



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

BOILED PEEL-AND-EAT SHRIMP **HALF LB. 16 | ONE LB. 29**
Beer Boiled Shrimp in Cajun Spices, Lemon, Pepper, Garlic, Butter, House-Made Cocktail Sauce, 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

CIOPPINO22.99
Shrimp, Mussels, Clams, King Crab, Scallops, Whitefish, Hearty Tomato Broth, Herbs, Served with Steamed Rice

ADD ONS

CRAB	12.99	PASTA	3.99
LOBSTER	16.99	RICE	3.99
CLAMS	6.99	GARLIC CIABATTA	3.99
MUSSELS	6.99		

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.





ALL-YOU-CAN-EAT SUSHI

LUNCH | 11AM-4PM | 27.99

DINNER | (Thursday, Sunday, Monday) 4PM-9PM | 33.99

DINNER | (Friday & Saturday) 4PM-10PM | 33.99

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 (2).....	4.99
Sriracha, Yuzu Mayo, Unagi Sauce, Green Onions	
FRIED JALAPENO POPPERS	4.99
Cream Cheese, Surimi Crab, Unagi Sauce, Scallions, Sesame Seeds	
JAPANESE CEVICHE	7.99
Salmon, Tuna, Hamachi, Pico De Gallo, Ponzu, Guacamole, Cilantro Mayo, Totilla Chips, Tajin	
TAKOYAKI	5.99
Spicy Mayo, Furkake, Bonito Flakes, Sesame Seeds, Dashi Soy Sauce	

NIGIRI

MAGURO* TUNA	3.99
SAKE* SALMON	3.99
HAMACHI* YELLOWTAIL.....	3.99
MAGURO TATAKI CHARRED TUNA	3.99
SAKE TATAKI CHARRED SALMON	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
IZUMIDAI TAI SNAPPER	3.99
TAKO OCTOPUS.....	3.99
HOKKIGAI SURF CLAM.....	4.99
CAJUN SALMON.....	3.99
Charred Cajun Spiced Salmon	
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	
GOOFY DUCK*	4.99
Yellowtail, Surimi Crab, Avocado, Unagi Sauce, Sriracha, Green Onion	
UPSIDE DOWN SHRIMP.....	3.99
QUAIL EGG SHOOTER*	3.99

PREMIUM MAKI ROLLS AND SASHIMI

DUKE'S	16.99
Seared New York Steak, Asparagus, Lobster Mix, Tempura Shrimp, Spicy Mayo, Unagi Sauce, Tobiko, Radish Sprouts	
DRAGON TAIL	17.99
Lobster Tail Tempura, Cream Cheese, Avocado, Lobster Mix, Spicy Mayo, Tobiko, Sesame Seeds, Unagi Sauce	
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	
POKE BOWL.....	19.99
Choice of Ahi Tuna, Salmon, Yellowtail, or Shrimp, Served atop Sushi Rice, Seaweed Salad, Edamame, Cucumber, Avocado, Green Onions, Spicy Mayo, Tobiko, House Poke Sauce, and Furikake	

* Raw | ** Deep Fried

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, Surimi Crab Mix, Cucumber, Smoked Eel, Avocado, Unagi Sauce, Sesame Seed	
4. MOUNTAIN*	10.99
Crab Mix, Tempura Shrimp, Tuna, Yellowtail, Salmon, Jalapeño, Lemon, Tobiko, Honey Citrus Chili Sauce	
5. LEGENDS BAY.....	10.99
Crab Mix, Bay Scallop, Ebi, Avocado, Unagi Sauce, Sriracha, Green Onions, Sesame Seeds	
6. HOKKAIDO*	10.99
Salmon, Cream Cheese, Avocado, Ikura, Spicy Mayo, Green Onions	
7. HAWAIIAN SUNSET*	10.99
Spicy Tuna, Maui Onion, Edamame, Seared Tuna, Poke Sauce, Spicy Mayo, Green Onions, Sesame Seeds	
8. MANGO SALMON*	10.99
Salmon, Crab Mix, Tempura Shrimp, Mango, Avocado, Mango Mayo, Tobiko	
9. HARVEST CRUNCH	7.99
Tempura Asparagus, Tempura Sweet Potato, Cream Cheese, Avocado, Crispy Onions, Unagi Sauce, Togarashi	
10. KYOTO*	10.99
Hamachi, Salmon, Spicy Mayo, Unagi Sauce, Sriracha, Green Onions, Sesame Seeds	
11. SALMON SKIN	9.99
Fried Salmon Skin, Cucumber, Avocado, Radish Sprouts, Yamagobo, Unagi Sauce, Sesame Seeds	
12. MAUI	10.99
Crab Mix, Tempura Shrimp, Cream Cheese, Avocado Pineapple, Unagi Sauce, Green Onions	
13. DOUBLE DYNAMITE*	11.99
Spicy Tuna, Tempura Shrimp, Cooked Scallops, Salmon Crunch, Unagi Sauce, Togarashi Pepper, Tobiko	
14. SPIDER ROLL	13.99
Soft Shell Crab, Avocado, Radish Sprouts, Unagi Sauce, Spicy Mayo, Cucumber, Sesame Seeds	
15. SNOW MOUNTAIN*	10.99
Salmon, Cream Cheese, Albacore Tuna, Jalapeno, Spicy Crab Mix, Unagi Sauce, Scallions	
16. PHILADELPHIA*	9.99
Salmon, Cream Cheese, Avocado, Cucumber, Sesame Seeds	
17. FIESTA*	11.99
Tempura Shrimp, Crab Mix, Jalapeno, Salmon, Avocado, Lemon, Sriracha, Unagi Sauce, Togarashi, Green Onions	
18. GUAC N ROLL*	11.99
Tempura Shrimp, Cream Cheese, Onions, Guacamole, Charred Salmon, Lemon, Cilantro Mayo, Citrus Sauce, Tajin	
19. BAKED SCALLOP	11.99
Crab Mix, Scallops, Avocado, Spicy Mayo, Green Onions, Unagi Sauce, Sesame Seeds	
20. BAKED SALMON	10.99
Salmon, Tempura Shrimp, Crab Mix, Spicy Mayo, Eel Sauce, Green Onions, Sesame Seeds	
21. BAKED LOBSTER.....	13.99
Tempura Crab, Avocado, Lobster Mix, Spicy Mayo, Honey Citrus Chili Sauce, Scallions, Sesame Seeds	
22. HONEY MACADAMIA SHRIMP**	10.99
Tempura Shrimp, Avocado, Cream Cheese, Spicy Honey Mayo, Unagi Sauce, Scallions, Toasted Macadamia, Sesame Seeds	
23. GODZILLA**	10.99
Yellowtail Tuna, Crab Mix, Unagi Sauce, Green Onions, Japanese Aioli, Sesame Seeds	
24. TRIPLE 7**	10.99
Cream Cheese, Surimi Crab, Jalapeño, Tempura Shrimp, Spicy Mayo, Honey Citrus Chili Sauce, Green Onions, Sesame Seeds	
25. 3 OF A KIND**	10.99
Salmon, Hamachi, Tempura Crab, Avocado, Spicy Mayo, Sriracha, Green Onions, Sesame Seeds, Unagi Sauce	
26. GODZILLA X KONG	11.99
Rolled Tempura Salmon, Cream Cheese, Jalapeno, Lemon, Crab Mix, Avocado, Tobiko, Sriracha, Spicy Mayo, Unagi Sauce, Sesame Seeds, Green Onions	

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