

SUSHI



SPICY TUNA – 20
SPICY MAYO, CUCUMBER,
WASABI TOBIKO, SESAME

THOREAU'S ROLL – 24
SPICY TUNA, ASPARAGUS, PEACH, SEARED TUNA,
AJI MAYO, MANGO, ARARE

HOLLYWOOD ROLL – 19
CRAB, CUCUMBER, AVOCADO, MASAGO, SESAME

THE NEW FRY – 20
SPICY SALMON, AVOCADO, CREAM CHEESE,
SPICY MAYO, SWEET SOY, SESAME

YOGIE ROLL – 32
A5 WAGYU, SHRIMP TEMPURA, ASPARAGUS, SHISHITO
CHIMUCHURI, FRIED SHALLOTS

GREEN DRAGON (V) – 18
SHIITAKE, TAMAGO, AVOCADO, PICKLED CARROTS,
CUCUMBER, SWEET POTATO, SOY PAPER

ROLLO MI BLANCO- 21
EBI, CUCUMBER, LYCHEE, HAMACHI, RICE CRISPS,
TOFU

ATLANTIC SALMON BUBU – 17
SEARED SALMON, SOY UZU SAUCE, ARARE, CHIVE

PLEASANT BAY GRENADES- 23
SPICY SCALLOPS, EBI, EEL SAUCE, MASAGO

JALAPEÑO YELLOWTAIL – 18
YELLOW TAIL, YUZU PONZU, JALAPEÑOS, CILANTRO

SERRANO SASHIMI COMBO – 32
TUNA, HAMACHI, SALMON, SERRANO, SOY UZU,
CRISPY SHALLOTS, CILANTRO

SUSHI TACOS - 26
NORI, TUNA, SALMON, HAMACHI

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BUBBLES & COCKTAILS



Veuve Clicquot

Bin	
20 Rosé Brut	27 150
7 Yellow Label	23 135
17 La Grande Dame Brut, 2012	295
8 La Grand Dame Rosé, 2006	450

Cocktails

Le Kir de Madame 25

Crème de cassis, Veuve Clicquot

Madame Clicquot in Mexico 25

Volcan Blanco Tequila, Lime, Grand
Marnier, Veuve Clicquot

Madame Clicquot in Havana 25

Diplomatic Planas Blanco Rum, Lime,
Mint, Veuve Clicquot

The Lavender French 75 25

Hendricks Gin, Lemon, Lavender,
Veuve Clicquot

RAW BAR & BITES



Raw Bar

Dollar Oyster Special!

Rotating Selection of Locally Crafted Oysters per 1/2 dozen

only between 3pm - 5pm on the Veuve Verandah
Mignonette, Cranberry Horseradish,
Cocktail Sauce*

Poached Shrimp 24

½ Dozen Lemongrass-Poached Shrimp,
Avocado, Chili Cocktail Sauce

Bites

Artisanal Cheese Selection 31

Served with Traditional Accompaniments

Charcuterie 34

Artisanal Meats, Toast, Fig Chutney

Tuna Katsu Sliders 26

Wasabi, Sesame Slaw*

Confit Duck Bao Buns 25

Cranberry Hoisin, Pickles

Truffle Fries 13

Aged Parmesan, Mornay Sauce

Korenn Chicken 22

Macadamia Sesame Brittle, Chimichurri, Kimchi
Remoulade