



## SEAFOOD RAW BAR

### Seafood Combo for One:

2 Shrimp, 2 Oysters\*, 2 Clams\*, ½ Lobster GF

### Lobster Cocktail GF

Shrimp Cocktail GF

\*Oysters on the half shell GF

\*Clams on the half shell GF

Colossal Crab Cocktail GF

## USDA PRIME 45 DAY DRY AGED

## STEAKS & CHOPS

\*Classic Porterhouse Steak For Two or more (price per person) GF

\*26 oz. Bone-in Rib GF

\*14 oz. Filet Mignon GF

\*32 oz. T-Bone Steak GF

\*18 oz. Bone-In Filet GF

\*10 oz. Petite Filet Mignon GF

\*18 oz. Kansas City Sirloin GF

\*18 oz. Bone-in Veal Chop GF

\*18 oz. Marinated Skirt Steak GF

\*Colorado Lamb Chops GF

## SUSHI / SASHIMI

- \* Toro, Fatty Tuna GF
- \* Black Pepper Tuna GF
- \* Hamachi, Yellow Tail GF
- \* Sake, Salmon GF
- \* Madai, Red Snapper GF
- \* Maguro, Tuna GF
- Unagi, Eel
- \* Hirame, Fluke GF
- Ebi, Shrimp GF

## ROLLS

- \* Hamachi GF
- \* Spicy Tuna
- \* Spicy Salmon
- \* Alaskan California
- \* Spider
- Shrimp Tempura
- \* Dragon
- \* Vegetarian GF
- \* Toro Scallion Roll

## ASSORTED SUSHI PLATTER

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

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

## SPECIALTY ROLLS

- \* **Insignia** Tuna, Salmon, Yellowtail, Avocado, Soy Paper GF
- Strawberry** Shrimp Tempura, Cucumber, Red Tobiko inside, Strawberry Tuna Avocado and Strawberry Sauce on top
- \* **Empress** Shrimp Tempura, Spicy Tuna on top, Avocado, Cucumber, Tobiko, Spicy Eel Sauce
- \* **Mt. Fuji** Spicy Crunchy Tuna, Avocado, Cucumber, Spicy Mayo, Kani Salad
- \* **Chef's Roll** Tuna, Yellowtail, Salmon, Avocado, Cucumber, Tobiko GF
- \* **Yummy** Spicy Crunchy Salmon, Avocado, Mango, Salmon on top
- Spicy Girl** Spicy Crunchy Crabmeat, Avocado, Cucumber, Shrimp on top
- \* **Coconut Shrimp** Shrimp Tempura, Spicy Tuna, Seared Black Pepper Tuna, Avocado, Cucumber, Sweet Coconut Sauce
- \* **Rainbow** Spicy Salmon, Cucumber, Salmon, Tuna, Avocado on Top
- \* **Geisha** Yellowtail, Salmon, Crab, Avocado, Spicy Mayo, Tobiko, Cucumber Naruto

## SIGNATURE ROLLS

**Tornado** Spicy Lobster, Alaskan King Crab, Avocado, Cucumber, Deep Fried Crunchy Potato, Eel Sauce, Spicy Mayo

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

\* **Yellowtail Jalapeno** Yellowtail, Cilantro, Jalapeno, Avocado, Scallions, Yuzu Soy

\* **Pepper Tuna Roll** Crunchy Spicy Tuna, Avocado, Cucumber, Pepper Tuna on Top, Honey Wasabi Sauce

\* **Mexican** Crunchy Spicy Lobster, Apples, Avocado, Spicy Tuna, Mango, Chipotle Mango Sauce

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

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

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

**Rocky** Alaskan King Crab, Shrimp Tempura, Avocado, Cucumber, Jalapeño, Spicy Mayo

\* **Toro Tartar** Crunchy Toro Tartar, Mango, Cucumber, Scallions

## APPETIZERS

### Lobster Bisque

**Jumbo Lump Crab Cake** Artichoke Lemon Tzatziki Spread

\* **King Crab Kani Salad** Japanese Kani, Avocado, Cucumber, Spicy Mayo, Red Tobiko

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

\* **Grilled Mediterranean Octopus** Onions, Capers, Olive Oil, Dill GF

**Truffled Burrata Cheese** Wild Arugula, Fresh Figs, White Truffle Oil GF

**6 Hour Slab Bacon** Chili Espresso Crusted, Brown Sugar and Dark Cocoa GF

**Grilled Tender Calamari** Sweet Onions, Capers, Olive Oil, Parsley GF

## SALADS

**Insignia Salad** Mixed Field Greens, Red Grapes, Candied Almonds, Gorgonzola Cheese, Trebbiano Vinaigrette GF

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

**Heirloom Tomatoes and Blue Cheese** Mixed Radishes, Oregano, Olive Oil, Sea Salt GF

**Baby Lacinato Kale Salad** Sunflower Sprouts, Popcorn Shoots, San Marzano Baby Tomatoes, Toasted Sunflower Vinaigrette, Coach Farm Ricotta Cheese GF

**Caesar Salad** Pecorino Romano Cheese, Traditional Caesar Dressing GF

**The Wedge** Hearts of Lettuce, Beefsteak Tomato, Bacon Crisps and Homemade Bleu Cheese Dressing GF

## ENTRÉES

**Scottish Salmon** Roasted Local Corn, Baby Carrots, Broccolini, Patty Pan Squash, Parsley Butter GF

**Chilean Sea Bass** Red Quinoa, Corn, Lacinato Kale, Smoked Almonds, Saffron Oil GF

**Sea Scallops** Squid Ink Risotto, Roasted San Marzano Tomatoes, Oregano GF

**Grilled Whole Branzino** GF

**Stuffed Jumbo Shrimp** Crab Meat Stuffing, Honey Lemon Butter

**South African Lobster Tail** 8oz GF

**2 Pound Steamed Maine Lobster** GF

**Roasted Joyce Farms Chicken** Spinach Potato Hash, Truffle Natural Jus

**Chia Crusted Organic Tofu** Red Quinoa, Pineapple and Mint GF

*All fish available plain grilled*

## SIDES

Baked Potato GF

Mashed Potatoes GF

Hash Brown GF

Homemade French Fries GF

Roasted Crimini Mushrooms GF

Grilled Artichokes GF

Sweet Kettle Corn GF

Grilled Asparagus GF

Creamed, Steamed or Sautéed Spinach

Broccolini GF

Black Truffle Macaroni and Cheese

– with Lobster

## WATER

San Pellegrino sparkling mineral water or Acqua Panna natural water

GF = Gluten Free

- 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.