$\mathbb{L I O N P I S} \mathbb{H}$
MODERN COASTAL CUISINE

## Starters

(2) LOBSTER BISQUE Tarragon \& Chives 19
(2) 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

J CRISPY ROCK SHRIMP ${ }_{23}$
Gochujang, Japanese Style Aioli
$\checkmark$ 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
(2) THAI RED CURRY MUSSELS 28

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

## (2) SPICY GRILLED OCTOPUS 25

Fermented Chile, Crispy Garlic, Crispy Potatoes, Cilantro Aioli
$\checkmark$ 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

$\checkmark$ King Oyster Mushroom 18
With Smoked Miso Sauce

Toro Salt Rock 50 With Shoyu Sauce

Served with White Balsamic Mignonette and Lemon 1/2 DOZEN $25 \cdot 1$ DOZEN 48

# - Sushi / Sashimi 

YELLOWFIN TUNA* Local 9/18<br>HIRAMASA* Denmark 8/16

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

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## 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

## SURF AND TURF* 32

Seared Wagyu, Avocado, Maine Lobster, Grilled
Asparagus, Black Garlic Ponzu, Crispy Onions
$\checkmark$ THE GODDESS 19
Tomato, Cucumber, Avocado, Asparagus, Shiso, Sprouts, Sweet Soy

## 〕 VOLCANO* 32

Salmon, Conch, Cream Cheese, Scallions, Volcano Sauce

## 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, Cotija

## 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 $25 \quad$ GRILLED SHRIMP 14 GRILLED SCALLOPS 25 TRUFFLE mp

## Sides

(3RUSSELS SPROUTS 12 POMME PURÉE 10 (l)PATATAS BRAVAS 10 GRILLED ASPARAGUS 12 HERB FARRO 10


[^0]:    $\checkmark$ Vegan (3) Gluten Free Spicy

