OCEAN ENTREES

★★★Nemo' signature dish: MISO BROILED SEA BASS
citrus-ginger butter sauce, steamed rice,
asparagus , carrot tempura 28.95 (salmon 19.95)

LOBSTER AND SEAFOOD PASTA
Tomato sauce: herbs, olive and Parmesan spaghetti 22.95
White sauce: garlic, wine, peas, cheese, fettuccine 24.95

PAN SEARED BLACK GROUPER
with a mushroom crust, sauteed chard, risotto
and a silky natural and grape sauce 25.95

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 MEDITERRANEAN BRANZINO
with artichokes, pesto potato and
a tomato, olive and pine nut sauce "Ligure" 27.95

COMMODORE' S MIXED GRILL PLATE
with grouper, prawn and calamari, grilled vegetables
grilled orange - tomato puree, balsamic reduction 24.95

TANDOORI SPICES FISH (salmon or mahi-mahi)
cumin and dill sauce, tomato oil, rice, chutney
cumin green beans and cherry tomatoes 19.95

MACADAMIA NUT ENCRUSTED MAHI-MAHI
papaya- rum butter sauce, sweet potato gratin
coconut green beans, grilled pineapple salsa 22.95

PAN ROASTED U-8 DIVER SCALLOPS
roasted red pepper and vanilla sauce, spinach
"Rockefeller" and Parmesan potato crisp 24.95

GRILLED SWORDFISH "CIOPPINO"
with crab risotto, mussel, shrimp
in a grilled tomato and wine broth 23.95

GRILLED SCOTTISH SALMON
red wine-star anise reduction, vegetable risotto
pearl onion and sauteed spinach 19.95

ADMIRAL TSO' S GROUPER AND SHRIMP
grouper, shrimp and sea bass tempura in a sweet and
sour sauce, rice and Asian wok vegetables 18.95

★★★ PAN ROASTED HALIBUT
with potato and parsnip puree, French haricot
natural juices and warm almond tabouleh 28.95

GINGER STEAMED FISH (snapper or sea bass)
with steamed bok choy, spinach and shiitake, rice
white soy-lime dressing 22.95 (snapper)/28.95(sea bass)

★★★ PRIME TUNA ★★★

served: blue, flash seared, rare, medium-rare, medium or medium well

EAST*: flash seared, Asian crust, baby bok choy
shiitake , fruity miso-soy sauce and side of steamed rice 26.95

WEST*: peppercorn crust, flambéed with cognac, exotic mushrooms
demi-glace, mashed potato and vegetable, sauteed garlic spinach 26.95

DEEP BLUE

MAINE LOBSTER TWO WAYS one grilled one tempura
in a coconut milk and curry sauce
green beans and cherry tomato, steamed rice Market Price

FRESH HERBS GRILLED TUNA with warm goat cheese*
roasted tomato puree, grilled asparagus
lobster risotto and balsamic reduction 27.95

SEARED TUNA-FOIE GRAS*
five spice grilled mangoes , verjus-cardamom demi-glace sauce
French haricot , black truffle potato gratin 34.95

BLACK PEARL*
Indian Blackened petite filet mignon and pan roasted diver scallops,
crispy vegetables, truffle potato and wood grilled red pepper -vanilla sauce 32.95

sharing plate: $4 tip of 18% included on group of 5 and more
KID MENU AVAILABLE