



## 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

\*Bone-in Rib GF

\*Filet Mignon GF

\*Kansas City Sirloin GF

\*Marinated Skirt Steak

\*Petit Filet Mignon GF

\*Colorado Lamb Chops GF

\*Milk Fed Long-Bone Veal Chop GF

\*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 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

Brown rice available upon request

## 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

Brown rice available upon request

## APPETIZERS

Lobster Bisque

**Jumbo Lump Crab Cake** with Orange and Fennel Salad & Saffron Carrot Emulsion

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

\* **Wagyu Burger Flight** Applewood Smoked Bacon Onion Jam & Aged Cheddar Cheese

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

**Burrata Cheese** Heirloom Tomatoes, Handcut Basil Pesto, Sea Salt & Olive Oil GF

**Applewood Smoked Bacon** Bourbon Butterscotch Glazed & Torched Tableside GF

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

\* **Seared Diver Scallops** Avocado, Mango, Watercress, Lime Riesling Vinaigrette GF

\* **Shabu Shabu Kobe Beef Tasting** Japanese Kobe, Australian & Texas Wagyu Beef Sliced Thin, Served with Scallions & Shitake Umami Broth

## 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

**Compressed Watermelon** Golden Beets, Cucumbers, Sunflower Seeds, Ricotta Salata, Crispy Kale & Chardonnay Mint Vinaigrette GF

**New Steakhouse Salad** Heirloom Tomatoes, Hearts of Palm, Avocado, Red Onion, Roasted Corn, Slab Bacon, Shrimp & Cabernet 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** Fingerling Garnet Yam, Roasted Cauliflower & Tomato Caper Scampi Sauce GF

\* **Chilean Sea Bass** Roasted Brussels Sprouts, Baby Corn, Grape Tomatoes & Sweet & Sour Lemon Gastrique GF

\* **Atlantic Swordfish** Grilled Asparagus, Beet Infused Sweet Honey Onions, Lemon Lobster Butter GF

**2Lb. Grilled Whole Branzino** GF

**Pan Roasted Giant South African Salt Prawn** Spinach, Cherry Tomatoes, Peeky Toe Crabmeat & Saffron Corn Soubise

**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** Roasted Cauliflower, Tomato Caper Sauce

All fish available plain grilled

## SIDES

Baked Potato GF

Mashed Potatoes GF

Hash Brown GF

Homemade French Fries

Roasted Crimini Mushrooms GF

Grilled Artichokes GF

Roasted Brussels Sprouts with Onion and Bacon Jam 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 -

\*Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.