



SEAFOOD ENTREES

NUT CRUSTED SALMON

SALMON FILET TOPPED WITH PANKO AND NUT ARRAY CRUST

WASABI CRUSTED SALMON

SALMON FILET TOPPED WITH A PANKO AND WASABI CRUST

SUMMER SALMON

SALMON FILET TOPPED WITH A FRESH FRUIT AND WINE SAUCE

MARGARITA TILAPIA

TILAPIA FILET TOPPED WITH FRESH LIMES, CILANTRO AND A MARGARITA CITRUS SAUCE

FIVE SPICE TILAPIA

PANKO AND CHINESE FIVE SPICE CRUSTED TILAPIA FILET WITH A SPICY SOY GINGER SAUCE

TROPICAL MAHI-MAHI

MAHI-MAHI STEAKS SERVED WITH A TROPICAL FRUIT COMPOTE

LEMON DOVER SOLE

DOVER SOLE FILETS PAN SAUTEED WITH BUTTER, LEMON, SHALLOTS AND WHITE WINE

SPICY DIABLO SHRIMP

SHRIMP SAUTEED WITH FRESH GARLIC, ASSORTED CHILIS AND A SPICY SAMBAL SAUCE

LEMON BASIL SHRIMP

SHRIMP SAUTEED WITH FRESH LEMON JUICE, BUTTER AND TOSSED WITH FRESH BASIL

SESAME CRUSTED TUNA

AHI TUNA CRUSTED WITH A BLEND OF PANKO AND SESAME SEEDS SERVED WITH A WASABI CRÈME SAUCE

MEDITERRANEAN HALIBUT

HALIBUT STEAKS WITH FRESH ITALIAN HERBS, PEPPERS, OLIVES, AND LEMON

VERDE SCALLOPS

PAN SEARED SCALLOPS SERVED WITH A POBLANO CRÈME SAUCE AND CHOPPED CILANTRO