

Marea

SEAFOOD BAR

Appetizers

MISO GAZPACHO | \$13.75 (vg)

White Miso, Roasted Tomatoes, & Bell Peppers, Cucumber & Lime

TOROHASHI EDAMAME | \$12.75 (vg)

Garlic, Soy Sauce, Lime, Hint of Chili

SHRIMP COCKTAIL | \$22.00

Poached Tiger Shrimp, Mango, Avocado, Lime,
Bloody Mary Cocktail Sauce

CEVICHE OF THE DAY | \$21.75

Ask your server for today's Catch

STEAMED MOLLUSKS

Priced by the pound

PEI MUSSELS | \$21.75

LITTLENECK CLAMS | \$26.75

Served Simply Steamed or with a Thai Chili & Coconut Curry

Salads

GREEN TEA SOBA NOODLES | \$16.75/\$24.75 (v)

Wakame, Avocado, Jalapeno, Scallions,
Pickled Ginger, Orange Soy Dressing

VEGAN SUSHI BOWL | \$18.75/\$26.75 (vg) (n)

Compressed Watermelon, Salted Mango, Edamame,
Candied Pecans, Avocado, Sushi Rice, Coconut Lime Yogurt

ASIAN SLAW | \$15.75/\$23.75 (vg) (n)

Japanese Cabbage, Shaved Carrots, Red Apple,
Almonds, Currants, Peanut Sesame Dressing

V = Vegetarian | VG = Vegan | N = Nuts

Please ask your waiter for more information about our Sensitive Dining Option

Cold Seafood Bar

“ON ICE”

Fresh Fresh Fresh

See our specials board or ask your server for today's variety of fresh seafood.

OYSTERS BY THE PIECE

BLUE POINT | \$6

LOCH FYNNE | \$9

OYSTER SHOT

Blue Point Oyster, Ikura, Gazpacho | \$13

POACHED MAINE LOBSTER

Half / MP | Whole / MP

JONAH CRAB CLAWS (*Cap-off*)

1/2 Dozen \$19 | Dozen \$36

ALASKAN KING CRAB LEGS

Market Price, per ounce

AURORA SEAFOOD PLATTER (for 2) (n)

Blue Point Oysters, Steamed Maine Lobster, Jonah Crab Claws,
Steamed Shrimp, Choice of Sashimi, Asian Slaw

All Seafood Bar Items are served with
Bloody Mary Cocktail Sauce, Chive Remoulade,
Pink Peppercorn and Prosecco Mignonette

Caviar

All caviar is served 1oz at market price

Ask Your Server For This Week's Selection

Served with Crème Fraiche, Lemon Wedges, Hard Cooked Eggs,
Minced Onions & Capers, Chopped Chives, Blinis & White Toast

V = Vegetarian | VG = Vegan | N = Nuts

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Specialty Sushi

URA MAKI SPECIALS (COOKED) (8pcs)

CATERPILLAR | \$23.75

INSIDE | Shrimp Tempura, Eel, Avocado, Oboro
OUTSIDE | Avocado Wrap, Special Sauce and Unagi Sauce

UNAGI WRAP | \$24.75

INSIDE | Cream Cheese, Shrimp Salad, Oboro, Avocado
OUTSIDE | Eel, Avocado, Tobiko

NACHO SHRIMP | \$23.75

INSIDE | Shrimp Tempura, Nacho Crisp, Cucumber
OUTSIDE | Served with Nacho Crisp Outside

CRAZY CALIFORNIA | \$21.75

INSIDE | Crab, Cucumber, Avocado
OUTSIDE | Sesame Seeds and Crazy Crab

SHRIMP LOVER | \$22.75

INSIDE | Shrimp Salad, Oboro, Eel, Avocado
OUTSIDE | Shrimp, Special Sauce and Unagi Sauce

URA MAKI SPECIALS (RAW) (8pcs)

SALMON LOVER | \$22.75

INSIDE | Spicy Salmon, Arugula, Avocado
OUTSIDE | Tobiko, Crunchy and Spicy Salmon

TUNA XPRESS | \$22.75

INSIDE | Spicy Tuna, Mango, Avocado
OUTSIDE | Tuna and Avocado Salad

FESTIVAL | \$23.75

INSIDE | Salmon, Mango, Arugula, Seaweed Salad
OUTSIDE | Salmon, Tuna, Avocado, Seaweed Salad and Tobiko

SIMPLY SALMON AND AVOCADO | \$22.75

INSIDE AND OUT | Salmon and Avocado

WHISTLE TUNA | \$24.75

INSIDE | Tuna, Spring Onions, Sweet Chili Sauce
OUTSIDE | Tongarashi Tuna, Devil Sauce, Spring Onions

GUEST SPECIAL | \$26.75

Create Your Own!

Specialty Sushi

FUTO MAKI (BIG ROLL) (10pcs)

SEAFOOD ROLL | \$26.75

INSIDE | Shrimp Tempura, Eel, Crab, Oboro, Arugula, Avocado
OUTSIDE | Crispy Panko, Sesame Seeds, Mayonagi Sauce, Spring Onion

SPECIAL VEGETARIAN | \$21.75 (vg)

INSIDE | Lettuce, Cucumber, Avocado, Asparagus, Arugula, Carrots
OUTSIDE | Nori

TEMAKI (2pcs)

Guest Choice of Hand Rolls | \$25.75
Lobster, Crab additional charge | \$28.75

Nigiri (4pcs) Sashimi (6pcs) | \$20.00

Salmon
Tuna
Shrimp
Crab
Octopus
Mackerel
Local Fish

SUSHI BOATS/ PLATTERS

Aurora

\$120.75 (31pcs)

Maki (16pcs)

Sashimi (9pcs)

Nigiri (6pcs)

Marea

\$175.75 (44pcs)

Maki (24pcs)

Sashimi (12pcs)

Nigiri (8pcs)

17% Service charge will be added to your bill