

OCEAN ENTREES

★★★Nemo' signature dish: MISO BROILED SEA BASS

*citrus-ginger butter sauce, steamed rice,
asparagus, carrot tempura* 31.95 salmon 21.95

HOMEMADE LOBSTER & SEAFOOD PASTA

SEAFOOD FETTUCINE: *tomato, basil, Parmesan, wine* 22.95

LOBSTER RAVIOLI: *butternut squash truffle sauce* 24.95

GRILLED SWORDFISH "CIOPPINO"

*with saffron crab risotto, mussel, shrimp, chorizo
in a grilled tomato and red wine broth* 24.95

GINGER STEAMED FISH (halibut or sea bass)

*bok choy, asparagus, spinach, shiitake, steamed rice
white soy-lime warm dressing* 27.95 (halibut)/ 31.95 (sea bass)

PAN SEARED GROUPER

*with a mushroom crust, sauteed chard, risotto
and a silky natural and grape sauce* 26.95

VOLCANO YELLOWTAIL SNAPPER (reg, spicy or Indian)

*grilled filet topped with a melting Asian aioli,
natural sauce, wok vegetables, steamed rice* 23.95

WOOD GRILLED BRANZINO

*with sauteed artichokes, pesto potato, feta and
a tomato, olive and pine nut warm vinaigrette* 27.95

COMMODORE'S MIXED GRILL PLATE

*grilled grouper and calamari, grilled vegetables
orange-tomato puree, Parmesan, balsamic glaze* 24.95

MACADAMIA NUT ENCRUSTED MAHI-MAHI

*papaya-rum butter sauce, sweet potato gratin
coconut green beans, grilled pineapple salsa* 22.95

SEARED U-8 DIVER SCALLOPS

*roasted red pepper and vanilla sauce, spinach
"Rockefeller" and Parmesan potato crisp* 27.95

GRILLED SCOTTISH SALMON

*red wine-star anise reduction, vegetable risotto
braised pearl onion and sauteed spinach* 22.95

★★★SAUTEED FILET OF MEDITERRANEAN BASS

*beans cassoulet, seared foie gras, apple tempura
and pomegranate infused veal reduction* 28.95

WILD JUMBO CARIBBEAN SHRIMP (U-8)

*grilled goat cheese polenta, braised leek
shellfish-sherry reduction sauce* 26.95

ROASTED HALIBUT

*with braised vegetables, beans cassoulet
black truffle and lobster sauce* 27.95

ADMIRAL TSO'S FISH AND SHRIMP

*grouper, shrimp and sea bass tempura in a sweet and
sour sauce, rice and Asian wok vegetables* 18.95

BLACKENED TANDOORI FISH (salmon or mahi-mahi)

*yogurt-cumin and dill sauce, rice, mango chutney
sauteed green beans and cherry tomatoes* 21.95

★★★ PRIME TUNA ★★★

served: blue, flash seared, rare, medium-rare, medium (cooked through) or medium well

EAST*: *pan seared, Asian crust, baby bok choy*

shiitake, fruity miso-soy sauce and side of steamed rice 27.50

WEST*: *peppercorn crust, exotic mushrooms, asparagus*

mashed potato, sauteed garlic spinach, cognac demi-glace 27.50

INDIAN*: *blackened tandoori spices, yogurt raita and dill sauce*

rice, mango chutney, sauteed green beans and cherry tomatoes 27.50

DEEP BLUE

GRILLED 1 1/2 POUND MAINE LOBSTER

*with crab risotto and braised bok-choy & mushrooms
drawn butter & our best dipping sauces selection* market price

FRESH HERBS GRILLED TUNA with warm goat cheese*

*roasted tomato puree, grilled asparagus
lobster risotto and balsamic reduction* 28.95

BLACK PEARL*

*Indian Blackened petite filet mignon and pan roasted diver scallops,
crispy vegetables, mashed potato and wood grilled red pepper sauce* 34.95

sharing plate: \$4.95 tip of 18% included on group of 5 and more
KID MENU AVAILABLE

