

Rising Tide

Restaurant & Bar



Open 7 days ---11AM daily
9 AM on Sundays
For Entertainment schedule visit us at
thewaterfrontnj.com
rsvps 6 or more: 609-888-6063

Appetizers

get started right

WINGS (8) | \$15

BONE-IN OR BONELESS

CHOICE OF SAUCE: HOUSE BUFFALO, HONEY BUFFALO, THAI SWEET CHILI, BBQ BOURBON, JALAMANGO, GARLIC PARMESAN, HOT HONEY, CARIBBEAN JERK, WHISKEY GLAZE, ROOT BEER GLAZE
CELERY, BLEU CHEESE OR RANCH

FISH TACOS (3) | \$18

CHOICE OF: COCONUT SHRIMP OR ALE BATTERED COD ARUGULA, MANGO SALSA, PICO DE GALLO, BANG-BANG SAUCE

MOZZARELLA

EN CAROZZA | \$14

EGG BATTERED TEXAS TOAST STUFFED WITH PROSCIUTTO, FRESH MOZZARELLA, PESTO, VODKA SAUCE

CORDON BLEU

BITES (7) | \$13.5

HAM, SWISS, HONEY MUSTARD

CRABBY MAC | \$20

JUMBO LUMP CRABMEAT, FIVE CHEESE GRATIN, GARLIC BREADCRUMBS, PENNE PASTA

CLAMS

CASINO (7) | \$16

MIDDLENECK CLAMS, BACON, ONION, BELL PEPPERS, CELERY, SHARP PROVOLONE, SHERRY COMPOUND BUTTER

GENERAL TSO

CAULIFLOWER | \$14

TOSSED WITH THAI SWEET CHILI, BLACK SESAME, RANCH

NACHOS | \$16.5

BLACKENED CHICKEN, ROASTED STREET CORN, PEPPERS, ONIONS, CHEDDAR, CHIPOTLE AIOLI, SOUR CREAM & SALSA

DUCK

WONTONS (5) | \$16

DUCK CONFIT, BACON, CREAM CHEESE, CORN, HOT HONEY

CHICKEN

DUMPLING (7) | \$14.5

LEMONGRASS, TERIYAKI SAUCE

STREET CORN

QUESADILLA | \$12

ROASTED STREET CORN, PEPPERS, ONIONS, COLBY-JACK, GRILLED TORTILLA, SOUR CREAM, SALSA
ADD BLACKENED CHICKEN \$4

MINI CRAB

CAKES (5) | \$18

JUMBO LUMP CRABMEAT, TARTAR, LEMON

CHEESESTEAK

ROLLS (6) | \$14.5

SERVED WITH CHEDDAR CHEESE SAUCE

ROOT BEER

BACON (3) | \$17

THICK-CUT APPLEWOOD BACON, ROOT BEER BOURBON GLAZE

BEGGARS PURSE

OF BRIE (5) | \$17

PHYLLO DOUGH, SLIVERED ALMONDS, FIG GLAZE

CALAMARI | \$16

CHOICE SAUCE: TRADITIONAL, BUFFALO, ASIAN

EGGPLANT

NAPOLEON | \$14.5

HAND-BREADED, ROASTED RED PEPPERS, SPINACH, MOZZARELLA, MARINARA, BALSAMIC GLAZE

SHRIMP

COCKTAIL (6) | \$17

POACHED COLOSSAL SHRIMP, ZESTY COCKTAIL SAUCE, LEMON

CONNIE'S

MEATBALLS (3) | \$15

HOMEMADE MARINARA, BAKED MOZZARELLA, GARLIC BREAD

MOZZARELLA

STICKS (6) | \$13

SERVED WITH MARINARA

SCALLOPS WRAPPED

IN BACON (5) | \$18

PRETZEL BITES | \$12

SERVED WITH CHEDDAR CHEESE SAUCE & HONEY MUSTARD

COCONUT

SHRIMP (6) | \$17

SERVED WITH RASPBERRY HORSERADISH SAUCE

Salads

cold & crispy

ADD ANY OF THE FOLLOWING TO YOUR SALAD | CHICKEN \$5, SHRIMP \$10, SALMON \$15, CRAB CAKE \$15, SEA SCALLOP \$18, FILET MIGNON \$25

CAESAR | \$11

ROMAINE, HERB CROUTONS, PARMESAN, CAESAR DRESSING

HOUSE | \$11

ARCADIAN BLEND, CUCUMBER, GRAPE TOMATO, CARROT, BALSAMIC DRESSING

FESTIVE | \$14

MIXED GREENS, SUN-DRIED CRANBERRY, CUCUMBER, TOMATO, FETA, CANDIED WALNUTS, RASPBERRY VINAIGRETTE

WEDGE | \$15

ICEBERG, BACON, PECAN, CARROT, GRAPE TOMATO, BLEU CHEESE CRUMBLE & DRESSING

ASIAN | \$16

ROMAINE, MANDARIN ORANGE, SUN-DRIED CRANBERRY, ALMONDS, GRAPE TOMATO, CRISPY ONIONS, SESAME ORIENTAL DRESSING

AHI TUNA | \$22

PEPPER-CRUSTED, SPRING MIX, PECANS, CARROTS, GRAPE TOMATO, SEEDLESS CUCUMBER, WASABI AIOLI CUCUMBER DRESSING

Soup

LOBSTER

BISQUE | \$9

ONION, CELERY, CARROTS PURÉED WITH SHERRY WINE

FRENCH

ONION | \$7

SWISS & MOZZARELLA, VERMOUTH, SHERRY WINE, GARLIC TOSTINI

SOUP DU JOUR | \$6

ASK YOUR SERVER FOR TODAY'S SPECIAL DESIGNED BY EXECUTIVE SOUS CHEF ANDRES ORTIZ

6 PACK FOR THE BACK | \$12

ENJOY YOUR MEAL? FEEL FREE TO REWARD EXECUTIVE CHEF LARRY PUZZELLO AND HIS CULINARY TEAM WITH A BEER AT THE END OF THE NIGHT
NOT INTENDED FOR PERSONAL USE

handhelds

ALL SANDWICHES, WRAPS, AND BURGERS ARE SERVED
WITH KETTLE CHIPS OR TRI-COLOR PASTA SALAD
SUBSTITUTE FRIES FOR \$1.50, ONION RINGS, SWEET
POTATO FRIES, HOUSE SALAD, CAESAR SALAD FOR \$3.50

sandwiches

CAPRESE | \$16

GRILLED CHICKEN, MOZZARELLA, ROASTED RED PEPPERS, BALSAMIC GLAZE, GARLIC TEXAS TOAST

BLACKENED GROUPER | \$20

MANGO SALSA, BANG-BANG SAUCE, LETTUCE, TOMATO, BRIOCHE ROLL

SHORT RIB GRILLED CHEESE | \$20

BRAISED, SWISS, CARAMELIZED ONIONS, GRILLED RYE, SIDE OF HORSERADISH SAUCE

CHEESESTEAK | \$15

SHAVED RIB-EYE, SAUTÉED ONIONS, CHEESE WHIZ, TORPEDO ROLL

RIVER RUEBEN | \$15

TURKEY BREAST, BACON, SWISS, COLESLAW, THOUSAND ISLAND, GRILLED RYE

CRAB CAKE | \$22

PAN-SEARED, TARTAR, LETTUCE, TOMATO, BRIOCHE ROLL

SWEET POTATO BURGER | \$15

SPICED SWEET POTATO & CRANBERRY VEGGIE BURGER, SWISS CHEESE, HOT HONEY SAUCE, LETTUCE, TOMATO, BRIOCHE ROLL

CHICKEN CHESAPEAKE | \$24

CHICKEN CUTLET, JUMBO LUMP CRAB, LOBSTER BISQUE, LETTUCE, TOMATO, BRIOCHE ROLL

HOT HONEY CHICKEN SANDWICH | \$16

GRILLED OR FRIED, AMERICAN CHEESE, BACON, LETTUCE, TOMATO, BRIOCHE ROLL

LOBSTER ROLL | \$25

CELERY, LEMON, MAYONNAISE, TARRAGON, BUTTERED SPLIT TOP ROLL, CAPRESE SALAD

Flatbreads

light & earthy

PLAIN | \$11

MOZZARELLA, PARMESAN, MARINARA

FIG GLAZE | \$14

PROSCIUTTO, MOZZARELLA, ARUGULA

CHICKEN JALAMANGO | \$15

JALAMANGO TENDERS, PEPPER JACK CHEESE, CRUSHED RED PEPPER

{ Many of our items are entirely gluten free or
can be made to order gluten free by
excluding items. Please ask your server for
more information. }

wraps & burgers

ROMA ROLL UP | \$15

HAND-BREADED EGGPLANT, ROASTED RED PEPPERS, FRESH MOZZARELLA, ARUGULA, TOMATO, BALSAMIC GLAZE, GRILLED FLOUR TORTILLA

TENNESSEE WRAP | \$17

HAND-BREADED CHICKEN TENDERS, BACON, PEPPER JACK, COLESLAW, LETTUCE, TOMATO, BOURBON BBQ SAUCE, GRILLED FLOUR TORTILLA

MEDITERRANEAN WRAP | \$16

GRILLED CHICKEN, ROASTED RED PEPPERS, MOZZARELLA, PESTO AIOLI, LETTUCE, TOMATO, GRILLED FLOUR TORTILLA

CHICKEN JALAMANGO WRAP | \$16

GRILLED CHICKEN, JALAMANGO GLAZE, MANGO SALSA, COLESLAW, LETTUCE, TOMATO, TORTILLA

CRABBY WRAP | \$24

CRAB CAKE, SWISS CHEESE, BACON, THAI SWEET CHILI AIOLI

LARRY BURGER | \$16.5

1/2LB ANGUS BRISKET & SHORT RIB, SWISS, MUSHROOM, ONIONS, GRILLED GARLIC BUTTER BRIOCHE ROLL

WATERFRONT BURGER | \$16.5

1/2LB ANGUS BRISKET & SHORT RIB, TRENTON PORK ROLL, AMERICAN CHEESE, LETTUCE, TOMATO, BRIOCHE ROLL

CHEESEBURGER | \$15

1/2LB ANGUS BRISKET & SHORT RIB, AMERICAN CHEESE, LETTUCE TOMATO, BRIOCHE ROLL

WHISKEY GLAZE BURGER | \$17

1/2LB ANGUS BRISKET & SHORT RIB, CRISP BACON, ROOT BEER GLAZE, FRIZZLED ONIONS, MOZZARELLA, BRIOCHE ROLL

SURF & TURF BURGER | \$18.5

1/2LB ANGUS BRISKET & SHORT RIB, PANKO SHRIMP, PEPPER JACK, COLESLAW, LETTUCE, TOMATO, BANG-BANG SAUCE, BRIOCHE ROLL

Baskets

pub style

HAND-BREADED, SERVED WITH FRIES
SUBSTITUTE ONION RINGS, SWEET POTATO FRIES,
HOUSE SALAD, CAESAR SALAD FOR \$3.50

BUTTERMILK CHICKEN TENDERS (4) | \$18

CHOOSE ONE SAUCE: HONEY MUSTARD OR BBQ SAUCE

THE COD (4) | \$22

NORTH ATLANTIC ALE BATTERED, TARTAR SAUCE

FRIED SHRIMP (10) | \$24

ZESTY COCKTAIL SAUCE

COCONUT SHRIMP (10) | \$25

RASPBERRY HORSERADISH SAUCE

Main Dish

THESE WATERFRONT FAVORITES HAVE BEEN CAREFULLY SELECTED BY THE HIGHLY REGARDED EXECUTIVE CHEF LARRY PUZZELLO

ALL ENTREES SERVED WITH DINNER ROLLS & BUTTER
ADD ON HOUSE OR CAESAR SALAD FOR \$3

CHICKEN NAPOLI | \$27

GRILLED CHICKEN, PROSCIUTTO,
SPINACH, ROASTED RED PEPPERS,
MOZZARELLA CHEESE, PINK VODKA
SAUCE, SAFFRON RICE, VEGETABLE

TORTELLINI MICHAEL- ANGELO | \$28

SHRIMP, CHICKEN, BACON, PEAS,
VODKA SAUCE, TRI-COLOR TORTELLINI

STUFFED CAJUN GROUPE | \$34

CRABMEAT STUFFING, CAJUN CREAM
SAUCE, SAFFRON RICE, VEGETABLE

CHICKEN CHESAPEAKE | \$34

TWIN BREADED CUTLETS, JUMBO
LUMP CRABMEAT, LOBSTER SHERRY
CREAM, YUKON GOLD MASHED
POTATO, VEGETABLE

SEAFOOD NEWBERG | \$42

SHRIMP, SCALLOPS, JUMBO LUMP
CRABMEAT, LOBSTER SHERRY CREAM,
SAFFRON RICE

SANTA FE CHICKEN | \$25

BLACKENED CHICKEN BREAST,
ROASTED STREET CORN, SAUTÉED
ONIONS, ROASTED RED PEPPERS,
COLBY-JACK CHEESE, CAJUN CREAM,
SAFFRON RICE, VEGETABLE

MALIBU MAHI MAHI | \$30

BLACKENED, MALIBU MANGO SALSA,
SAFFRON RICE, VEGETABLE

LEMON PEPPER SALMON | \$30

WHITE WINE LEMON BEURRE BLANC,
SAFFRON RICE, VEGETABLE

CHICKEN POMADORA | \$26

GRILLED CHICKEN, WHITE WINE,
GARLIC & OIL, DICED TOMATOES,
PARMESAN, BALSAMIC GLAZE, PENNE

WHISKEY SEA BASS | \$39

JACK DANIEL'S WHISKEY GLAZE,
BLACK SESAME SEEDS, SAFFRON RICE,
VEGETABLE

SHRIMP & SCALLOPS SCAMPI | \$38

SUN-DRIED TOMATOES,
BROCCOLI, GARLIC, LEMON
BEURRE BLANC, LINGUINI

POT ROAST | \$27

DEMI-GLAZE, FRIZZLED ONIONS,
YUKON GOLD MASHED POTATO,
VEGETABLE

SHRIMP & SCALLOPS FRA DIAVOLO | \$38

SPICY MARINARA, LINGUINI

BARNEGAT SEA SCALLOPS | \$37

PAN-SEARED, SPINACH, ROASTED
STREET CORN TAPENADE, SAFFRON
RICE

TERIYAKI STIR FRY BOWL | \$27

SAUTÉED CHICKEN & SHRIMP, MIXED
VEGETABLE STIR FRY, TERIYAKI
SAUCE, SAFFRON RICE

WHISKEY GLAZED SALMON | \$30

NORTH ATLANTIC, JACK DANIEL'S
WHISKEY GLAZE, BLACK SESAME
SEEDS, SAFFRON RICE, VEGETABLE

PENNE VODKA | \$19

SIGNATURE PINK VODKA SAUCE
ADD CHICKEN \$5, SHRIMP \$10,
SEA SCALLOPS \$15,
ADD COMBO SCALLOPS, CRAB,
SHRIMP \$18

CHICKEN PARMESAN | \$24

CHICKEN CUTLETS, MARINARA SAUCE
MOZZARELLA, LINGUINI

THE RIB EYE | \$42

14OZ GRILLED, MUSHROOMS,
ONIONS, DEMI-GLAZE, YUKON GOLD
MASHED POTATO, VEGETABLE

THE FILET | \$42

8OZ PAN-SEARED, GARLIC-HERB
COMPOUND BUTTER, YUKON GOLD
MASHED POTATO, VEGETABLE, SIDE
CABERNET DEMI-GLAZE
ADD CRAB CAKE \$15, SHRIMP
SCAMPI \$10

NEW YORK STRIP STEAK | \$37

14OZ GRILLED, GARLIC-HERB
COMPOUND BUTTER, FRIZZLED
ONIONS, YUKON GOLD MASHED
POTATO, VEGETABLE, SIDE
CABERNET DEMI-GLAZE

PENNE PRIMAVERA | \$23

BROCCOLI, ZUCCHINI, SQUASH,
DICED TOMATO, ROASTED RED
PEPPERS, GARLIC & OIL,
BALSAMIC GLAZE

SHORT RIB GNOCCHI | \$28

BRAISED SHORT RIB TOSSED IN
GORGONZOLA CREAM SAUCE,
POTATO GNOCCHI, FRIZZLED ONIONS

Extra Sides

FRIES | \$5

SWEET POTATO
FRIES | \$11

ONION RINGS | \$11

MASHED
POTATO | \$5

SAFFRON RICE | \$5

VEGETABLES | \$4

SMALL HOUSE
SALAD | \$5

SMALL CAESAR
SALAD | \$5

Sweets

THE RISING TIDE

TARTUFO | \$8

VANILLA & CHOCOLATE
GELATO, BITTERSWEET
CHOCOLATE SHELL, CHERRY &
ALMOND AT ITS CENTER

CHEESECAKE | \$10

JUNIOR'S NEW YORK STYLE

REESE'S PB CHEESECAKE | \$11

PEANUT BUTTER CUP,
PEANUT BUTTER SAUCE,
CHOCOLATE DRIZZLE

CARROT CAKE | \$12

SKYSCRAPER, TRIPLE
LAYERED, CREAM CHEESE
FROSTING

LUMINARY LAVA CAKE | \$10

MOLTEN CHOCOLATE CAKE
WITH A MELTED CHOCOLATE
CORE, SCOOP VANILLA ICE
CREAM

GODIVA CHOCOLATE CAKE | \$9

RICH & DECADENT LAYERED
CHOCOLATE CAKE

FRIED OREO | \$10

OREO COOKIE BATTERED IN A
BUTTERMILK FUNNEL CAKE,
POWDERED SUGAR, VANILLA
ICE CREAM

THE SCOOP | \$6

VANILLA OR
CHOCOLATE ICE CREAM
À LA MODE WITH ANOTHER
DESSERT...\$3



Kids

menu

\$7.99

SERVED WITH FRENCH
FRIES

GRILLED CHEESE

CHICKEN TENDERS

GRILLED CHICKEN

CHEESE BURGER

CHEESE QUESADILLA

PENNE PASTA WITH
BUTTER OR MARINARA

Waterfront Signature Cocktails

ORANGE CRUSH | \$9

STOLI O, TRIPLE SEC, ORANGE JUICE, SPRITE

TROPICAL CRUSH | \$9

TITO'S, BACARDI COCONUT, TRIPLE SEC, ORANGE JUICE, CRANBERRY JUICE

SUMMER-TIME SPRITZ | \$9

STOLI CUCUMBER, LIME JUICE, BASIL, WATERMELON PUREE, CLUB SODA

SHARK BITE | \$9

BACARDI COCONUT, BLUE CURACAO, PINEAPPLE JUICE, GRENADINE

ISLAND SANGRIA | \$10

MELON LIQUEUR, CRUZAN PINEAPPLE, BACARDI COCONUT, ORANGE JUICE, MERLOT

ORANGE MOJITO | \$10

BACARDI COCONUT, SIMPLE SYRUP, MUDDLED ORANGE SLICES & MINT LEAVES, CLUB SODA

STEVE'S SUNSET FIZZ | \$9

GIN, ST. GERMAIN, CLUB, SPLASH OF CRANBERRY

RISE & TIDE MIMOSA | \$9

CREME DE STRAWBERRY, WATERMELON PUREE, CHAMPAGNE

ISLAND ESCAPE | \$9

CRUZAN MANGO, PEACH SCHNAPPS, ORANGE JUICE, PINEAPPLE JUICE, GINGER ALE, GRENADINE

ORANGE CREAMSICLE | \$10

VANILLA VODKA, LICOR 43, ORANGE JUICE, TOPPED WITH WHIPPED CREAM

WATERFRONT PALOMA | \$12

CASSAMIGOS BLANCO TEQUILA, LIME JUICE, GRAPEFRUIT JUICE, CLUB SODA

SPICY RITA | \$10

21 SEEDS CUCUMBER JALAPENO TEQUILA, LIME JUICE, SOUR MIX, CLUB SODA, SALT RIM

DEEP DALY | \$9

DEEP EDDY'S SWEET TEA VODKA, LEMONADE, CLUB

UPSIDE-DOWN PINEAPPLE | \$9

UV CAKE VODKA, PINEAPPLE JUICE

ROOT BEER FLOAT | \$10

VANILLA VODKA, LICOR 43, ROOT BEER, TOPPED WITH WHIPPED CREAM

LEMON BASIL REFRESHER | \$10

VODKA, LIMONCELLO, LEMONADE, MUDDLED BASIL, CLUB

THE PAIN KILLER | \$9

MYERS'S DARK RUM, CREAM OF COCONUT, ORANGE JUICE, PINEAPPLE JUICE, TOPPED WITH NUTMEG

CUCUMBER COOLER | \$9

STOLI CUCUMBER, SIMPLE SYRUP, MUDDLED LIMES & FRESH MINT, CLUB

VOODOO

CRUZAN RUMS: BANANA, PINEAPPLE, MANGO, BACARDI COCONUT, CRANBERRY JUICE, PINEAPPLE JUICE

MERMAID WATER

CAPTAIN MORGAN, BACARDI COCONUT, BLUE CURACAO, LIME JUICE, PINEAPPLE JUICE

MANGO TANGO

CRUZAN MANGO, BACARDI COCONUT, TRIPLE SEC, LIME JUICE, ORANGE JUICE

PINEAPPLE MARGARITA

TEQUILA, TRIPLE SEC, LIME JUICE, ORANGE JUICE, PINEAPPLE JUICE

PIRATE PUNCH

BACARDI COCONUT, AMARETTO, CRANBERRY JUICE, PINEAPPLE JUICE, ORANGE JUICE, GRENADINE

HBIC

GREY GOOSE, TRIPLE SEC, LIME JUICE, CRANBERRY JUICE, CHAMPAGNE

Bucket List

\$16

Craft Beer

DOGFISH HEAD | 60 MINUTE IPA | \$6.50

BREWED WITH A SLEW OF GREAT NORTH WESTERN HOPS. BALANCED EAST COAST IPA WITH A CITRUSY PERSONALITY. 6% ABV

NEW BELGIUM | FAT TIRE | \$6.50

CRISP, CLEAN, AROMAS OF CARAMEL & BISCUIT. 5.2% ABV

SHIP BOTTOM | THE SHACK | \$9.50

HOPS WITH EARTHY, TROPICAL & STONE FRUIT FLAVOR. 6.3% ABV

SHIP BOTTOM | BARNEGAT LAGER | \$9.50

GERMAN STYLE LAGER WITH SUBTLE FRUIT FLAVOR. 6.3% ABV

SHIP BOTTOM | HOP & HAZY | \$9.50

CREAMY AROMAS OF CITRUS WITH HINTS OF EARTHY PINE. 6.3% ABV

EVIL GENIUS | STACY'S MOM | \$8.00

AMERICAN DRY HOPPED IPA SOFT ON THE PALATE WITH LOW BITTERNESS. 7.5% ABV

CAPE MAY BREWING | IPA | \$7.50

FLORAL & CITRUS NOTES, SLIGHT BITTERNESS WITH A ZESTY FINISH. 6.3% ABV

CAPE MAY BREWING | THE BOG | \$9.00

SWEET VIBRANT & REFRESHING WITH BURSTS OF CRANBERRY AND LEMONADE. 3.9% ABV

ASBURY PARK BREWERY | SEA DRAGON- 16OZ | \$11

UNFILTERED EAST COAST IPA LOADED WITH HOPS, CITRUS & PINE. CLASSIC BITTER FINISH. 7% ABV

Beer

DRAFTS | PINTS

MILLER LITE	2.50
COORS LIGHT	5.00
BUD LIGHT	5.00
YUENGLING	5.00
SAM ADAMS	8.00
KANE HEAD HIGH	8.25
BLUE MOON	7.00
LEINENKUGEL	7.25

BOTTLES

MILLER LITE	5.00
COORS LIGHT	5.00
BUD LIGHT	5.00
BUDWEISER	5.00
YUENGLING	5.25
MICHELOB ULTRA	5.25
BECKS	6.25
STELLA	6.25
BLUE MOON	7.00

LANDSHARK	6.25
CORONA	6.25
CORONA LIGHT	6.25
CORONA PREMIER	6.25
HEINEKEN	6.25
HEINEKEN LIGHT	6.25
HEINEKEN 0%	6.25
GUINNESS	7.75
MODELLO	6.25
PACIFICO	6.25

MISC

WHITE CLAW BLACK CHERRY, MANGO, OR WATERMELON	7.00
HIGH NOON PEACH OR PINEAPPLE	9.00
MIKES HARD LEMONADE	6.00
TWISTED TEA	6.00
FISHERS ISLAND LEMONADE	11.00
SURFSIDE ICED TEA, LEMONADE, HALF & HALF	8.00
RED BULL	5.00
BOTTLED WATER	2.50

wine list

WHITE

CANYON ROAD

PINOT GRIGIO, CHARDONNAY, SAUVIGNON BLANC, MOSCATO, WHITE ZINFANDEL

RUFFINO PINOT GRIGIO

PEAR, LEMON, STONE

BOTTEGA VINAIA PINOT GRIGIO

GREEN APPLE, LIME, MINERALS

SIMI CHARDONNAY

TREE FRUIT, OAK, CITRUS

CHATEAU SOUVERAIN SAUVIGNON BLANC

GRAPEFRUIT, GUAVA, LIME, MELON, ORANGE BLOSSOM

BAREFOOT RIESLING

TREE FRUIT, HONEY

RED

CANYON ROAD

PINOT NOIR, CABERNET SAUVIGNON, MERLOT

DISEÑO MALBEC

BLUEBERRY, SPICE, CHOCOLATE, COFFEE

CHATEAU SOUVERAIN CABERNET SAUVIGNON

TOBACCO, BLACKBERRY, SMOKE

ALEXANDER VALLEY CABERNET SAUVIGNON

OAK, PLUM, EARTHY NOTES

CHATEAU SOUVERAIN MERLOT

CRANBERRY, BLACK CHERRY, VANILLA

DUCAROSSO CHIANTI RISERVA

VANILLA, BALSAMIC

HAHN ESTATE PINOT NOIR

BERRIES, VANILLA, OAK

GLASS | BOTTLE

7 | 24

9 | 34

X | 42

12 | 42

9 | 34

8 | 30

7 | 24

X | 35

9 | 34

X | 50

9 | 34

X | 40

9 | 34

JEAN DORSENE BRUT

CITRUS, GREEN APPLE

GLASS \$7 | BOTTLE \$24

LA MARCA PROSECCO MINI SPLITS & 750ML

GREEN APPLE, HONEY, GRAPEFRUIT

MINI SPLIT \$10 | BOTTLE \$35

Sparkling & Rosé

LE VIELLE FERME ROSÉ

CHERRY, PLUM, VIOLET

GLASS \$8 | BOTTLE \$32

SUSHI MENU

SUSHI PREP TIMES AND OTHER MENU ITEMS DIFFER AND ARE SERVED SEPARATELY



APPETIZERS

- 3.00 SUSHI WHITE RICE MIXED WITH VINEGAR
- 5.00 CRISPY SIDE SALAD GINGER DRESSING
- 3.50 MISO SOUP
- 6.50 EDAMAME
- 7.50 GYOZA (CHOICE OF STEAMED OR FRIED)
- 6.50 SEAWEED SALAD
- 7.00 VEGETABLE SPRING ROLL
- 11.00 KANI SALAD
- 7.50 SHRIMP SHUMAI

SUSHI/SASHIMI PER PIECE

- 3.00 CRAB STICK
- 4.00 EBI
- 4.00 TUNA
- 4.00 SALMON
- 4.00 EEL
- 4.00 YELLOWTAIL
- 4.00 TOBIKO
- 4.00 OCTOPUS
- 4.00 ESCOLAR
- 4.00 MASAGO



ROLLS/HAND ROLLS

- 6.00 KAPPAMAKI (CUCUMBER ROLL)
- 7.50 AVOCADO ROLL
- 8.00 TEKKAMAKI (TUNA ROLL)
- 8.00 SALMON ROLL
- 9.00 CALIFORNIA ROLL
 - Crab stick, Cucumber, Avocado
- 10.00 SPICY ROLL
 - Choice of Tuna, Salmon, Yellowtail, or Shrimp with Cucumber
- 12.00 EEL ROLL
 - Eel, Cucumber, Avocado, Eel Sauce
- 7.50 CRAB STICK ROLL
- 8.00 SWEET POTATO ROLL
- 10.00 AVOCADO & CHOICE OF TUNA OR SALMON
- 11.00 PHILADELPHIA ROLL
 - Smoked Salmon, Cream Cheese, Cucumber
- 11.00 ALASKA ROLL
 - Salmon, Cucumber, Avocado
- 13.00 NEGI HAMACHI ROLL
 - Yellowtail, Avocado, Cucumber, Scallion with Wasabi Mayo
- 8.00 VEGETARIAN ROLL
 - Carrot, Avocado, Cucumber

EXTRAS/SUBSTITUTIONS

- 1.00 AVOCADO
- 1.00 CREAM CHEESE
- 1.00 EXTRA SAUCE
- 2.00 SOY PAPER
- 2.00 RICE PAPER



RICE BOWLS

CHIRASHI BOWL
Rice with assorted Fish
20.00

VEGETARIAN BOWL
RICE, CUCUMBER, CARROT,
AVOCADO, LETTUCE WITH SWEET
SAUCE, SPICY MAYO, WASABI
MAYO, JAPANESE MAYO
14.00

SPICY POKE BOWL
CHOICE OF TUNA OR SALMON, MIXED
GREEN, CUCUMBER, CARROT,
AVOCADO, RICE, SEAWEED SALAD,
FRIED ONION, SPICY MAYO
18.00

SPECIALTY ROLLS

OLD BARNEY ROLL
FRIED TEMPURA SHRIMP, CUCUMBER,
AVOCADO ROLL TOPPED WITH TUNA, WHITE TUNA,
SWEET AND SPICY SAUCE
18.00

RAINBOW ROLL
CALIFORNIA ROLL TOPPED WITH ASSORTED FISH
16.00

KAMIKAZE ROLL
SPICY TUNA CUCUMBER ROLL
TOPPED WITH WHITE TUNA, JALAPENO, SRIRACHA,
WASABI MAYO AND SPICY MAYO
18.00

SHRIMP TEMPURA ROLL
FRIED TEMPURA SHRIMP, CUCUMBER,
AVOCADO WITH SWEET AND SPICY SAUCE
12.00

JERSEY ROLL
SPICY TUNA, CUCUMBER,
AVOCADO ROLL TOPPED WITH MASAGO,
SPICY SAUCE
15.00

CRUNCHY ROLL
CHOICE OF TUNA, SALMON OR SHRIMP, CUCUMBER,
AVOCADO ROLL TOPPED WITH TOBIKO, MASAGO,
TEMPURA CRISPY, SPICY MAYO
16.00

SUMMER ROLL
CARROT, CUCUMBER, AVOCADO, LETTUCE,
SPICY SHRIMP WRAPPED IN RICE PAPER SERVED WITH SWEET CHILI SAUCE
17.00

WATERFRONT ROLL
TUNA, SALMON, CREAM CHEESE, AVOCADO,
CRAB STICK WRAPPED IN THINLY SLICED CUCUMBER
WITH SPICY MANGO SAUCE, JALAPENO SAUCE
NO RICE OR SEAWEED
19.00

WOODEN JEFFY ROLL
TEMPURA SHRIMP TOPPED WITH JUMBO
CRAB AND MANGO SRIRACHA SAUCE
19.00

SPECIALTY PLATTERS

SERVED WITH MISO SOUP AND
SALAD

VEGETABLE PLATTER
1 Avocado Roll, 1 Sweet Potato Roll, 1 Vegetarian Roll
25.00

CALIFORNIA PLATTER
3 California Rolls
29.00

SPICY PLATTER ROLL
1 Spicy Tuna Roll, 1 Spicy Salmon Roll,
1 Spicy Shrimp Roll
32.00

SUSHI/SASHIMI PLATTER
10 Pieces Assorted Fish Choice of Sushi or Sashimi
40.00

SPIDER ROLL
TEMPURA SOFT SHELL CRAB, AVOCADO AND CUCUMBER ROLL
TOPPED WITH SWEET AND SPICY MAYO, TOBIKO
16.00

CREAMY CRAB ROLL
FRIED CRAB STICK, TEMPURA, CUCUMBER, CREAM CHEESE,
AVOCADO ROLL TOPPED WITH TEMPURA CRISPY,
SCALLIONS, WASABI MAYO
17.00

BANGKOK ROLL
SPICY TUNA, CUCUMBER ROLL TOPPED WITH SCALLOP
SRIRACHA, SPICY MAYO, JALAPENO SAUCE
19.00

DYNAMITE ROLL
SPICY TUNA, CUCUMBER ROLL TOPPED WITH TUNA,
RICE CRISPY, SPICY MAYO
19.00

SHRIMP LOVER ROLL
TEMPURA SHRIMP, CUCUMBER, AVOCADO ROLL TOPPED WITH
SHRIMP, AVOCADO, SPICY MAYO AND SWEET SAUCE
19.00

LOBSTER ROLL
LOBSTER SALAD, ASPARAGUS, AVOCADO
17.00

JUMBO CRAB ROLL
JUMBO CRAB MEAT, CUCUMBER, AVOCADO,
MASAGO, SPICY MAYO
18.00

EASTER ROLL
TUNA, AVOCADO ROLL TOPPED WITH SALMON
19.00

RISEING TIDE ROLL
TEMPURA SHRIMP, CREAM CHEESE TOPPED WITH SPICY TUNA,
RICE CRISPY, SWEET AND SPICY MAYO SAUCE
19.00



LOVE BOAT FOR 2
1 Spicy Tuna Roll, 1 Spicy Yellowtail Roll,
1 Spicy Salmon Roll, 1 Shrimp Tempura Roll,
10 pieces of Sushi or Sashimi
80.00

FAMILY BOAT FOR 4
1 Spicy Yellowtail Roll, 1 Shrimp Tempura Roll,
1 Spicy Tuna Roll, 1 Spicy Salmon Roll,
24 pieces of Sushi or Sashimi
140.00

OMAKASE
Chef Choice 1 Roll, 3 pieces of Sushi, 3 pieces of
Sashimi
38.00

Wf