED IN CUCUMBER, RICE VINAIGRETTE	11
FIRECRACKER* TUNA, AVOCADO, ASPARAGUS, SCALLIONS, ROLLED IN CUCUMBER, KIMCHEE VINAIGRETTE	19
KANISU* CRAB, AVOCADO, MASAGO, ROLLED IN CUCUMBER, RICE VINAIGRETTE	16

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ISLANDER ROLLS

10 Pieces

 MELANIE* TEMPURA SHRIMP, SPICY TUNA, AVOCADO, SWEET SOY, SPICY AIOLI, TEMPURA FLAKES	28
SAKE SAKE* SALMON, ASPARAGUS, AVOCADO, TORCHED SALMON BELLY, TOGARASHI, SPICY MAYO	29
SHINJI ROLL SHRIMP TEMPURA, AVOCADO CRAB SALAD, CILANTRO GARLIC AIOLI	29
HOKKAIDO DYNAMITE BAKED HOKKAIDO SCALLOPS, CUCUMBER, BLUE CRAB, AVOCADO, MASAGO, SWEET SOY	30
 FLORIDA KEYS LOBSTER TEMPURA, SNOW CRAB, AVOCADO, CUCUMBER, ARTISAN LETTUCE, MASAGO, SWEET SOY, SPICY AIOLI, MOJO AIOLI, TEMPURA FLAKES	38
 GAUCHO TEMPURA SHRIMP, FILET MIGNON, ASPARAGUS, AVOCADO, BABY HEIRLOOM TOMATOES, JAPANESE CHIMICHURRI	38

CLASSIC ROLLS

8 PIECES

CALIFORNIA (GF) ALASKAN SNOW CRAB MIX, AVOCADO, CUCUMBER	15
TEMPURA SHRIMP BLACK TIGER SHRIMP, SCALLIONS, ASPARAGUS, MASAGO, SWEET SOY SAUCE	16
SPIDER SOFT-SHELL CRAB, AVOCADO, SCALLIONS, ASPARAGUS, MASAGO, SWEET SOY SAUCE	19
SEX ON THE BEACH* CRISPY SALMON SKIN, FAROE ISLANDS SALMON, LUMP CRAB, CUCUMBER, AVOCADO, SCALLIONS, ARTISAN LETTUCE, MASAGO, SWEET SOY	21
DANCING EEL BAKED FRESH WATER EEL, SNOW CRAB, CUCUMBER, AVOCADO, SWEET SOY	22
RAINBOW* (GF) CALIFORNIA ROLL TOPPED WITH TUNA, SALMON, HAMACHI, WAHOO, AVOCADO	22
HAMACHI NEGI* (GF) HAMACHI, SCALLIONS, JALAPEÑOS	15
SPICY TUNA* (GF) CHOPPED TUNA TOSSED IN CHILI-GARLIC, SPICY SESAME, SRIRACHA SAUCES	14
TUNA CRUNCH* SPICY TUNA, AVOCADO, TEMPURA FLAKES, RED TOBIKO, SPICY AIOLI, SRIRACHA	15
TORO MAKI* BLUEFIN TUNA BELLY, SHISO, SCALLIONS	28

NIGIRI & SASHIMI

YELLOWFIN TUNA*	8	SHRIMP	8
SALMON*	8	UNI*	22
HAMACHI*	8	OCTOPUS	8
WAHOO*	8	BLUEFIN TUNA*	12
UNAGI	9	TORO*	22
MASAGO*	8	FRESH WASABI	5
WAGYU	22		