

THIS IS A SAMPLE OF OUR AWARD-WINNING SEASONAL MENU. ENTREES RANGE FROM \$20-\$40.



WILDFISH OYSTER BAR

North Atlantic Oysters*

North Pacific Oysters*

Gulf **Shrimp Cocktail** on Ice with Two Sauces and Atomic Horseradish

Chilled Avocado and **Crab Cocktail** with Spicy Remoulade

Sashimi Tasting Sliced to Order*

STARTERS AND APPETIZERS

Maine Lobster **Bisque** with Cream, and Cognac

Fuji **Apple** Salad with Candied Walnuts and Ginger-Sesame Vinaigrette

Hot **Goat Cheese** and Wild Mushroom Arugula Salad with Champagne Vinaigrette

Crispy Salt and Pepper **Shrimp** with Shiitakes and Sugar Snap Peas

Crispy Cashew **Calamari** with Fine Cut Vegetables, Ginger and Soy*

Pacific Ahi **Tartare** Served with Sliced Avocado, Citrus Fruits and Toasted Sesame Crisps*

The Wildfish All Lump **Crab Cake** Sautéed ,with Chive Remoulade Sauce*

Sliced **Wagyu Beef** “Hot Rock” Ishiyaki with Soy Broth*



Grilled Little **Lamb Chops** with Fine Cut Tomato, Baby Olives, Artichoke-Potato Puree*

Maine Blue Hill Bay **Mussels** in Rich Broth with Garlic, Herbs and Parmesan Crostini

Two **Lobster** Tacos on Fresh Tortillas with Grilled Sweet Corn, Avocado-Tomato Pico and Lime*

Wildfish **Chopped Salad** with Jonah Crab, Gulf Shrimp, Tomato, Avocado, Blue Cheese and Walnuts

ENTREES

Broiled **Swordfish** Steak Frites with Grilled Mushrooms and Truffled French Fries*

Chilean **Sea Bass**, Steamed Hong Kong Style, with a Light Soy-Sherry Broth and Sesame Spinach*

Seared Pacific **Ahi Steak** with Sautéed Shiitake Mushrooms and Wasabi Potato Puree, Ginger-Soy Jus *

Gulf **Snapper** Filet Sautéed with Fresh Jonah Crab and Lemon-Chive Butter Sauce*

Jumbo Georges Bank **Scallops** Sautéed with Citrus Fruit, Roasted Macadamia Nuts and Brown Butter*

Crab-Stuffed Colossal **Shrimp** Grilled with Red Chile Vinaigrette*

Two ½ Lb Broiled West Australian **Lobster** Tails with Drawn Butter & Lemon*

Roasted, Double Breast of **Chicken** with Wild Mushrooms and Natural Jus

STEAKS We Serve Center Cut of the Finest, Aged, Midwestern Beef

Filet Mignon 7 oz*

Filet Mignon 10 oz*

USDA Prime Bone-In Ribeye 22 oz*

USDA Prime New York Strip 16 oz*

SIDES SIDES

Twice Baked **Potato** with bacon and Chives • Sautéed **Spinach** with Garlic and Shallots • Crisp Parmesan and Truffle

French **Fries** • Sugar Snap **Peas** with Portabella Mushrooms • Crab Fried **Rice** with Scallions and Mushrooms •

Thin Green **Beans** with Fresh Water Chestnuts • Truffled **Macaroni** & Cheese • Steamed **Asparagus** with Hollandaise*