



The Freshest Seafood from the Oceans of Planet Earth™

**OUR BEEF**

HORMONE FREE · NO ANTIBIOTICS

**OUR SEAFOOD**

SUSTAINABLE · FLOWN IN DAILY

**OUR CHICKEN**

CERTIFIED HUMANE

**OUR PRODUCE**

MARKET FRESH · LOCALLY GROWN

# THANKS TO OUR PARTNERS

**HARRIS SEAFOOD** MULBERRY, FL

**FALCON FARMS** IMMOKALLEE, FL

**PEACE RIVER FARMS** FT. MEADE, FL

**M&M FARMS** APOPKA, FL

**SUWANNEE FARMS** O'BRIEN, FL

**DRISCOLL FARMS** WATSONVILLE, CA

**HARRIS RANCH BEEF** SAN JOAQUIN VALLEY, CA

**SPRINGER MOUNTAIN FARMS** MT. AIRY, GA

**FLORIDA DEPARTMENT OF AGRICULTURE** 

## STARTERS

**CHAR-GRILLED OYSTERS (6) | 19**

**OYSTERS ON THE HALF SHELL\* (6) | 16**

**HAWAIIAN BIG EYE TUNA TARTARE** SESAME, BLACK TOBIKO, WAKAME, PREPARED TABLESIDE\* | 14

**JUMBO LUMP CRAB LOUIS** AVOCADO, TOMATOES, CRISPY WONTONS, LOUIS DRESSING | 19

**WOK-FRIED POINT JUDITH CALAMARI** FIVE SPICE KUNG PAO SAUCE, SCALLIONS | 16

**JUMBO LUMP CRAB CAKE** OPAL BASIL MAYONNAISE, THAI BASIL, LEMON GRASS | 19

**HOUSEMADE KUNG PAO MEATBALLS** CRUSHED PEANUTS, GREEN ONION | 8

**GRILLED DOUBLE LAMB CHOPS** PARSLEY-MINT CHIMICHURRI | 19

## MAKIMONO ROLLS & FRESH BAIT

**CALIFORNIA** REAL CRAB SALAD, AVOCADO, CUCUMBER, MASAGO | 9

**SUPER CRUNCH** SHRIMP, AVOCADO, FRESH SALMON, TERIYAKI | 12

**RISING SUN\*** CALIFORNIA ROLL, TUNA, YELLOWTAIL, SPICY SWEET RED SAUCE, SCALLIONS | 15

**VOLCANO** REAL CRAB, AVOCADO, CUCUMBER, SPICY SCALLOP | 16

**DOUBLE SPICY TUNA\*** SPICY TUNA, SPICY MAYO | 17

**YELLOWTAIL\*** HAMACHI SUSHI (2 PCS) | 7 | SASHIMI (3 PCS) | 8

**FRESH SALMON\*** SAKE SUSHI (2 PCS) | 6 | SASHIMI (3 PCS) | 7

**TUNA\*** MAGURO SUSHI (2 PCS) | 6 | SASHIMI (3 PCS) | 8

*ASK ABOUT OUR SUSHI CHEF'S DAILY FEATURE*

## SOUP & SALADS

**BLUE CRAB CHOWDER** CRISPY FRIED GULF OYSTER | 8

**HAND-CRAFTED BURRATA** BABY HEIRLOOMS | 13

**WASABI WEDGE** TERIYAKI BACON, TOMATOES | 11

**SPICY EDAMAME** GARLIC CHIPS | 5

18% gratuity and no separate checks  
on parties of six or more.

## SHELL FISH

**FLORIDA STONE CRAB CLAWS** | MKT 

**ALASKAN CRUSHER CLAWS** 1 LB | 49

**ALASKAN RED KING CRAB LEGS** 1 LB | 44

**COLOSSAL SHRIMP COCKTAIL** | 18

Thank you for your business. Should you have any comments or concerns,  
please ask for Jonathan, Eric, Michael or Daniel immediately!

Thank you,

Ron Woodsby, Owner | Ron@tottrg.com

THINK GLOBALLY | ACT LOCALLY | DRESS CASUALLY

## FILET MIGNON

HARRIS RANCH FILET MIGNON\* 8 OZ | 44

HARRIS RANCH FILET MIGNON\* 12 OZ | 54

WAGYU KOBE FILET MIGNON\* | 12 PER OZ

## USDA PRIME AGED STEAKS

PRIME CENTER CUT SIRLOIN\* 10 OZ | 29

PRIME NEW YORK STRIP\* 16 OZ | 43

PRIME BONE-IN RIBEYE\* 26 OZ | 59

PRIME DRY AGED T-BONE\* 20 OZ | 49

TRUFFLE BUTTER | 5 • WASABI BUTTER | 2 • FOIE GRAS OSCAR | 15

TERIYAKI TRUFFLE CREAM | 5 • U-3 MADAGASCAR SHRIMP | 17

## MARKET FRESH FISH

MACADAMIA CRUSTED PACIFIC MAHI-MAHI PINEAPPLE MANGO SALSA | 35

*Caught by Jimmy Harris off the coast of Guatemala*

JUMBO LUMP CRAB CRUSTED CHILEAN SEA BASS MIRIN-WASABI GLAZE, STICKY RICE | 45

*Caught by Captain Skinner off the coast of Tierra del Fuego, "Featured at the James Beard House"*

CITRUS & OAK GRILLED PACIFIC SWORDFISH LOBSTER GRAVY, GARLIC MASHED POTATOES | 34

*Caught by Captain J. McGlashen off the coast of Ecuador*

LOBSTER ENCRUSTED HAWAIIAN TRIGGER FISH LOBSTER SHERRY CREAM, SZECHUAN GREEN BEANS | 37

*Caught by Richard Narcisi off the coast of the Big Island*

CEDAR PLANK ATLANTIC SALMON RED ONION, PARMESAN AIOLI\* | 33

*Line-caught off the Coast of Faroe Island by Captain Kevin McCullen*

BLACKENED GULF GROUPER FOIE GRAS BUERRE BLANC | 43

*Caught by Andrew Massa in the Gulf of Mexico*

NORI CRUSTED YELLOWFIN "AHI" TUNA CILANTRO, SWEET THAI CHILI BUERRE BLANC\* | 39

*Caught by Captain H. Kalahani off the coast of Venezuela*

WHOLE GULF SNAPPER CRISPY THAI OR CITRUS & OAK GRILLED | 38

*Caught by Bobby Johnson off the coast of the Gulf of Mexico*

HONG KONG ICELANDIC COD MSC CERTIFIED, STEAMED IN DRY SHERRY, HONEY SOY BROTH | 38

*Caught by Pedro Olavarria off the coast of Iceland*

ALL ENTRÉES INCLUDE ASIAN SESAME GOAT CHEESE SALAD AND GARLIC-CHEESE BUTTER BREAD

## CHEF'S FEATURES

### BAMBOO STEAMER

LOBSTER, SCALLOPS, SHRIMP | 39

### STUFFED SHRIMP & SCALLOPS

JUMBO LUMP CRAB, THAI CURRY CREAM | 36

### HAND BREADED COLOSSAL FRIED

GULF SHRIMP (8) | 29

CARIBBEAN ROCK LOBSTER TAIL | 4 PER OZ

DOUBLE CUT PORK CHOPS\* SINGLE | 21 | DOUBLE | 29

HAWAIIAN CHICKEN BREAST TOASTED MACADAMIA

NUTS, TERIYAKI TRUFFLE CREAM | 27

## ADDITIONS

CEDAR PLANK ROASTED CAULIFLOWER | 15

WOOD GRILLED ASPARAGUS | 11

SAUTÉED MUSHROOMS | 7

FIRE ROASTED CREAM CORN | 10

SZECHUAN GREEN BEANS | 9

WASABI INFUSED POTATOES | 9

GARLIC MASHED POTATOES | 9

LOBSTER GRAVY POTATOES | 10

GIANT BAKED POTATO ATW | 9

TRUFFLE FRIES | 9

Your next great dining experience awaits...



Citrus & Oak Grilled Steaks & Seafood



Key-West Inspired Seafood & Steak



Stone Crab & Floribbean Cuisine



Pacific Rim Steaks, Seafood & Sushi Bar



Italian Specialties & Fine Wines



Aged Steaks & Fresh Fish

\*Consumer Information: There is a risk associated with raw oysters. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.