

# OCEAN ENTREES

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

*citrus-ginger butter sauce, steamed rice or potato purée, asparagus , carrot tempura* 33.95 salmon 25.95

### LOBSTER & SHRIMP PAPPARDELLE PASTA\*

*with Maine lobster, applewood bacon, leeks, corn, peas and lobster infused creamy tomato sauce* 25.50

### GRILLED FLORIDA KEYS HOGFISH (when available)

*crispy coconut polenta, French haricot, papaya-lemongrass sauce, tropical fruits salsa* 27.50

### 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, eggplant, fennel grilled tomato sauce, feta, balsamic glaze* 26.95

### ★★★SAUTEED WILD HALIBUT FILET

*black risotto cake, orange zest spinach, cauliflower puree vanilla-saffron sauce* 27.95

### SEARED FRESH U-8 JUMBO SCALLOPS\*

*oyster mushroom, roasted beet, grilled nasu eggplant crispy cheese polenta, savory tomato lacquer* 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 Swordfish)

*yogurt-cumin and dill sauce, rice, 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

### GRILLED SCOTTISH SALMON

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

### ★★★SAUTEED FILET OF MEDITERRANEAN BASS

*beans and ham cassoulet, seared foie gras, apple tempura, pomegranate infused veal reduction* 31.95

## ★★★ 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* 39.95

### 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, black risotto cake tomato marmalade, crispy puff pastry, cardamom demi-glace sauce* 38.95



FAMOUS MISO GLAZE TO GO: \$6.95 SHARING PLATE: \$5.95 KID MENU AVAILABLE