




SUMMER RESTAURANT WEEK 2010

LUNCH

FISHTAIL

BY DAVID BURKE

APPETIZERS

| | | | |
|--|----|---|----|
| BLUE CRAB CALIFORNIA ROLL wasabi, ginger and soy | 12 |  LOBSTER DUMPLINGS soy ginger butter | 14 |
| INARI SUSHI soy bean cup, shrimp, tempura crunch and spicy mayo | 14 | DRY ROASTED ANGRY MUSSELS chili oil, basil and lemon | 12 |
|  YESTERDAY'S SOUP | 11 | TRIO OF TUNA "CRUDO" big eye tuna with caviar tuna tartare, asparagus and sea urchin | 19 |
| FISHTAIL CHOPPED SALAD chickpeas, peppers, cucumbers, mint, hearts of palm, baby peas, picholine olives, bacon, asparagus and feta cheese | 14 | PRETZEL CRUSTED CRABCAKE poppy seed honey, mango, corn relish | 15 |
|  THE ORGANIC "WEDGE" blue cheese dressing, pecans, tomato vinaigrette and candied bacon | 12 |  TEMPURA CALAMARI thai chili dipping sauce | 12 |






CLASSIC RAW BAR

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|---------------------------------------|------------------|
| SHRIMP COCKTAIL | 3 pc/14; 4 pc/16 |
| EAST COAST OYSTERS | 3.25/piece |
| WEST COAST OYSTERS | 3.50/piece |
| LITTLE NECK CLAMS | 1.25/piece |
| LOBSTER COCKTAIL | |
| ½ lobster | 12.50 |
| whole lobster | 23 |
| SANTA BARBARA SEA URCHIN | MP |
| with cucumber, ginger and green onion | |

THE FISHTAIL TOWERS

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|---|----|
| COCKTAIL COLLECTION ½ lobster, 2 shrimp, mussels and seafood salad ceviche | 24 |
| SHELLFISH TOWER (FOR TWO OR THREE) ½ lobster, 3 shrimp, 3 oysters, 3 clams, mussels and seafood salad ceviche | 35 |
| SHELLFISH TOWER (FOR FOUR OR MORE) 1 lobster, 5 shrimp, 5 oysters, 5 clams, mussels and seafood salad ceviche | 59 |





ENTREES

| | | | |
|---|-----|---|----|
| MONTAUK LOBSTER ROLL shoestring fries and cole slaw | 19 | SEARED SEA SCALLOPS asparagus and grapefruit salad | 22 |
|  FISHTAIL BURGER bacon cheeseburger on an english muffin served with french fries | 15 |  PAN ROASTED ATLANTIC SALMON roasted fennel and red curry foam | 22 |
|  BIG EYE TUNA BURGER wasabi mayonnaise and french fries | 18 |  BAY SCALLOP CARBONARA penne rustica, english peas, oven dried tomato and bacon | 17 |
|  ROASTED BRANZINO served with your choice of: provencale sauce, caper herb vinaigrette, or asian mushroom vinaigrette | M/P | | |

SIDES 5.50 each or 3 for 15

| | | |
|--------------------------|----------------------------------|--------------------------|
| ROASTED NEW BEETS | FRENCH FRIES "PERSILLADE" | SAUTEÈD MUSHROOMS |
| ASPARAGUS TEMPURA | | GARLICKY SPINACH |

DESSERTS

| | | | |
|---|----|---|----|
|  BUTTERSCOTCH PUDDING caramel popcorn | 10 |  TRIO OF SORBET | 8 |
|  CHOCOLATE TORTE mint chip ice cream | 10 | DAVID BURKE'S CHEESECAKE LOLLIPOP TREE raspberries and bubblegum whipped cream (\$10 supplement or in lieu of two desserts with the prix fixe) | 16 |
|  ROASTED APRICOTS ricotta cream | 8 | | |

Restaurant Week
Three Courses \$24.07



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