

Appetizers

Bacon Wrapped Jumbo-Shrimp

Wrapped in Puff pastry, with horseradish dipping sauce 10.95

Burrata Crostini

Creamy mozzarella, smoked pancetta, caramelized onions 11.95

Oysters on the Half Shell

Blue point, ½ dozen 7.95

Chili Garlic “Hog” Wings

Bone-in pig wings, tossed in chef’s special chili garlic sauce 10.95

Clams Casino

½ dozen with peppers, onions, fresh herbs, and crispy bacon 8.95

Crab and Avocado Tower - *House specialty*

Lump crab, avocado, mango, topped with colossal crab meat, orange-coconut drizzle 12.95

Clams & Mussels Medejha

Clams & mussels sautéed in Medejha sauce with onions, tomato, basil & garlic 14.95

Fried Seafood Ravioli

Hand breaded, stuffed with lobster, shrimp and scallops 14.95

Calamari

Lightly coated, with banana peppers and side of marinara sauce 10.95

Soups and Salads

Soup of the Day

Please check with server for daily special 7.95

Crab Bisque

House-made recipe 8.95

Iceberg Wedge

With crumbled blue cheese, bacon, bleu cheese dressing, and cherry tomatoes 6.45

Cobb Salad

*Mixed Greens, hard-boiled eggs, Bacon, Monterey Jack Cheese, croutons 6.45
Add Chicken 10.95 Add Shrimp 13.95*

Caprese Tower

Sliced tomatoes layered with fresh mozzarella topped with basil oil and balsamic reduction 8.95

Seafood Specialties

Bourbon Glazed Salmon

Grilled Salmon, served over a bed of vegetables, with Bourbon Glaze 24.95

Twin Lobster Tails

*Choice of Broiled or steamed 29.95
Stuffed with Crab Meat +8.95*

Crab Imperial

Fresh Lump Crab meat, with imperial sauce, Baked Golden Brown 26.95

Halibut

Choice of Broiled or steamed or Cracker-crusted 29.95

Jumbo Lump Crab Cakes

Served with house-made Remoulade sauce 28.95

Captain’s Feast

Broiled flounder, scallops, and jumbo shrimp in white wine sauce 26.95

Flounder

Choice of Broiled, Blackened or Fried, 19.95

Pan Seared Scallops

Pan-seared, cooked to golden perfection 26.95

Jumbo Shrimp/Coconut Shrimp

7 pieces Fried Golden Brown 21.95

Steaks

All our steaks are center cut Black Angus seasoned with our house rub and served with Garden or Caesar Salad + Onion Straws + Seasonal Vegetable + Baked Potato

8 oz. Filet Mignon 31.95 *

Surf and turf

8oz. filet mignon paired with cold-water lobster tail 39.95* *

10 oz. New York Strip 24.95 *

12 oz. Boneless Rib Eye 28.95

Pork Chop, USDA Prime, French Cut, 21.95

20 oz. Porterhouse, The King of Steak 31.95

16 oz. Dry Aged Rib eye, 28 days dry-aged bone-in Rib eye 44.95

Add to any steak

Smothered with Mushrooms & Onions 4.95 /

Sautéed Lump Crab or Crabmeat Stuffing 8.95/

Sautéed Scampi Shrimp 8.95 / *Lobster Tail* 12.95

Italian Dishes

Served with Garden or Caesar salad

Chicken ala Dakota *House specialty*

Sautéed chicken breast with prosciutto, fontina cheese, marsala-sage sauce served over lemon bur-blanc spaghetti 19.95

Chicken Italiano

Breaded chicken breast topped with spinach, roasted red peppers, and provolone cheese, served with a side of spaghetti 19.95

Frutti Di Mare Seafood Ravioli

N. Atlantic Lobster, Scallops, Shrimp stuffed w/ Cheese in homemade blush sauce 25.95

Seafood Fra Diavolo *Just the right amount of heat*

Shrimp, scallops, clams, and mussels simmered in a spicy white wine-tomato sauce served over spaghetti 27.95

Chicken Capone

Sautéed chicken breast with mushrooms and lump crab meat in a white wine sauce, served with a side of spaghetti 19.95

Shrimp Scampi

Sautéed shrimp with garlic, olive oil, white wine, grated Romano, and herbs over spaghetti 22.95

Spaghetti with Meatballs

Tossed in homemade marinara sauce 13.95

Chicken Parmigiana

Breaded chicken breast topped with marinara sauce and mozzarella cheese, served with a side of spaghetti 18.95

A La Carte Side Dishes

Sautéed Tri-colored Baby Carrots 7.45

Macaroni and Cheese

Cheddar, mozzarella, provolone, parmesan, and fontina cheeses 5.95 / *Add Crabmeat* 7.95

Sautéed Mushrooms 4.95

Seasonal Vegetable of the Day 4.95

Sautéed Spinach

With olive oil and garlic 4.95

Side of Spaghetti With marinara sauce 5.95

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Soup and Salads

Sashimi Salad

Tuna, salmon, avocado, scallions, and sesame seeds mixed with ponzu sauce topped with four color caviar 11.95

Spicy Kani Daikon Salad

Mixed with spicy mayo and topped with masago 6.95

Seaweed Salad 4.95

Norwegian Salad

Salmon and avocado mixed with lime juice and spicy mayo 8.95

Green Avocado Salad

Mixed greens with ginger dressing topped with avocado 7.95

Miso Soup 1.95

Appetizers

Blue Crab and Lobster Salad

Wrapped in avocado topped with crispy sweet potato strings 12.45

Dragon Ball *House Specialty*

Spicy tuna with tempura flakes topped with avocado slices 10.95

Yellowtail Jalapeño

6 pieces of sliced yellowtail with fresh jalapeño, cilantro, and Japanese yuzu sauce 12.95

Tuna Dumpling

Spicy kani, blue crab, and seaweed salad wrapped in thinly sliced tuna with eel sauce and sweet wasabi sauce 10.95

Jalapeno Boxes

Jalapeno peppers stuffed with spicy crab, blue crab, spicy tuna and cream cheese, served deep-fried -- 12.95

Sushi Crab Cake *The Chef's Special!*

Layers of kani, avocado, and caviar topped with lump crabmeat and torched dressing 11.95

Tuna Tartar

Pan seared and sliced over daikon with ponzu sauce 10.95

Shushi or Sashimi Appetizer

5 pieces of sushi or 7 pieces of sashimi 10.95

Edamame

With sea salt and lime 5.95

Gyoza

Pan fried dumplings filled with meat and vegetables 6.50

Sushi Rolls

California roll 5.95

Tuna/ Salmon 6.45

Spicy Tuna/ Spicy Salmon/ Spicy Yellowtail 6.95

Yellowtail Scallion 6.95

Eel Avocado/ Eel Cucumber 7.95

Vegetable Roll

Cucumber, avocado, and asparagus 5.45

Sweet Potato Roll 5.25

Philadelphia Roll

Salmon, cream cheese, and avocado 6.95

Summer Roll

Salmon, mango, and cucumber topped with mango sauce 6.95

Tempura Shrimp Roll 9.95

Alaska Roll

Salmon, avocado, and cucumber 6.95

Cucumber Roll/ Avocado Roll 4.95

Top any roll above with spicy blue crab for \$7.00 extra.

Mark's Roll

Spicy Salmon inside, topped with spicy tuna and avocado 11.45

Dragon Roll

Eel and cucumber inside. Topped with avocado 12.45

Spider Roll

Tempura soft shell crab 12.45

Crunchy Shrimp Roll

Cooked shrimp with masago, tempura flakes, Japanese mayo, cucumber, and avocado 12.45

Rainbow Roll

Crabstick, avocado, and cucumber inside; layered with salmon, tuna, and yellowtail on top 13.95

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Dakota Specialty Rolls

Crispy Shrimp and Kani Roll

Tempura shrimp, cucumber and avocado inside, topped with kani and eel sauce 15.95

Black Dragon Roll

Blue Crab, Avocado and Lobster salad, topped with Eel sauce & cooked shrimp 15.95

Dakota Steak Roll

Shrimp tempura, Avocado topped with Seared steak with eel and spicy mayo 14.95

Zen Roll (Vegetarian)

Asparagus tofu skin, Avocado, cucumber, Mango wrapped in Soy Pepper sauce 12.95

Sweetheart Roll

Shrimp tempura, spice tuna, kani, tanago and avocado wrapped in pink soy paper with eel spicy mayo-- 16.95

Japanese Hoagie

Tempura shrimp, tuna, blue crab, scallion, cucumber, and avocado inside; topped with spicy mayo and eel sauce 16.95

Jumbo Lump Crab Cake Roll

House Special Recipe Jumbo Lump Crab Cake, scallion, cucumber, and avocado inside; topped with Remoulade and eel sauce 16.95

Lobster Roll

Tempura lobster and apple inside, Avocado on top with soy pepper and sweet chili sauce 14.95

Crazy Tuna Roll

Spicy Tuna, Avocado inside, black pepper Tuna & Jalapeno on top 14.95

Volcano roll

Tempura shrimp and Thai chili peppers inside, topped with tuna, mango, eel sauce, and spicy mayo 14.95

Godzilla Roll

Blue crab and asparagus wrapped in seaweed and fried, topped with fresh guacamole, eel sauce, and spicy mayo 13.95

Colorful Dragon

Spicy tuna and avocado inside, topped with eel and four color caviar 16.95

Entrees

Served with miso soup and green salad

Sushi Combo

10 pieces of assorted sushi and a California roll 23.50

Sashimi Combo

15 pieces of assorted sashimi and a California roll 24.95

Sushi and Sashimi Combo

8 pieces of sushi, 12 pieces of Sashimi and a spicy tuna roll 32.95

California Roll Dinner

3 California rolls 15.95

Spicy Roll Dinner

1 spicy tuna roll, 1 spicy salmon roll, and 1 spicy yellowtail roll 17.95

Sushi and Sashimi

2 pieces per order

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| Tuna 6.25 | Scallop 5.95 | Masago (Fish Roe) 5.95 |
| Salmon 5.95 | White Tuna (Escolar) 5.95 | Ikura (Salmon Roe) 5.95 |
| Yellowtail 5.95 | Eel 6.25 | Uni (1 pc per order) 5.95 |
| Shrimp 5.50 | Sweet Shrimp 8.50 | Tai Snapper 5.95 |
| Octopus 5.50 | Kani (Crab Stick) 5.95 | Squid 5.50 |

Lunch Specials (Available 11:30am-3:00pm)

Any 2 Rolls 9.95/ Any 3 Rolls 12.95

*California Roll/ Tuna Roll/ Spicy Tuna Roll/ Philadelphia Roll/ Salmon Roll/ Spicy Salmon Roll
Tuna Avocado Roll/ Salmon Avocado Roll/ Boston Roll/ Eel Cucumber Roll/ Vegetable Roll
Alaska Roll/ Sweet Potato Roll/ Cucumber Roll/ Avocado Roll*

Sushi Lunch

6 pieces of sushi with a California roll 12.95

Chirashi Lunch

10 pieces of assorted sashimi over sushi rice 13.95

Sushi and Sashimi Lunch

4 pieces of sushi, 9 pieces sashimi, spicy tuna roll 19.95

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