

PESCE

COLD APPETIZERS

Seafood Martini jumbo lump crabmeat, lobster & shrimp with Napa cabbage, avocado, hearts of palm & kim chee dressing	17
Classic Shrimp Cocktail Creole spiced, served with remoulade & cocktail sauces	15
Oysters on the Half Shell a ½ dozen fresh seasonal oysters accompanied by mignonette & cocktail sauces; see server for today's oyster varieties	15
Gazpacho Blanco crabmeat, champagne grapes, toasted marcona almonds, verjus, crème fraîche	13
Shrimp & Crabmeat Remoulade on fried green tomatoes with radish & caper relish	17

SUSHI

The Kirby Roll spicy tuna, topped with peppered tuna, avocado, ponzu sauce & sesame oil	12	Texas Roll shrimp, yama gobo, salmon avocado, cucumber topped with tuna & inari dynamite sauce	14
Pesce Roll lobster, crab & avocado topped with ponzu sauce	17	White Dragon Roll salmon, tuna, white fish & avocado, tempura fried	13
Rocket Roll soft shell crab, cucumber, masago, cream cheese, wrapped with unagi & avocado, topped with eel sauce & a hint of orange	11	Holley Roll smoked salmon, crab, cucumber, avocado & cream cheese topped with eel sauce & sprinkled with tempura crunch	12

Full Sushi Menu available upon request

HOT APPETIZERS

Spicy Buffalo Calamari & Shrimp crispy, fried & spiked with Crystal hot sauce, served with celery, carrots & ranch dressing	10
"Big Easy" Barbecued Shrimp New Orleans style with garlic toast to sop up that good sauce!	12.5
Black & Blue Mussels pancetta, shallots, black pepper, blue cheese in a white wine butter sauce	12
Oyster Damien southern fried oysters, horseradish cream, charred corn & tomato relish	10
Arborio Dayboat Scallops with shaved artichokes, oven dried cherry tomatoes, mâche & a ruby red beurre blanc	15
Escargot en Croûte mélange of garlic, roma tomatoes & shiitake mushrooms infused with dry vermouth & baked in a puff pastry	13
Pesce's Pupu Platter for Two shrimp spring rolls, sticky ribs, pot stickers & ceviche tostadas	29
Bourbon Glazed Pork Belly blueberries, charred-corn grit cakes, brussel sprouts, shallots	11

SOUPS

Lobster Bisque garnished with a lobster & Taleggio vol-au-vent	15
Roasted Tomato and Saffron Soup with mussels, chorizo agnolotti, lemon cream	10
Lennie's Seafood Gumbo	14

SALADS

House Salad seasonal greens or an iceberg wedge with your choice of creamy blue cheese, ranch or Italian vinaigrette	7
Traditional Caesar Salad	8
Panzanella Salad grilled olive focaccia, yellow and red grape tomatoes, chesy girl goat cheese, caper berries, sweet onion-cane vinaigrette	9
Grilled Pear Salad Humboldt fog cheese, frisee, white asparagus, spiced pecans, candied garlic vinaigrette	11

ENTREES

Thai Style Fried Flounder served crispy with a lemongrass & crabmeat fried rice, stir-fried baby bok choy & Thai barbecue sauce	28.5
Cornmeal Crusted Red Fish, Oysters & Jumbo Shrimp accompanied by onion rings, french fries & traditional sauces	26
Southern Shrimp & Grits grilled honey glazed shrimp & stone ground golden grits with a tasso tomato bouillabaisse sauce	28
Grilled Gulf Shrimp grilled in shell with lime & garlic, served with seasonal vegetables	26
Whole Roasted Pesce today's freshest whole fish, seasoned with fresh herbs, oven roasted & carved tableside, complemented by fresh market vegetables	A.Q.
Crab Cakes jumbo lump, seasoned with aromatic vegetables & herbs over a Chardonnay cream sauce & accented with red pepper jelly	32
Seafood Stew with clams, scallops, mussels, lobster & shrimp simmered in a tomato fennel broth	32
Pan Sautéed Gulf Grouper shrimp & lemon risotto, salsa verde, lobster mushrooms, frisee	29
Whole Maine Lobster oven roasted with a lemon thyme butter sauce with a pappardelle pasta	AQ
Linguini Lancione shrimp, mussels, clams, scallops in a vermouth truffle a jus	29
Pan Seared Branzino fingerling potatoes-bacon & arugula cake, shaved fennel & apple salad, mustard seed-cider vinaigrette	28

NON PESCE

Ribeye 16 oz.	36
New York Strip 16 oz.	38
Filet Mignon 8 oz.	32
Berkshire Pork Chop apple & pear chutney, rosemary, bosque blue, suga rosa pappardelle	28

ACCOMPANIMENTS

Asparagus Parmigiana	7	Smoked Orzo Pasta	7
Charred Corn & Parmesan Grits	7	Shrimp & Lemon Risotto	8
Onion Rings	7	Duck Fat - Lyonnaise Potatoes	7
Au Gratin Potatoes	7	Bosque Blue - Suga Rosa Pappardelle	7

CHEF'S FOUR COURSE MENU

\$39.50 (Choice of one from each)

APPETIZER

Escargot en Crouete
Asian Sticky Ribs
Black & Blue Mussels

SOUP OR SALAD

Mediterranean Salad
Redfish Sopa

ENTRÉE

Airline Chicken Breast
panko crusted & stuffed with gulf shrimp, spinach & fontina cheese over truffle soubise sauce

Simply Grilled Pesce
grilled over oak & served with a cashew lemongrass vinaigrette & accompanied by seasonal vegetables

Gulf Crabmeat Stuffed Shrimp
with lemon caper butter, sundried tomatoes

DESSERT

Crème Brûlée • Chocolate Brownie Sundae

All items are available à la cart

Full Sushi Menu
available upon request

Operations Director Eric F. Kresse
Executive Chef Mark Holley
Chef de Tourant William Thompson

3 split charge for all entrée