



SEAFOOD RAW BAR

Seafood Combo for One:

2 Shrimp, 2 Oysters*, 2 Clams*, ½ Lobster / 30

Lobster Cocktail / 26

Shrimp Cocktail / 18

*Oysters on the half shell / MP

*Clams on the half shell / 14

Colossal Crab Cocktail / 20

USDA PRIME 45 DAY DRY AGED STEAKS & CHOPS

*Classic Porterhouse Steak For Two or more (price per person) / 54

*30 oz. Bone-in Rib / 67

*14 oz. Filet Mignon / 54

*32 oz. T-Bone Steak / 75

*22 oz. Bone-in Rib / 60

*10 oz. Petite Filet Mignon / 46

*18 oz. Kansas City Sirloin / 54

*18 oz. Bone-In Filet / 65

*18 oz. Marinated Skirt Steak / 47

*Porterhouse Veal Chop / 49

*Colorado Lamb Chops / 54

SUSHI / SASHIMI ROLLS

* Toro, Fatty Tuna / 10

* Black Pepper Tuna / 5

* Hamachi, Yellow Tail / 5

* Sake, Salmon / 5

* Madai, Red Snapper / 5

* Maguro, Tuna / 6

Unagi, Eel / 5

* Hirame, Fluke / 5

Ebi, Shrimp / 5

* Hamachi / 15

* Spicy Tuna / 15

* Spicy Salmon / 15

* Alaskan / 15

California / 12

* Spider / 15

Shrimp Tempura / 15

* Dragon / 15

* Vegetarian / 12

* Toro Scallion Roll / 16

ASSORTED SUSHI PLATTER

Small: Six pieces assorted sushi, five pieces sashimi, spicy tuna roll / 58

Large: Seven pieces assorted sushi, seven pieces sashimi, Alaskan roll, Rainbow roll / 68

SPECIALTY ROLLS

* **Insignia** Tuna, Salmon, Yellowtail, Avocado, Soy Paper / 21

Strawberry Shrimp Tempura, Cucumber, Red Tobiko inside, Strawberry Tuna Avocado and Strawberry Sauce on top / 20

* **Empress** Shrimp Tempura, Spicy Tuna on top, Avocado, Cucumber, Tobiko, Spicy Eel Sauce / 20

* **Mt. Fuji** Spicy Crunchy Tuna, Avocado, Cucumber, Spicy Mayo, Kani Salad / 20

* **Chef's Roll** Tuna, Yellowtail, Salmon, Avocado, Cucumber, Tobiko / 21

* **Yummy** Spicy Crunchy Salmon, Avocado, Mango, Salmon on top / 21

Spicy Girl Spicy Crunchy Crabmeat, Cucumber, Shrimp on top / 20

* **Coconut Shrimp** Shrimp Tempura, Spicy Tuna, Seared Black Pepper Tuna, Avocado, Cucumber, Sweet Coconut Sauce / 21

* **Rainbow** Spicy Salmon, Cucumber, Salmon, Tuna, Avocado on Top / 22

* **Geisha** Yellowtail, Salmon, Crab, Avocado, Spicy Mayo, Tobiko, Cucumber Naruto / 19

SIGNATURE ROLLS

Tornado Spicy Lobster, Alaskan King Crab, Avocado, Deep Fried Crunchy Potato, Eel Sauce, Spicy Mayo / 42

Pleasant Roll King Crab, Shrimp, Asparagus, Cucumber, Boston Lettuce wrapped in Rice Paper, Sweet and Spicy Sauce / 41

* **Yellowtail Jalapeno** Yellowtail, Cilantro, Jalapeno, Avocado, Scallions, Yuzu Soy / 41

* **Pepper Tuna Roll** Crunchy Spicy Tuna, Avocado, Pepper Tuna on Top, Honey Wasabi Sauce / 41

* **Mexican** Crunchy Spicy Lobster, Apples, Spicy Tuna, Mango, Chipotle Mango Sauce / 41

* **Triple Spicy** Spicy Crunchy Lobster, Spicy Tuna, Spicy Yellow Tail, Sliced Jalapeños and Spicy Mayo / 42

Lobster Roll 1 1/4 Steamed Maine Lobster, Spicy Mayonnaise, Tempura Flakes, Cucumber, Avocado, Red Tobiko / 44

* **Surf N Turf** ½ King Crab, ½ Steamed Lobster, Topped with Seared Kobe Beef, Sukiyaki Sauce / 51

Rocky Alaskan King Crab, Shrimp Tempura, Avocado, Jalapeño, Spicy Mayo / 41

* **Toro Tartar** Crunchy Toro Tartar, Mango, Cucumber, Scallions / 41

APPETIZERS

Lobster Bisque / 18

Jumbo Lump Crab Cake Corn Bisque, Garlic Herb Drizzle / 19

* **Bluefin Rainbow Tartare** Bluefin Tuna and Salmon Tartare, Mango, Avocado, Yuzu / 22

* **Japanese Spiced Mini Wagyu Burger Flight** Wasabi Ginger Mayo & Micro Greens / 18

* **Grilled Mediterranean Octopus** Onions, Capers, Olive Oil, Dill / 22

Burrata Cheese Roasted Peppers, Baby San Marzano Tomatoes and Oregano / 19

6 Hour Slab Bacon Chili Espresso Crusted, Brown Sugar and Dark Cocoa / 19

Grilled Tender Calamari Sweet Onions, Capers, Olive Oil, Parsley / 17

SALADS

Insignia Salad Organic Mixed Field Greens, Red Grapes, Candied Pistachios, Gorgonzola Cheese, Trebbiano Vinaigrette / 15

Classic Greek Salad Tomatoes, Cucumber, Peppers, Onions, Cured Black Olives, Barrel Aged Feta, Extra Virgin Olive Oil, Wild Mediterranean Oregano / 16

Heirloom Tomatoes and Watermelon Arugula, Black Olives, Asiago, Olive Oil, 12 Year Old Balsamic / 15

Caesar Salad Pecorino Romano Cheese, Traditional Caesar Dressing / 15

The Wedge Hearts of Lettuce, Beefsteak Tomato, Bacon Crisps and Homemade Bleu Cheese Dressing / 15

ENTRÉES

Scottish Salmon Calasparra Rice Saffron Risotto, Peas, Pea Leaves, Sundried Tomatoes, Olive Oil and Red Wine Syrup / 44

Chilean Sea Bass Soy & Lime Glazed, Pineapple Fried Rice & Baby Bok Choy / 48

Sea Scallops Garganelli Pasta, Lemon, Pecorino, Parsley, White Asparagus and Finocchiona / 45

Grilled Whole Branzino / 39

Stuffed Jumbo Shrimp Crab Meat Stuffing, Honey Lemon Butter / 48

South African Lobster Tail 8oz / 52

2 Pound Steamed Maine Lobster / 58

Roasted Chicken Truffle Whipped Potatoes, Green Beans, Carrots, Truffle Demi / 32

Sesame Seed Crusted Organic Tofu Steak Pineapple Fried Organic Red Rice, Molasses Sweet Soy / 25

All fish available plain grilled

SIDES

Baked Potato / 9

Mashed Potatoes / 13

Hash Brown / 13

Homemade French Fries / 13

Roasted Crimini Mushrooms / 15

Grilled Artichokes / 16

Sweet Kettle Corn / 14

Grilled Asparagus / 15

Creamed, Steamed

or Sautéed Spinach / 14

Broccolini / 14

Black Truffle Macaroni and Cheese / 15

– with Lobster / 28

WATER

San Pellegrino sparkling mineral water or Acqua Panna natural water / 9

- AN ANTHONY SCOTTO RESTAURANT -

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.