

City OYSTERS & SUSHI BAR

SMALL FISH



- New England Clam Chowder.....7.5
- Classic Lobster Bisque..... 11
- Maryland Lump Crabcake with Remoulade..... 15
- Carpaccio of Tuna with Shaved Fennel ... 13.5
- Mussels in White Wine and Shallots..... 12.5
- Pizzetta, Roasted Peppers, Artichokes, Pesto, Goat Cheese, Arugula 11
- Oysters Rockefeller 16
- Jumbo Crab and Spinach Dip..... 11
- Artisan Charcuterie, Prosciutto Di Parma, Speck, Finochionna, Chorizo, Olives, Grana Padano 16



FISH FRY

- Hush Puppy Style Conch Fritters.....12
- Calamari with Spicy Marinara12
- Crunchy Salt 'N' Pepper Rock Shrimp 13
- Sea Salt French Fries with Aioli & Romesco Sauce.....6

SALADS



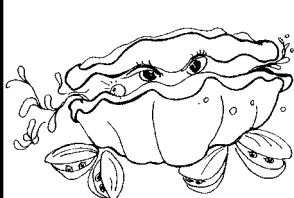
- Small Greens with House Vinaigrette.....6.5
- Butter Lettuce, Creamy Herb Vinaigrette, Fennel, Apple, Red Onion, Radish & Pine Nuts..... 7.5
- Caesar Salad
Small.....7.5 Big.....9.5
- Iceberg Wedge, Tomato, Bacon, Blue Cheese Dressing..... 8
- Tricolor Salad with Gorgonzola 8.5
- Tomato & Mozzarella, Balsamic Syrup 11
- Mediterranean Chopped Salad 16
- Grilled Chicken Paillard
Arugula & Tomato Salad, Balsamic Roasted Shallot Vinaigrette.....16

SANDWICHES



- Half Pound Burger, Hand-Cut Fries..... 12.5
- Fish Tacos with Salsa, Lime Crema..... 15.5
- Maine Lobster Roll, Hand-Cut Fries.....23

Daily Market Fish Simply Prepared
Sautéed, Grilled or Blackened,
Tomato Salad, Rice, Market Vegetables, Herb Butter
or Moroccan Style, Spice Rubbed,
Tomato Salad, Warm Couscous, Tzaziki Sauce .. MP



CHILLED SHELLFISH

- Oysters on the Half Shell..... Daily Price
- Clams on the Half Shell..... Daily Price
- Chilled Lobster with Remoulade
Half..... Daily Price
Whole..... Daily Price
- Smoked Salmon Plate 14
- Iced Shrimp Cocktail..... 15
- Jumbo Lump Crab Cocktail..... 16



CRUDO

A preparation of raw fish sliced and seasoned with extra virgin olive oil and sea salt.

TUNA

Seaweed, Shiitake, Toasted Sesame, Sundried Tomato Oil, 12 Year Old Balsamic and Maldon Sea Salt

SALMON

Pickled Jalapenos, Miso Aioli, Mint Leaves, Smoked Paprika Oil, Maldon Sea Salt

HAMACHI

Orange, Cucumber, Watermelon, Orange Oil, Smoked Sea Salt

All Crudo Plates.....13 ea.

COLD PLATTERS



PETITE PLATEAU

4 Oysters, 4 Littlenecks, 4 Cocktail Shrimp
Jumbo Lump Blue Crab Meat.....38

GRAND PLATEAU

Chilled Whole Lobster, 8 Oysters,
6 Littlenecks, 6 Cocktail Shrimp,
Jumbo Lump Blue Crab Meat.....69



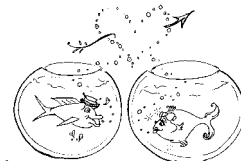
CAVIAR

American Hackleback Sturgeon
1oz.....MP

Ossetra, Black River, Uruguay, 1oz.....100

BLACK DIAMOND ROLL

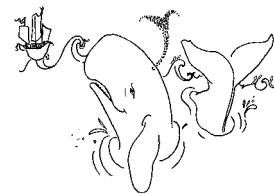
Salmon Avocado Roll topped with 1oz of
Black River Ossetra Caviar.....100



FISH BOWLS

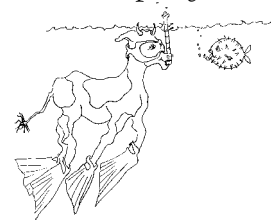
- Shrimp & Scallops "Boke", Tuna, Rice, Vegetables, Thai Red Curry Coconut Broth...28
- Penne with Shrimp, Fresh Calamari, Andouille Sausage, Broccoli, Chili Crumbs..... 25
- Linguine with Littleneck Clams, White Wine and Shallots 23
- Linguine Fruiti di Mare 28

BIG FISH



- Sake and Sesame Seared Tuna, Shiitake Mushroom Vegetable Vinaigrette.....29
- Pan Seared Sea Scallops
Chive Butter Sauce, Mushroom Risotto 29
- Alaskan King Crab Legs
1/2 lb.....Daily Price
1 lb.....Daily Price

- Crab Stuffed Shrimp with White Wine Butter Sauce, Mashed Potato, Asparagus ... 28
- Chilean Sea Bass, Saffron Bouillabaisse Sauce, Crostini and Swiss Chard.....33
- Salmon with Soy, Sesame & Ginger Sauce, Jasmine Rice, Garlic Celery, Broccoli, Shallots..... 26
- Yellowtail Snapper Filet, Spinach, Garlic, Tomatoes, Mashed Potato and Lemon Parsley Butter.....29
- Fish and Chips 16
- Stout Battered Fresh Boston Cod & Tarter Sauce
- Maine Lobster Fried Rice..... 28
- Twin Maine Lobster Tails
Grilled Asparagus, Mashed Potatoes.....MP



FROM THE GRILL

- Mahi-Mahi, Arugula, Roasted Peppers, Artichokes, Balsamic Syrup, Polenta, Lemon Vinaigrette26
- Blackened Grouper, Mango Pineapple Salsa, Black Beans, Rice.....29
- Grilled Chicken Breast, Herb, Garlic, Lemon Marinade, Pita, Yogurt Sauce, Bermuda Onion, Tomato & Cucumber Salad.....21
- Pork Chops, Whipped Sweet Potatoes, Onion, Pancetta, Mushrooms, Grilled Asparagus26
- Grilled Swordfish, Creamy Mascarpone Polenta, Spinach, Tomato & Mushroom Ragù.....29
- Tenderloin of Beef with Asparagus, Gorgonzola Mashed Potato33
- Dry Aged NY Strip 12oz, Certified Angus Beef, Gorgonzola Mashed Potato, Market Vegetable..... 38
- Surf & Turf, Petite Filet, Maine Lobster Tail, Red Bliss Potatoes, Market Vegetable42

Please Ask Server For Dessert Menu · Sushi Chef Haidong Wang

City Oysters shellfish are state tested and certified for safety and wholesomeness. Florida food service institutions serving raw oysters are required by the Florida Department of Health and Rehabilitative Service to inform guests of the following recommendation: "There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician." Consuming raw or under cooked eggs, meat or seafood, may increase your risk of food borne illness.