



# shark island

LOUNGE

## SPECIALTY COCKTAILS

### TROPICAL MARGARITA \$17

Lalo Blanco, Triple Sec, Lime,  
Guava Juice, Pineapple Juice,  
Salt Rim

### HECTOR'S MAI TAI \$16

Grenadine, Malibu Coconut  
Rum, Pineapple Juice, Orange  
Juice, Diamond Head Dark Rum

### TONY'S MEZCAL SOUR \$16

Dos Boots Mezcal, Egg White,  
Agave Syrup, Lime

### LILY'S LYCHEE MARTINI \$16

Kettle One Vodka, St. Germaine,  
Lychee Syrup

### OCTAVIO'S CARAJILLO \$16

Blue Ice Espresso Vodka, Liçor  
43, ILLY Cold Brew

### SAGE'S MOJITO \$16

Bacardi Light Rum, Mint, Agave,  
Lime, Club Soda

## STARTERS

### AHI POKE TACOS \$14

Crispy Wonton Shell, Fresh Ahi Poke,  
Sliced Avocado Garnish

### PORK DUMPLINGS \$14

On Butter Lettuce Wrap with Thinly  
Sliced Mint & Jalapenos

### BAKED HOKKAIDO SCALLOP \$9

NBYC Cream Sauce with Tobiko Caviar

### STEAMED SOUP DUMPLINGS \$12

Spicy Chili Oil on the side

### EDAMAME \$7

Spicy or Original

## SALADS & SOUP

### MIXED GREENS \$8

Miso Dressing

### ABALONE SOUP \$15

### CAESAR FOR TWO \$20

Prepared Tableside



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## SUSHI

**BALBOA ISLE ROLL** \$20  
Ahi, Avocado, Crab, Cucumber

**LIDO ISLE ROLL** - \$22  
Ahi, Hamachi, Avocado,  
Tempura Shrimp

**SHARK ISLAND ROLL** - \$25  
Scallop poke, Tobiko Caviar,  
Escolar,  
Crispy Onion, & Eel sauce

**STONY'S ROLL** - \$25  
Scallop Poke, Tobiko Caviar,  
Tempura Shrimp, Avocado,  
Soy Paper

**CHARLIE'S PHILLY ROLL** -\$20  
Salmon, Cream Cheese,  
Cucumber, Avocado,  
Soy Paper

### SASHIMI

Small -\$18  
(6 pieces, choose up to 3)

Large- \$30  
(12 pieces, choose up to 3)

CHOICE OF: Ahi, Hamachi,  
Salmon, Octopus or Escolar

**NIGIRI SUSHI**(2) - \$10  
CHOICE OF: Ahi, Hamachi,  
Salmon, Octopus, Escolar or  
Baked Unagi

## ENTREES

**16oz NEW YORK STEAK**  
\$40

**8oz FILET MIGNON**  
\$42

**FRENCHED CHICKEN  
BREAST**  
choice of sauce  
\$35

**SHARK ISLAND SHRIMP**  
NBYC Garlic Butter & White  
Wine  
\$39

**MISO GRILLED SEABASS**  
Classic Misoyaki Marinated  
\$40

**8oz LOBSTER TAIL**  
Puerto Nuevo Style  
\$45

**LAND AND SEA PLATE**  
8oz Filet & Lobster Tail  
\$75

## SIDES

**BROCCOLINI** - \$9

**GRILLED ASPARAGUS** - \$10

**FRIED RICE** - \$12

**SAUTEED MUSHROOMS** - \$12

**TONY'S CHOW FUN NOODLES** - \$12

-Add Chicken \$6 -Add Shrimp \$9

