

Shark by Bobby Flay

Dinner Menu

SIGNATURES

Charred Shishito Peppers **\$12.00**

Toasted Coriander, Peanut-Mango Dipping Sauce

Shrimp Escabeche **\$25.00**

Green Onion Dressing

Grilled Octopus **\$22.00**

Clementine, Gooseberries, Bacon, Marcona
Almonds

Crushed Avocado **\$16.00**

Pistachio-Serrano Chile Pesto, Queso Blanco, Rice
Crackers

Roasted Salmon* **\$21.00**

Yellow Chile-Ponzu Dressing, Mango-Red Pepper
Relish, Banana Leaf

Sea Scallops* **\$20.00**

Mustard Green Salsa Verde, Panca Chile, Cotija

Tuna Tartare* **\$24.00**

Crispy Green Rice, Peruvian Chile Sauce

Black Cod **\$22.00**

Fermented Red Pepper Glaze, Pickled Cucumbers,
Butter Lettuce

Black Squid Noodles **\$26.00**

Cherry Tomato Butter, Blue Crab, Calabrian Chiles

Roasted Yellowtail Collar* **\$19.00**

Tangerine Vinegar Sauce

Cured Salmon & Egg Tostada* **\$18.00**

Rocoto Hot Sauce, Black Bean "Butter"

Scrambled Eggs **\$19.00**

Sea Urchin, Chive Pesto, Spicy Tomato Toast

SEAFOOD & MEAT

Lobster **\$24.00**

Shrimp **\$20.00**

Big Eye Tuna* **\$20.00**

Beef Tenderloin* **\$24.00**

Chorizo **\$19.00**

VEGETABLES

Eggplant **\$17.00**

Cauliflower **\$17.00**

Sweet Potato **\$17.00**

SUSHI AND SASHIMI

2 Pieces

Abalone* **\$18.00**

Alaskan Spot Prawn* **\$16.00**

Blue Fin Tuna* **\$15.00**

Barracuda* **\$10.00**

Fluke* **\$12.00**

Fresh Water Eel **\$10.00**

Jumbo Clam* **\$20.00**

Mackerel* **\$8.00**

Octopus **\$10.00**

Red Snapper* **\$16.00**

Salmon* **\$12.00**

Salmon Roe* **\$16.00**

Sea Scallop* **\$12.00**

Sea Eel **\$17.00**

Sea Urchin* **\$20.00**

Squid* **\$10.00**

Toro* **\$40.00**

Yellowtail* **\$12.00**

SUSHI ROLLS

Cut or Hand-Roll

Rock Shrimp Tempura **\$16.00**

Aji Amarillo Chile, Avocado

Crunchy Soft Shell Crab **\$18.00**

Cucumber, Toasted Panko, Smoked Chile

Spicy Blue Fin Tuna* **\$24.00**

South American Style, "Inside Out", Cucumber,
Rocoto Chile

CEVICHE

Blue Fin Tuna* **\$21.00**

Serrano Chile, Avocado, Cilantro

Yellowtail* **\$19.00**

Charred Pineapple, Chile de Arbol, Bitter Greens

SALMON SASHIMI

Salmon Sashimi*

\$22.00

Hot Smoked Chile Dressing, Cucumber-Basil Relish

ENTREES

Whole Grilled Lobster*

Basil, Garlic, Red Chile Butter, Market Price*

Simply Grilled with Meyer Lemon & Olive Oil

Wild Striped Bass*	\$38.00
Halibut*	\$40.00
Swordfish*	\$38.00
Arctic Char*	\$38.00

Fried Chicken **\$28.00**

Toasted Red Chiles, Lime, Rocoto Pepper Honey

The BF Steak* **\$135.00**

36 oz. Bone-In Prime Porterhouse, Triple Chile Butter, Pan Juices

VEGETABLES & RICE

Roasted Cauliflower **\$14.00**

Almond Romesco

Crispy Rice with Black Beans **\$14.00**

Sweet Potatoes, Cilantro

Crispy Rice with Chorizo **\$14.00**

Wild Mushrooms

Grilled Corn **\$14.00**

Coconut Milk, Yellow Chile, Oregano, Cotija

Little Gem Salad **\$14.00**

Avocado, Queso Fresco, Plantains, Yuzu Dressing

**Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of food-borne illness, especially in cases of certain medical conditions*

disclaimer: *pricing and availability subject to change.*

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