



OYSTER & SUSHI

BAR



CHILLED SEAFOOD

- SHRIMP COCKTAIL

15.99
- Jumbo Shrimp (4) Served with House-Made Cocktail Sauce
- OYSTER ON THE HALF SHELL*

HALF 18.99 | DOZEN 28.99
- Served with House-Made Cocktail Sauce, Shallot Mignonette
- SHELLFISH PLATTER*

41.99
- Freshly Shucked Oysters, Jumbo Shrimp, Lobster Tail, Snow Crab, Chilled Mussels, Served with House-Made Cocktail Sauce
- OYSTER SHOOTER*

6.99 ea. | 3 for 15.99
- Freshly Shucked Oyster Served in a Shot Glass with Vodka or Tequila and Choice of House-Made Cocktail Sauce or Bloody Mary Mix

STARTERS

- STEAMED CLAMS

17.99
- Fresh Manila Clams, Garlic, Butter, and Herbs, Served with Toasted Garlic Ciabatta Bread
- STEAMED MUSSELS

17.99
- Fresh Prince Edward Mussels, Garlic, Butter, and Herbs, Served with Toasted Garlic Ciabatta Bread
- LOBSTER ROLL SLIDERS

25.99
- Warm Lobster Salad, Fresh Chives, House-Baked Buttered Brioche Roll, Served with Potato Chips
- CLAM CHOWDER

New England Style White Cream Based Chowder

CUP

5.99

BOWL

8.99
- HOUSE SALAD

6.99
- Mixed Greens, Cucumbers, Cherry Tomatoes, Red Onions, with Choice of Dressing

COCKTAILS

- LEGENDARY MARY

12
- Our House Infused Vodka with Garlic, Bell Peppers, & Bloody Mary Mix, Garnished with a Celery Stick and Bacon
- LEYENDA MICHELADA

12
- Modelo Especial, Chamoy, Tajin, Lime, Clamato, Hot Sauce, Soy Sauce, Worcestershire, Garnished with Mango & Lime
- PINEAPPLE MARGARITA

12
- House Infused Blanco Tequila with Pineapple and Vanilla, Fresh Lime Juice, Agave
- MOSCOW MULE

12
- Citron Vodka, Fresh Lime, Ginger Beer
- PINK FLAMINGO

12
- Lemonade Vodka, Cranberry Juice, Triple-Sec

BEER

- DOMESTIC

5
- Coors Light, Bud, Bud Light, Miller Light, Michelob Ultra
- IMPORT/CRAFT

6
- Modelo, Modelo Negra, Corona, High Noon, Stella, Heineken, 805, Lagunitas IPA, Sierra Nevada Pale Ale, Dogfish, Salty Crew Blonde Ale, Sapporo, Asahi

STEW & PAN ROASTS

- PAN ROASTS

Creamy Tomato Stew with your choice of Seafood and Finished with a hint of Brandy, Served with Steamed Rice

SHRIMP... 20.99

CRAB... 28.99

LOBSTER... 33.99

HOUSE... 29.99
- CIOPPINO

22.99
- Shrimp, Mussels, Clams, King Crab, Scallops, Whitefish, Hearty Tomato Broth, Herbs, Served with Steamed Rice

ADD ONS

- CRAB

12.99
- LOBSTER

16.99
- CLAMS

6.99
- MUSSELS

6.99
- PASTA

3.99
- RICE

3.99
- GARLIC CIABATTA

3.99

HEAT SCALE

	EXTREME	8 - 10
	DARING	4 - 7
	BOLD	1 - 3

WINE

	Glass / Bottle	
SPARKLING	WYCLIFF CHAMPAGNE	8 28
	LA MARCA PROSECCO	9 32
WHITE	CHARDONNAY, <i>La Crema</i>	10 36
	CHARDONNAY, <i>J Lohr Riverstone</i>	9 32
	REISLING, <i>Chateau St. Michelle</i>	9 32
	CHENIN BLANC, <i>Pine Ridge</i>	9 32
	SAUVIGNON BLANC, <i>Kim Crawford</i>	10 36
	ROSÉ, <i>Oyster Bay</i>	9 32
RED	CABERNET SAUVIGNON, <i>Louis Martini</i>	12 44
	PINOT NOIR, <i>Francis Ford Coppola</i>	10 36
	MERLOT, <i>Oyster Bay</i>	9 32
	RED BLEND, <i>Conundrum</i>	14 52
	ZINFANDEL, <i>Seghesio Family Vineyards</i>	14 52

SAKE

HOUSE SAKE	8 oz	6 gl
SHO CHIKU BAI SPARKLING SAKE	300 ml	17 btl
HANA FUJI APPLE SAKE	8 gl	21 btl
MOONSTONE ASIAN PEAR SAKE	8 gl	21 btl
MOMOKAWA JUNMAI GINJO NIGORI PEARL SAKE	10 gl	27 btl
GEKKEIKAN JUNMAI BLACK & GOLD SAKE	14 gl	39 btl

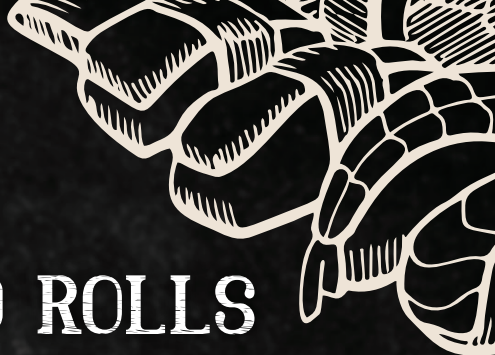
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Items are prepared in facilities that process tree nuts and peanuts.





OYSTER & SUSHI BAR

* Raw | ** Deep Fried



ALL-YOU-CAN-EAT SUSHI

LUNCH | 11AM-4PM | 26.99

DINNER | (Thursday, Sunday, Monday) 4PM-9PM | 32.99

DINNER | (Friday & Saturday) 4PM-10PM | 32.99

CLOSED | Tuesday & Wednesday

Sharing Only Allowed with Other All-You-Can-Eat Guests.

Please Finish Your Rice Before Ordering More Sushi.

No To-Go Orders for All-You-Can-Eat. Premium Maki Rolls Not Included.

Any Uneaten Items May Be Charged a' La Carte Pricing.

APPETIZERS

SEAWEED SALAD	3.99
CUCUMBER SALAD.....	3.99
MISO SOUP	4.99
TEMPURA SHRIMP (3).....	5.99
Unagi Sauce, Sesame Seeds, Green Onions	
TEMPURA CRAB BALL	5.99
Unagi Sauce, Green Onions, Mayonnaise, Sesame Seeds	
EDAMAME	4.99
Spicy Garlic Salt	
BAKED MUSSELS (3).....	4.99
Sriracha, Yuzu Mayo, Unagi Sauce, Green Onions	
CRISPY SALMON SKIN SALAD	4.99
Mixed Greens, Edamame, Carrots, Sesame Rice Vinaigrette	
SUSHI BAKE	5.99
Salmon, Crab Mix, Sushi Rice, Mayo, Unagi Sauce, Green Onions, Seaweed Nori	

NIGIRI

MAGURO* TUNA	3.99
SAKE* SALMON	3.99
HAMACHI* YELLOWTAIL.....	3.99
TATAKI CHARRED TUNA	3.99
SHIRO MAGURO ALBACORE TUNA.....	3.99
EBI COOKED SHRIMP.....	3.99
SABA MACKEREL	3.99
IKURA* SALMON ROE.....	3.99
HOTATE GAI* SCALLOP.....	4.99
TOBIKO* FLYING FISH ROE.....	4.99
KANI SURIMI CRAB	3.99
UNAGI SMOKED EEL.....	3.99
IKA SQUID	3.99
TAMAGO JAPANESE SWEET OMELETE.....	3.99
TAKO OCTOPUS.....	3.99
HOKKIGAI SURF CLAM.....	4.99
MICKEY MOUSE*	4.99
Tuna, Surimi Crab, Avocado, Unagi Sauce, Sriracha, Green Onion	
DONALD DUCK*	4.99
Salmon, Surimi Crab, Avocado, Unagi Sauce, Sriracha, Green Onion	
UPSIDE DOWN SHRIMP.....	3.99
QUAIL EGG SHOOTER*	3.99

PREMIUM MAKI ROLLS AND SASHIMI

ISLAND EMBER*	14.99
Snow Crab, Asparagus, Charred Salmon, Macadamia Nuts, Unagi Sauce	
DUKE'S	15.99
Seared New York Steak, Asparagus, Lobster Mix, Spicy Mayo, Crispy Onions, Steak Sauce	
LOBSTER LUXE	17.99
Lobster Mix, Japanese Mayo, Ebi, Avocado, Honey Citrus Chili Sauce, Tobiko	
DRAGON TAIL	16.99
Lobster Tail Tempura, Lobster Mix, Avocado, Crunch, Unagi Sauce, Sriracha, Green Onions	
HAMACHI KAMA	14.99
Fried Yellowtail Collar served with Sushi Rice, Seaweed Salad, and Ponzu Sauce	
SASHIMI SAMPLER* (3pcs ea).....	19.99
Salmon, Tuna, Yellowtail	

LONG/HAND ROLLS

1. CALIFORNIA.....	7.99
Surimi Crab Mix, Avocado, Cucumber, Sesame Seeds	
2. SPICY TUNA*	7.99
Tuna, Sriracha, Scallions, Sesame Seeds, Tobiko	
3. DANCING EEL	10.99
Tempura Shrimp, Spicy Surimi Crab Mix, Cucumber, Smoked Eel, Avocado, Unagi Sauce, Tobiko, Sesame Seed	
4. BAKED SALMON	10.99
Salmon, Tempura Shrimp, Crab Mix, Spicy Mayo, Eel Sauce, Green Onions, Sesame Seeds (No Handroll)	
5. MOUNTAIN*	10.99
Cooked Scallops, Tempura Shrimp, Tuna, Yellowtail, Salmon, Jalapeño, Lemon, Tobiko, Honey Citrus Chili Sauce	
6. 3 OF A KIND**	10.99
Salmon, Hamachi, Tempura Crab, Avocado, Spicy Mayo, Sriracha, Green Onions, Sesame Seeds, Unagi Sauce	
7. LEGENDS BAY	10.99
Crab Mix, Cooked Scallops, Ebi, Avocado, Unagi Sauce, Sriracha, Green Onions, Sesame Seeds	
8. HOKKAIDO*	10.99
Salmon, Cream Cheese, Avocado, Ikura, Spicy Mirin Mayo, Green Onions	
9. HAWAIIAN SUNSET*	10.99
Spicy Tuna, Maui Onion, Edamame, Seared Tuna, Poke Sauce, Citrus Mayo, Green Onions, Sesame Seeds	
10. MANGO SALMON*	9.99
Salmon, Crab Mix, Tempura Shrimp, Avocado, Mango Citrus Mayo, Tobiko	
11. TRIPLE 7**	9.99
Cream Cheese, Surimi Crab, Jalapeño, Tempura Shrimp, Spicy Mayo, Honey Citrus Chili Sauce, Green Onions, Sesame Seeds	
12. HARVEST CRUNCH	7.99
Tempura Asparagus, Tempura Sweet Potato, Tempura Onions, Avocado, Spicy Mayo, Sesame Seeds	
13. KYOTO*	10.99
Hamachi, Salmon, Japanese Aioli, Unagi Sauce, Sriracha, Green Onions, Sesame Seeds	
14. SALMON SKIN.....	9.99
Fried Salmon Skin, Cucumber, Avocado, Daikon Sprouts, Yamagobo, Unagi Sauce, Sesame Seeds	
15. GOLDEN GATE	10.99
Tempura Shrimp, Cucumber, Avocado, Green Onion, Spicy Mirin Mayo, Unagi Sauce	
16. GODZILLA**	10.99
Yellowtail Tuna, Crab Mix, Unagi Sauce, Green Onions, Japanese Aioli, Sesame Seeds	
17. DOUBLE DYNAMITE*	11.99
Spicy Tuna, Tempura Shrimp, Cooked Scallops, Salmon Crunch, Unagi Sauce, Togarashi Pepper, Tobiko	
18. SPIDER ROLL	13.99
Soft Shell Crab, Avocado, Kaiware Sprouts, Unagi Sauce, Garlic Mayo, Sesame Seeds	
19. BAKED LOBSTER	13.99
Tempura Crab, Avocado, Lobster Mix, Spicy Mayo, Honey Citrus Chili Sauce, Scallions, Sesame Seeds (No Handroll)	
20. HONEY MACADAMIA SHRIMP**	10.99
Tempura Shrimp, Avocado, Cream Cheese, Spicy Honey Mayo, Scallions, Toasted Macadamia, Sesame Seeds	
21. SNOW MOUNTAIN*	10.99
Salmon, Cream Cheese, Albacore Tuna, Jalapeno, Spicy Crab Mix, Unagi Sauce, Sesame Seeds, Scallions	
22. PHILADELPHIA*	9.99
Salmon, Cream Cheese, Avocado, Sesame Seeds	
23. GARDEN TOFU ROLL	11.99
Silky Tofu, Cucumber, Avocado, Yamagobo, Scallions, Wasabi Cress, Japanese Aioli	

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