

## RAW BAR

### RAW OYSTERS

(12) \$19

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 MOSCOW

Raw oyster, sour cream, horseradish, red & black roe

### OYSTERS TOKYO

Raw oyster, sour cream, Masago (smelt roe), Kimchee

(6) \$16 (12) \$26

NEW

### GARLIC STEAMED CLAMS

garlic, shallots, scallions and bacon

(1 lb) \$15

## APPETIZERS

### SAUTEED CALAMARI WRECKDIVER STYLE

18

### JUMBO PEEL N EAT SHRIMP

15

### CRAB QUESO DIP

15

### CHICKEN WINGS

12

### FRIED CHICKEN LIVERS

12

### CONCH FRITTERS (6)

10

### CRABCAKE

10

### STUFFED MUSHROOMS

11

### TUNACHOS

14

### HALF RACK RIBS

13

### CHIPS N PICO DE GALLO

9

## SOUPS

CHILI CUP 6 BOWL 8

LOBSTER BISQUE CUP 7 BOWL 10

LION FISH MISO SOUP 7

FRENCH ONION SOUP 7

SOUP OF THE DAY 7

## 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, crispy onions. 15

## ENTREES

Entrees come with choice of two sides unless specified otherwise.

Baked Potato upgrade \$1, Caesar upgrade \$1, Sweet Potato Fries upgrade \$1

## SCALES & SCALLOPS & CHICKEN

### STEP 1. CHOOSE A MEAT

CHICKEN BREAST 22

SEARED JUMBO SEA SCALLOPS 30

SALMON - (SWEET, SPICY DRY RUB BAKED TO PERFECTION) 26

BLACK GROUPER - (white flaky fish recommended Oscar Style add \$8) 32

SNAPPER - delicate (recommended Mazatlan Style for add \$4) 29

MAHI - Firm, white, mild sweet flavor (recommended crab stuffed with lobster sauce add \$8) 27

HOGFISH - WHEN AVAILABLE (recommended shrimp and scallop stuffed for add \$7) 32

YOUR CATCH - must be cleaned and ready for the pan (3/4 LB MAX PER PERSON) 16

### STEP 2. PICK A PREPARATION BELOW (ADDITIONAL \$ MAY APPLY)

• BREADED-N-FRIED, BLACKENED, GRILLED - NO ADDITIONAL CHARGE 4

• Dijonnaise - heavy cream reduction with Dijon Mustard and mushrooms. 7

• Shrimp and Scallop Stuffing 8

• Crab Stuffing with Lobster Sauce 8

• Oscar Style - blackened and topped with asparagus, crabmeat and hollandaise sauce 3

• Blackened OR Grilled Over Linguini Alfredo 2

• Wreckdiver Style - lemon, butter, wine, garlic, tomatoes, basil, capers 5

• Mazatlan Sauce - basil cream sauce artichoke hearts, tomatoes, mushrooms, scallions 3

• Parmesan Style - breaded, fried and topped shredded parmesan and marinara 2

• Coconut Fried - drizzled with sweet spicy sauce 2

## SEAFOOD SPECIALS

BAJA FISH TACOS - blackened fresh local YellowJack with crispy cabbage, cucumber-wasabi ranch dressing and pico de gallo includes refried beans and rice and corn 26

SAUTEED CALAMARI WRECKDIVER OVER LINGUINI 31

### WARM WATER LOBSTER (6 oz. tail)

LOBSTER FRANCAISE WRECKDIVER STYLE 39

BROILED with garlic butter 37

SHRIMP N SCALLOP STUFFED and Broiled 42

CRAB STUFFED WITH LOBSTER SAUCE 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)

FRIED OYSTER DINNER 24

BO'S SHRIMP AND GRITS 26

FRIED SHRIMP 24

FRIED CAPTAINS PLATTER - NO SUBSTITUTIONS fried Mahi, and 3 each, fried shrimp, oysters, coconut shrimp. 35

COCONUT SHRIMP 26

SHRIMP ALFREDO - blackened or grilled over linguini with garlic bread 28

STEAMED SHRIMP IN BEER - peel-N-eat shrimp, with 2nds on the house. No Sharing 25

SHRIMP RIGATONI - shrimp, bacon and scallions sautéed in garlic butter over rigatoni 28

KING CRAB LEGS 60

CLAMS LINGUINI - garlic steamed clams, scallions and bacon over linguini with garlic bread 25

CLAMS RIGATONI MARINARA - steamed clams over rigatoni with marinara 25

CRABCAKES - 3 tasty crab cakes with back-fin and claw meat, only enough filler to bind. 26

## ENCHILADAS

LOBSTER ENCHILADAS - homemade Poblano sauce 39

CHICKEN ENCHILADA - seasoned chicken in a corn tortilla with 3 cheese, poblano sauce 25

CRAB ENCHILADAS - colossal lump and claw blue crab meat in corn tortillas with 3 cheeses baked and topped with our house made Poblano Sauce includes refried beans, and rice and corn 32

## HOOVES

GILLIGANS CUT - 12 OZ. NY STRIP 29

JOHN'S FAMOUS BABY BACK RIBS 26

PRIME RIB - Aged certified Angus, slow roasted Au jus Mates Cut 12 oz 27  
(FRIDAY, SATURDAY AND SUNDAYS) Admirals Cut 20 oz 36

## DESSERT SPECIALS

CHOCOLATE LAYER CAKE 9 KEY LIME PIE 7

COCONUT LAYER CAKE 9 TOASTED COCONUT KEY LIME PIE 8

CHEESECAKE of the week 9

DRUNKEN ELEPHANT MARTINI - Sobieski premium vodka, Borghetti, and Amaru Cream Liqueur with a shot of espresso shaken until frothy 13

KEY LIME PIE MARTINI - creamy and frothy with a graham cracker crust 12

## ASIAN APPETIZERS

HAMACHI COLLAR	15
CRAB RANGOON fried Wonton filled with crab rangoon mix served with cilantro sweet Thai chili sauce	13
LUMPIA Ground pork spring rolls from the Philippines	12
WAKAME Cold seaweed salad	7
EDAMAME	
- Steamed young green soybeans	8
- Sesame oil, fried young soybeans	10
SUNOMONO (SUSHI SALAD) Conch, octopus, shrimp, Kani Kama & cucumber in rice vinegar sauce, sesame seeds	14
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	13
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, eel sauce	15
LISA ROLL Salmon, tuna, asparagus, cream cheese, topped with mayo & spicy sauce	12
NICK JR. ROLL Salmon, cream cheese, scallion	11
*SPIDER ROLL Soft-shell crab, asparagus, avocado & scallions with eel sauce	14
*MARATHON ROLL Eel, salmon skin, asparagus, avocado, w/ eel sauce	14

## INSIDE OUT (NO MASAGO)

ADD MASAGO TO ANY ROLL 1.00

*MR. LEE (can't make up his mind) ROLL Tempura shrimp or lobster, avocado, cream cheese, scallions	12
(SUBSTITUTE LOBSTER)	ADD\$5
*CALIFORNIA ROLL Kani Kama, cucumber & avocado	9
SUBSTITUTE KING CRAB \$5, 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	13
*CASTAWAY ROLL Broiled salmon, cream cheese, Kani Kama, avocado, scallion, mayo, eel sauce	12
3-D ROLL Tuna, salmon, hamachi, scallions	13
*DRAGON ROLL Ebi, asparagus, avocado & scallions topped with mayo	10
DANNY ROLL Tuna, cream cheese, cucumber & scallions	10
AUSTIN ROLL Salmon, Tuna, cream cheese & scallions	10
*E.T. ROLL Eel, tamago, avocado, with eel sauce	10
*SHRIMP TEMPURA ROLL Tempura shrimp, avocado, asparagus, scallions and mayo	11
ANDREA ROLL Tuna, Mango, Cream Cheese	10

## HOSOMAKI (seaweed outside roll) AND HANDROLLS

Available by request

## SUSHI CHEF SPECIALTIES

KING OF THE JUNGLE ROLL Lionfish, avocado and asparagus inside, with masago, chopped escolar, wakame, sesame seeds on top	25
CRAB LOVERS ROLL Hand picked King Crab, asparagus, spicy mayo and cream cheese on the inside, black Tobiko on the outside of the rice, avocado and blue crab on top	22
SPICY MAE ROLL Tuna, salmon, cream cheese, dill pickle and fresh Poblano pepper inside, Habanero Masago and sesame seeds on the outside topped with chopped Hamachi, cilantro, spicy mayo and kimchee sauce	18
GYM-RAT ROLL English Cucumber wrapped sushi roll with tuna, avocado, asparagus, scallions, shredded carrots and Kimchee vinaigrette. (NO RICE, NO NORI, LOW CARB)	15
HAMACHI TARTINI fresh raw tuna tartare served in a martini glass with wonton chips	17
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	16
SPICY SUSHI SANDWICH Raw chopped spicy tuna OR salmon (\$3 more) sandwich shaped sushi roll with rice, nori, sesame seeds, masago.	15
VEGGIE ROLL kampyo, cucumber, avocado, carrots and asparagus inside out roll with sesame seeds	10
TUNA ROLL Triple tuna and scallions inside	13
PHILADELPHIA ROLL smoked, salmon, cream cheese, avocado and scallions	13
LOBSTER AND CRAB ROLL Maine lobster, avocado and cucumber inside, sesame seeds, blue crab, masago and spicy mayo on top	22
ORANGE IS THE NEW BLACK ROLL Tempura shrimp, cream cheese, asparagus inside, chopped salmon, black tobiko and spicy mayo on top	16
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	22
SPICY TUNA CRUNCH ROLL Chopped tuna roll with gentle kick and nice crunchy texture	11
MEXICAN ROLL Tuna, cilantro, chopped jalapeño, cream cheese and avocado inside, thinly sliced prime rib, homemade poblano sauce, cilantro, and crispy tricolor chips on top	21
TWO YEAR ROLL Tempura shrimp, cream cheese, asparagus inside, chopped tuna, jalapeno-masago, spicy mayo on top	17
*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	16
LATIN ROLL Salmon, whitefish, jalapeno, cilantro inside, avocado, spicy mayo, hot sauce on top	15
*BAKERY ROLL Salmon, cream cheese and scallions, battered and fried includes teriyaki dipping sauce	15

## SUSHI SPECIALS

SPICY WAHOO TOWER Raw Wahoo, avocado, scallions, Sriracha, sesame oil and seeds, fried shallots	16
ISLAND ROLL Coconut shrimp, mango, avocado, seared tuna on top, scallions, honey sriracha	16

### 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)	8.99		
Wahoo	6.99		
Cobia	6.99		
Quail egg**	5.00		
Maguro (Tuna)	4.99		
Sake (Salmon)	6.99		
Hamachi (Japanese Yellowtail)	4.49		
Escolar	4.49		
Ebi (Cooked Shrimp)	4.49		
Kani Kama (imitation crab)	4.49		
Avocado	3.99		
Tomago (Sweet egg)	4.49		
Tako (Octopus)	5.49		
Masago (Smelt Roe)**	5.99		
Ikura (Salmon Roe)**	6.99		
Conch	5.99		
Hotate Gai (Scallop)	5.99		
Tobiko Flying Fish Roe)**	5.99		
Unagi (fresh water eel)*	5.99		
Uni (Sea Urchin Gonad)**	14.99		
Fatty Tuna (Toro)	13.99		
Raw red Prawn (Ama Ebi)	9.99		
Blue Fin Tuna <small>WHEN AVAILABLE</small>	8.99		

## SASHIMI DINNERS

Includes Miso soup, rice and ginger salad	
TUNA SASHIMI 12 pieces of Yellow Fin	24
BLUE FIN TUNA SASHIMI (WHEN AVAILABLE)	35
SASHIMI DINNER - 3 tuna, 3 salmon, 3 Hamachi, 3 Escolar	27
SPECIAL SASHIMI DINNER - 3 tuna, 3 salmon, 3 Hamachi, 3 Escolar, 3 conch, 3 octopus	32

## SUSHI DINNERS

Includes Miso soup and ginger salad	
*UNAGI DON - Bowl of sushi rice topped with eel, sesame seeds and eel sauce	30
TUNA DON - Bowl of sushi rice topped with raw slices of tuna and massage	25

## SUSHI AND SASHIMI BOATS

Includes Miso soup or ginger salad	
BOAT FOR 1	40
Two year roll, 1 piece Nigiri each of: Ebi, tuna, salmon, Hamachi, whitefish, Kani 2 pieces Sashimi each: Tuna, salmon, whitefish, Hamachi 22 pieces	
BOAT FOR 2	75
Two year roll, Lisa roll, 2 pieces of nigiri each, Ebi, tuna, salmon, Hamachi, whitefish, Kani. 4 pieces Sashimi each: Tuna, salmon, whitefish, Hamachi 42 pieces	

FOR SUSHI PARTIES OR LARGER SUSHI BOATS CONTACT JOHN; OUR SUSHI IS MADE TO ORDER AND REQUIRES PLANNING IN ADVANCE. THANK YOU!

**\*denotes no raw seafood**

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