



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

*10 oz. Petite Filet Mignon GF

*18 oz. Kansas City Sirloin GF

*18 oz. Marinated Skirt Steak

*14 oz. Filet Mignon GF

*Colorado Lamb Chops GF

*Milk Fed Long-Bone Veal Chop GF

*26 oz. T-Bone Steak 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 Rol

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

Burrata Cheese Warm Egg Tagliatelli, Truffle Carpaccio, White Truffle Oil GF

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

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

Steamed Mussels Blood Orange, Passion Fruit, Lime, Coconut Milk, Cilantro GF

* **Braised Short Ribs and Scallops** Horseradish Cream, Spicy Maple Syrup 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

Baby Lacinato Kale Salad Carrots, Avocado, Radicchio, Scallions, Peppers, Pine Nuts, Sesame Soy Vinaigrette 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** Applewood Smoked Bacon, Shaved Brussels Sprouts, Brown Butter Sage GF

* **Chilean Sea Bass** Butternut Squash Purée, Chinese Broccoli, Ginger Soy GF

* **Sea Scallops** Pistachio Cream Risotto, Candied Orange Zest GF

2Lb. 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 Chinese Broccoli, Ginger and Soy 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.