

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