



LIONFISH

MODERN COASTAL CUISINE

Starters

  **SHAVED MIXED VEGETABLE SALAD** 14
Mixed Greens, Shaved Seasonal Vegetables,
Lemon Juice, Olive Oil, Sea Salt

STONE FRUIT BURRATA SALAD 19
Arugula, Pickled Shallot, Basil Vinaigrette,
Pistachio Granola


LIONFISH CAESAR 18
Romaine Lettuce, Aged Parmesan,
Garlic Croutons

Shareables

TUNA PIZZA* 26
Truffle Mustard Aioli, Shaved Red Onion, Micro Shiso


 **CRISPY ROCK SHRIMP** 23
Gochujang, Japanese Style Aioli


MINI MAINE LOBSTER ROLLS 32
Butter Poached Lobster, Griddled Brioche Bun, Chives

 **VEGAN SLIDERS** 25
Beyond Meat, Grilled Onions, Vegan 1000 Island, Vegan American
Cheese

 **LOCAL FRESH CEVICHE*** 25
Cucumber, Cilantro, Citrus, Charred Avocado, Red Onion, Serrano


Brunch

 **AVOCADO TOAST** 14
Smashed Organic Avocado, Market Heirloom
Tomatoes, Chimichurri, Fresh Lime


 **CALI BENEDICT** 18
Grilled Chicken Breast, Poached Eggs,
Tomato, Avocado, Lemon Hollandaise,
Market Greens

CLASSIC BENEDICT 19
Prosciutto, Poached Egg, Lemon Hollandaise,
English Muffin, Herbed Potatoes

BANANA RICOTTA PANCAKES 18
Banana Caramel Maple Syrup, Bruléed
Bananas, Whipped Coconut Cream

 **STEAK & EGGS** 28
Grilled Picanha, Wilted Spinach, Blistered
Tomatoes, Over Easy Eggs, Herbed Potatoes

LOADED SMOKED SALMON BAGEL 21
Whipped Cream Cheese, Caper Pico de
Gallo, Lemon on an Everything Bagel

 **ACAI BOWL** 16
Organic Grain Free Granola, Fresh Berries,
Honey, Coconut Flakes, Chia Seeds

HARISSA GRILLED CHICKEN SANDWICH 16
Caramelized Onion, Swiss, Arugula, Secret
Sauce, Hand-Cut Fries

CLASSIC BREAKFAST 14
Eggs Cooked Any Style, Rustic Toast, Herbed
Potatoes

BREAKFAST BURRITO 18
Bacon, Scrambled Eggs, Queso Oaxaca,
Herbed Potatoes, Guacamole, Salsa Verde,
Market Greens

MAINE LOBSTER & CHORIZO SCRAMBLE 29
Butter Poached Lobster & Mexican Chorizo,
Roasted Peppers, Avocado Chimichurri,
Warm Flour Tortillas, Herbed Potatoes

ULTIMATE BURGER* 24
Grilled Double Patty, Balsamic Onions,
Smoked Swiss Cheese, Special Burger Sauce,
Hand-Cut Fries

  **VEGAN SCRAMBLE** 16
Vegan Eggs, Roasted Potato, Cubanelle
Pepper Sofrito, Charred Scallion Salsa,
Herbed Potatoes, Market Greens

 **EGG WHITE SCRAMBLE** 14
Spinach Sauté, Roasted Tomato, Caramelized
Onions, Feta, Confit Mushrooms, Herbed
Potatoes, Market Greens

Sides

BACON 6
CHICKEN APPLE SAUSAGE 6

HERB FINGERLING POTATOES 6
HAND-CUT FRIES 6

SIMPLE FRUIT BOWL 7

Daily Selection Of Oysters

Served with White Balsamic Mignonette and Lemon 1/2 DOZEN 25 • 1 DOZEN 48

**There is a risk with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.*

Sushi / Sashimi Sushi 2 Pieces on Rice / Sashimi 4 Pieces Sliced

YELLOWFIN TUNA* Local 9/18
HIRAMASA* Denmark 8/16

ORA KING SALMON* New Zealand 8/16
SCALLOPS* New Bedford, MA 13/26

Specialty Rolls




ALL STAR* 25
Spicy Tuna, Hiramasa, Cucumber, Kaiware, Meyer Lemon Kosho,
White Garlic Ponzu

 **THE GODDESS** 19
Tomato, Cucumber, Avocado, Asparagus, Shiso, Sprouts, Sweet Soy

 **VOLCANO*** 32
Salmon, Conch, Cream Cheese, Scallions, Volcano Sauce

BEZERK 25
Shrimp Tempura, Avocado, Ooba, Salmon Belly, Brown Butter Aioli,
Citrus, Negi, Sweet Soy

SURF AND TURF* 32
Seared Wagyu, Avocado, Maine Lobster, Grilled Asparagus, Garlic
Ponzu, Crispy Onions

 Vegan  Gluten Free  Spicy Please discuss with your server if you have Celiac Disease so we may take all precautions necessary in our kitchen.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

\$20 Endless Cocktails

BLOODY MARY

Upgrade to Grey Goose Bloody Marys +4

CAMPO VIEJO CAVA SPARKLING ROSÉ

APEROL SPRITZ

CAMPO VIEJO MIMOSA

Orange Juice or Peach Purée

Specialty Cocktails

ATLANTIC BUZZ 15

Cazadores Reposado Tequila, Raspberry, Basil, Smoked Poblano Liquor, Grapefruit Liqueur, Fresh Lime

BARRACUDA 17

Angel’s Envy Bourbon, Spiced Watermelon, Aquafaba, Fresh Lemon

DECKHAND 15

Grey Goose Vodka, Kiwi, Mint, Fresh Lime

LOW TIDE 15

Absolut Elyx Vodka, Lychee, St. Germain, Lemon, Chamomile

MEXICAN MULE 15

Patron Silver, Lime, Fever Tree Ginger Beer

ONSHORE 15

Bombay Sapphire, Aperol, Fresh Lemon, Aquafaba, Dash of Bitters

PIRATE BOOTY 15

Tito’s Handmade Vodka, Almond Liqueur, Cucumber, Basil, Fresh Lime

A LITTLE NAUTI 14

Jefferson’s Small Batch Bourbon, Blackberries, Mint, Fresh Lemon

SMOKE ON THE WATER 15

Illegal Mezcal, Agave, Combier Orange Liqueur, Pineapple, Fresh Lime, Fever Tree Pink Grapefruit

FUGU DELRAY 150

Absolut Elyx Vodka, Monkey 47 Gin, Combier Orange Liqueur, Marcona Almond Liqueur, Raspberry, Basil, Fresh Lemon, Premium Champagne Float

Wines

Bubbles

GRAN CAMPO VIEJO BRUT CAVA ROSÉ, <i>Penedes, Spain</i>13
GRAN CAMPO VIEJO BRUT RESERVE CAVA, <i>Penedes, Spain</i>13
PROSECCO, NINO FRANCO, <i>Teneto, Italy</i>16
CHANDON BRUT, <i>Napa Valley, California</i>18
MOET & CHANDON IMPERIAL BRUT ROSÉ (SPLIT), <i>Epernay, Champagne, France</i>32

Reds

PINOT NOIR, <i>Elouan, Oregon</i>14	. . 21
PINOT NOIR, VAN DUZER, <i>Willamette Valley, Oregon</i>20	. . 28
PINOT NOIR, BELLE GLOS LAS ARTURAS, <i>Santa Lucia Highlands, Monterey, California</i>24	. . 34
CABERNET SAUVIGNON, BONANZA BY CAYMUS, <i>Napa Valley, California</i>15	. . 22
CABERNET SAUVIGNON, DAOU FAMILY ESTATES, <i>Paso Robles, California</i>18	. . 26
RED BLEND, UNSHACKLED BY PRISONER WINE CO, <i>Napa Valley, California</i>17	. . 25
MALBEC, TERRAZA DE LOS ANDES, <i>Mendoza, Argentina</i>16	. . 22

Glass

Whites & Rosés

SAUVIGNON BLANC, THE CROSSINGS, <i>Awatere Valley, Marlborough, New Zealand</i>14	. . 21
SAUVIGNON BLANC, DUCKHORN, <i>Napa Valley, California</i>17	. . 25
CHARDONNAY, BOURGOGNE, MAISON LOUIS JADOT, <i>Burgundy, France</i>16	. . 24
CHARDONNAY, CHALK HILL, <i>Russian River Valley, California</i>18	. . 25
CHARDONNAY, FLOWERS, <i>Sonoma Coast, California</i>24	. . 34
ROSÉ, WHISPERING ANGEL, <i>Cotes De Provence, France</i>17	. . 25
ROSÉ, JUSTIN, <i>Central Coast, California</i>18	. . 25
PINOT GRIGIO, TERLATO, <i>Colli Orientali Del Friuli, Italy</i>15	. . 22
PINOT GRIS, KING ESTATE, <i>Willamette Valley, Oregon</i>16	. . 24
SANCERRE, LES ALLIÉS, <i>Loire Valley, France</i>20	. . 30
RIESLING, LUCIEN ALBRECHT, <i>Alsace Réserve, France</i>13	. . 19

6oz

9oz

Beers

Draft Beer

VEZA SUR MANGOLANDIA 7 | SAPPORO 7 | STELLA ARTOIS 7 | JAI ALAI 8 | LAGUNITAS IPA 7 | TRULY WILD BERRY 7

Bottles & Cans

CORONA 7 | BUD LIGHT 7 | MICHELOB ULTRA 7 | MODELO 7 | HEINEKEN 7 | HEINEKEN 0.0 7



As an Ocean Friendly Restaurant, Lionfish Modern Coastal Cuisine is a recognized leader in the community through our dedication to reducing plastic pollution and prioritizing sustainability practices.In our continued efforts to protect the Planet’s Oceans and reduce waste, cocktail straws and to-go bags are available only on request.

Vegan Gluten Free Spicy Please discuss with your server if you have Celiac Disease so we may take all precautions necessary in our kitchen.

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