

# OCEAN ENTREES

## ★★★Nemo' signature dish: MISO BROILED SEA BASS

*citrus-ginger butter sauce, steamed rice or potato purée, asparagus, carrot tempura* 33.50 **salmon** 25.95

## LOBSTER & SHRIMP PAPPARDELLE PASTA \*

*with Maine lobster, applewood bacon, leeks, corn, peas smoked portobello and sherry- lobster cream sauce* 25.50

## ★★★PAN SEARED PREMIUM COBIA

*Mediterranean herbs potato, roasted baby beets, poached tomato, bacon, lemon-almond skordalia* 26.95

## GRILLED FLORIDA KEYS HOGFISH (when available)

*coconut milk polenta, French haricot, papaya-lemongrass beurre blanc, tropical fruits salsa* 27.95

## SWORDFISH "CIOPPINO"\*

*saffron crab risotto, clams, shrimp, calamari, chorizo in a grilled tomato and red wine broth* 26.95

## PAN SEARED BLACK GROUPER

*with a mushroom crust, sauteed grapes, risotto Swiss chard and cardamom-orange demi-glace* 28.95

## VOLCANO YELLOWTAIL SNAPPER(reg ,spicy or Indian)

*grilled filet topped with a melting Asian aioli, natural sauce, wok vegetables, steamed rice* 26.50

## GRILLED BRANZINO

*with sauteed artichokes, pesto potato, feta and a tomato, olive and pine nut warm vinaigrette* 28.95

## GROUPER "MIXED GRILL"

*with grilled calamari and shrimp, asparagus, fennel grilled tomato sauce, feta, balsamic glaze* 26.95

## PAN SEARED REDFISH

*toasted almonds, quinoa cake, Swiss chard, coconut milk molasses, crispy sweet potato* 26.50

## ★★★SEARED U-8 JUMBO DRY SCALLOPS\*

*steamed clams, creamy roasted corn sauce, pork belly orange zest spinach & tomato grain risotto* 28.95

## HOT & CRUNCHY GROUPER BOWL

*crispy black grouper, sweet & spicy crust, pineapple slaw, candied walnuts, creamy mango sauce, rice* 19.95

## BLACKENED TANDOORI FISH (salmon or redfish)

*yogurt-cumin and dill sauce, quinoa cake, mango chutney sauteed green beans and cherry tomatoes* 25.95

## GINGER STEAMED FISH (Snapper or Salmon)

*bok choy, haricot, broccolini, shiitake, steamed rice shoyu soy-lime warm dressing* 25.95

## ★★★SAUTEED FILET OF MEDITERRANEAN BASS

*beans and ham cassoulet, seared foie gras, apple tempura, pomegranate infused veal reduction* 30.95

## GRILLED SCOTTISH SALMON

*red wine-star anise reduction, vegetable risotto braised pearl onion and sauteed spinach* 25.50

## ★★★ PRIME TUNA ★★★

*served: blue, flash seared, rare, medium-rare, medium (cooked through) or medium well*

**EAST\***: pan seared, Asian crust, baby bok choy

*shiitake, fruity miso-soy sauce and side of steamed rice* 28.95

**WEST\***: peppercorn crust, exotic mushrooms, asparagus

*mashed potato, sauteed garlic spinach, cognac demi-glace* 28.95

**INDIAN\***: blackened tandoori spices, yogurt raita and dill sauce

*rice, mango chutney, sauteed green beans and cherry tomatoes* 28.95

**FRESH HERBS GRILLED TUNA with warm goat cheese\***

*roasted tomato puree, grilled asparagus, lobster risotto, balsamic* 29.95

## DEEP BLUE

### NEMO'S ULTIMATE MISO SEA BASS

*with truffle-lobster risotto, braised baby bok-choy asparagus tempura and our famous citrus-ginger butter sauce* 38.95

### GRILLED 1 1/2 POUND MAINE LOBSTER

*with crab risotto and braised bok-choy & mushrooms drawn butter & our best dipping sauces selection* market price

### ★★★TUNA FOIE GRAS "WELLINGTON"\*

*seared prime tuna with pan seared foie gras, portobello-grain risotto tomato marmalade, crispy puff pastry, cardamom demi-glace sauce* 37.95

sharing plate: \$5.95 KID MENU AVAILABLE

