



SEAFOOD RAW BAR

Seafood Combo for One:

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

Lobster Cocktail

Shrimp Cocktail

*Oysters on the half shell

*Clams on the half shell

Colossal Crab Cocktail

USDA PRIME 45 DAY DRY AGED STEAKS & CHOPS

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

*30 oz. Bone-in Rib

*14 oz. Filet Mignon

*32 oz. T-Bone Steak

*22 oz. Bone-in Rib

*10 oz. Petite Filet Mignon

*18 oz. Kansas City Sirloin

*18 oz. Bone-In Filet

*18 oz. Marinated Skirt Steak

*Porterhouse Veal Chop

*Colorado Lamb Chops

SUSHI / SASHIMI ROLLS

* Toro, Fatty Tuna

* Black Pepper Tuna

* Hamachi, Yellow Tail

* Sake, Salmon

* Madai, Red Snapper

* Maguro, Tuna

Unagi, Eel

* Hirame, Fluke

Ebi, Shrimp

* Hamachi

* Spicy Tuna

* Spicy Salmon

* Alaskan

California

* Spider

Shrimp Tempura

* Dragon

* Vegetarian

* 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

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

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

Spicy Girl Spicy Crunchy Crabmeat, 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, 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, Pepper Tuna on Top, Honey Wasabi Sauce

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

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

Lobster Roll 1 ¼ 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, Jalapeño, Spicy Mayo

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

APPETIZERS

Lobster Bisque

Jumbo Lump Crab Cake Corn Bisque, Garlic Herb Drizzle

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

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

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

Burrata Cheese Roasted Peppers, Baby San Marzano Tomatoes and Oregano

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

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

SALADS

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

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

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

Caesar Salad Pecorino Romano Cheese, Traditional Caesar Dressing

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

ENTRÉES

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

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

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

Grilled Whole Branzino

Stuffed Jumbo Shrimp Crab Meat Stuffing, Honey Lemon Butter

South African Lobster Tail 8oz

2 Pound Steamed Maine Lobster

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

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

All fish available plain grilled

SIDES

Baked Potato

Mashed Potatoes

Hash Brown

Homemade French Fries

Roasted Crimini Mushrooms

Grilled Artichokes

Sweet Kettle Corn

Grilled Asparagus

Creamed, Steamed

or Sautéed Spinach

Broccolini

Black Truffle Macaroni and Cheese

– with Lobster

WATER

San Pellegrino sparkling mineral water or Acqua Panna natural water

- 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.