# LIONFISH

#### MODERN COASTAL CUISINE

### **Starters**

- 🖚 LOBSTER BISQUE Tarragon & Chives 19
- 🗸 🚯 SHAVED MIXED VEGETABLE SALAD Mixed Greens, Shaved Seasonal Vegetables, Lemon Juice, Olive Oil, Sea Salt 14

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

LIONFISH CEASAR Romaine Lettuce, Aged Parmesan, Garlic Croutons 18

## **Shareables**

STEAK TARTARE 28

Onion Caramel, Egg Yolk Gel, Radish, Capers, Pickled Mustard Seeds, House-Made Potato Chips

TUNA PIZZA\* 26

Truffle Mustard Aioli, Shaved Red Onion, Micro Shiso

**✓ CRISPY ROCK SHRIMP** 23

Gochujang, Japanese Style Aioli

*■* **TUNA CRISPY RICE** 24

Avocado, Spicy Mayo, Sesame Seeds

LOUISIANA STYLE CRAB CAKE 21

Lump Crab, Remoulade, Mixed Greens

**SALMON USUZUKURI** 25

King Salmon, Garlic Paste, Sesame Oil, Soy

**1 LOCAL FRESH CEVICHE\* 25** 

Cucumber, Cilantro, Citrus, Charred Avocado, Red Onion, Serrano, Cucumber

THAI RED CURRY MUSSELS 28

Coconut, Kefir, Lemongrass, Ginger, Pickled Sweet Peppers, Thai Herbs

SPICY GRILLED OCTOPUS 25

Fermented Chile, Crispy Garlic, Crispy Potatoes, Cilantro Aioli

√ VEGAN SLIDERS 25

Beyond Meat, Grilled Onions, Vegan 1000 Island, Vegan American Cheese

MINI MAINE LOBSTER ROLLS 32

Butter Poached Lobster, Griddled Brioche Bun, Chives

#### TABLESIDE HOT ROCKS -

Sliced Wagyu\* 25 With Shoyu Sauce

Sliced A5\* 65 With Shoyu Sauce √ King Oyster Mushroom 18 With Smoked Miso Sauce

Toro Salt Rock 50 With Shoyu Sauce

## • 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





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.

## **Specialty Rolls**

#### ALL STAR\* 25

Spicy Tuna, Hiramasa, Cucumber, Kaiware, Meyer Lemon Kosho, White Garlic Ponzu

#### BEZERK 25

Shrimp Tempura, Avocado, OOBA, Salmon Belly, Brown Butter Aioli, Citrus, Negi, Sweet Soy

#### VOLCANO\* 32

Salmon, Conch, Cream Cheese, Scallions, Volcano Sauce

#### SURF AND TURF\* 32

Seared Wagyu, Avocado, Maine Lobster, Grilled Asparagus, Black Garlic Ponzu, Crispy Onions

#### **▼ THE GODDESS** 19

Tomato, Cucumber, Avocado, Asparagus, Shiso, Sprouts, Sweet Soy

## Land

#### CHICKEN & DUMPLINGS 38

Ricotta Gnudi, Brussel Sprouts, Confit Onions, Lemon Thyme Jus

#### BLACK & BLUE SKIRT STEAK 44

Crispy Fingerling Potatoes, Blue Cheese & Black Garlic Chimichurri

#### GRILLED CENTER CUT FILET 58

8 oz, Robuchon Potatoes, Creamed Spinach, Roasted Shallot and Demi-Glace

#### GRILLED LAMB CHOPS 54

Shisho, Cippolini Onion, Market Potatoes, Mint Chimichurri, Eggplant Puree

#### **ULTIMATE BURGER\*24**

Grilled Double Patty, Balsamic Onions, Smoked Swiss Cheese, Special Burger Sauce Add Applewood Smoked Bacon 4

### Sea

#### **SAUTÉED SCALLOPS** 48

Cauliflower Purée, Piquillo, Golden Raisin, Sea Beans, Spinach, Lemon, Brown Butter

#### PAN SEARED SNAPPER MP

Miso Carrot Purée, Jicama, Apple, Thai Basil, Pea Shoots

#### **LOBSTER CAVATELLI** 42

Florida Sweet Corn, 'Nduja, Cherry Tomatoes, Grilled Green Onion, Cotiia

#### ORA KING SALMON 46

Sweet Potato Purée, Herb Farro, Grilled Asparagus

#### ROASTED GROUPER MP

Polenta Frites, Romesco, Cauliflower, Green Goddess

#### CIOPPINO 32

Clams, Mussels, Shrimp, Local Fish, Tomato & Fennel Saffron Broth, Grilled Bread

#### Enhancements -----

HALF LOBSTER TAIL 25

**GRILLED SHRIMP 14** 

GRILLED SCALLOPS 25

TRUFFLE MP

## **Sides**

■ BRUSSELS SPROUTS 12 POMME PURÉE 10 ■ JPATATAS BRAVAS 10 ■ VGRILLED ASPARAGUS 12 HERB FARRO 10



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.





V Vegan 🚷 Gluten Free 🄰 Spicy



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