

SOUPS AND SALADS

Wonton Soup Homemade chicken wonton, asparagus, scallions, and Chinese cabbage in clear broth	5	Grilled Salmon Salad Grilled 3 oz teriyaki glazed salmon, mixed greens, tomatoes, carrots, daikon (Japanese radish) and cucumber served with refreshing house ginger dressing	14
Lobster Shrimp Wonton Soup Enoki mushrooms, scallions, asparagus in a clear broth	7	Mango Soft Shell Crab Salad Lightly fried soft shell crab, tomatoes, mango, red onion, bell peppers, and cashew nuts, mixed greens served with a Thai lime dressing	15
Tom Yum Soup Spicy lemongrass soup, Chicken or shrimps mushrooms, cherry tomatoes, scallions	6	Tuna Lover Salad Sliced flash fried tuna steak over greens, cucumbers, cherry tomatoes served with masago, sesame seeds, and wasabi mayo.	15
Tom Kha Coconut Soup Spicy coconut based soup with lemongrass, mushrooms, scallions. Choice of Chicken, Shrimp, or veggies	6	House Salad Mixed greens, spring mix, cherry tomatoes, carrots, cucumbers; served with ginger or peanut dressing.	5
Miso Enoki Soup Japanese miso broth with dried seaweed, tofu, and enoki mushrooms	5	Spicy Beef Salad Grilled Asian marinated beef, mixed greens, red onions, scallions, cucumbers, and tomatoes in a Thai dressing.	12
Egg Drop Soup Egg drop soup, scallions, garlic, tofu Add Blue Crab for \$2 extra	5	Spicy Duck Salad Crispy duck, mixed green salad, green apple, red onions, scallions, cucumbers, and cherry tomatoes.	14
		Japanese Seaweed Salad	5

SMALL PLATES FROM THE KITCHEN

Edamame Boiled Japanese soy beans sprinkled with salt	5	Calamari Tempura Fried calamari topped with a chili sea salt served with a sweet chili sauce	8
Gyoza Steamed or fried chicken dumpling w/ ponzu sauce	6	Chicken Satay Marinated Thai chicken skewers on bamboo sticks served with peanut and cucumber sauce	9
Summer Roll Shrimp, basil, lettuce, mint, cilantro, cucumber, and rice vermicelli wrapped in soft rice paper served with a special sauce	7	Curry Puffs Fried pastries stuffed with ground chicken, onions, sweet potatoes, with peanut cucumber sauce	8
Soft Shell Crab Summer Roll Stuffed with fried soft shell crab, mixed greens, mint, basil, cucumbers and cilantro, wrapped in soft rice paper served with sweet plum sauce	13	Malaysian Grilled Tofu Grilled firm tofu, cucumbers, shallots, green peppers and cilantro served with a peanut sauce	8
The Sea Spring Roll Pork, mushrooms, and water chestnuts deep fried in rice paper, served with a basket of fresh veggies and cucumber sauce	9	Age Tofu Steak Our twist balsamic teriyaki sauce, Lightly fried Japanese tofu, shitake & enoki mushroom	8
Vegetable Dumpling (steamed or fried) Soy bean, potato, corn, carrot and chives served with a vinaigrette sweet soy reduction	7	Popcorn Shrimp Battered shrimp tossed in spicy mayo	10
Thai Steamed Dumpling Steamed pork dumpling served with a vinaigrette sweet soy reduction	7	Japanese Shrimp Tempura Japanese fried shrimps, sweet potato, zucchini and broccoli tempura style	9
Lobster Shrimp Shumai Hong Kong style lobster and shrimp dumpling	9	Lady in the Blanket Chicken & Shrimp wrapped in Wonton Skin fried served with sweet sauce	9
The Sea Scallops Tamarind glazed seared scallops with Thai mango salad (red shallots, cilantro, and tomato) and lime dressing	15	Thai Green Mussels Sautéed green mussels in a mildly spiced Thai basil sauce	13
Salt and Pepper Calamari Fried Calamari tossed with scallions, garlic and jalapenos	9		

* indicates raw

18% gratuity will be added to checks with parties of 6 or more. Please let your server know if you will be requesting separate checks before ordering.

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SMALL PLATES FROM THE SUSHI BAR

Tuna Tataki* Seared tuna, scallions, sesame seeds, masago and ponzu sauce	12	The SEA Toro Special * Fatty tuna belly (toro) sliced thin, topped with chopped ginger, scallions, black tobiko in a house Yuzu wasabi sauce	20	Spicy Tuna Crispy rice * Spicy tuna over crispy rice topped with jalapeno, tobiko, eelsauce, wasabi cream	14
Wagyu Beef Tataki* Seared imported wagyu beef, onions, chives, cucumbers, and crispy shallots	19	Seafood Ceviche * Assorted fish, conch, shrimps, octopus, jalapenos, cherry tomatoes, cilantro and cucumber	14	Ahi Tuna Pizza * Ahi tuna, onions, cilantro, masago, avocado and spicy wasabi mayo on a baked flour tortilla	14
Spicy Conch and Octopus Salad Spicy conch, octopus, masago, scallions, orange, sesame seeds, and cucumber	13	Kobe Roll * Flash fried tuna steak, spicy wasabi mayo sauce, sesame seeds, masago, and scallions	13	Hamachi Kama Baked Japanese yellowtail jaw served with ponzu sauce	19
Sushi Sampler * 5 pieces of assorted sushi (chef's choice)	12	Wagyu beef * Cooked tableside on a hot river stone, with yuzu sesame dipping sauce	18	Scallop Carpaccio* Sliced thin fresh sea scallop covered with yuzu sauce	15
Sashimi Sampler* 9 pieces of fresh sashimi (chef's choice)	12	Yellowtail Jalapeno * Japanese yellowtail sliced thin, topped with jalapenos and served with yuzu ponzu sauce	14	Belly Belly* 3 Sushi style: sear tuna belly with black tobiko seared salmon belly with ikura seared hamachi belly with scallion	15
Spicy Tuna Dip * Chopped spicy tuna, scallions, masago, sesame, and avocado with taro chips	12	Salmon Carpaccio* Thinly sliced salmon, black tobiko, mixed greens in a delectable citrus yuzu pesto sauce	12		

ASIAN MARKET NOODLE

Hong Kong Noodle Soup (big bowl) Egg noodles, roast pork wontons, bean sprouts, scallions, garlic, and bok choy	13	Chicken Noodle Soup (big bowl) Rice noodle, bean sprouts, scallions, garlic and bok choy	11
Duck Noodle Soup (big bowl) Rice noodle, bean sprouts, garlic, basil, and bok choy in duck broth	15	Spicy Lemongrass Soup (big bowl) Rice noodle, mixed seafood, tomato, scallions and mushrooms in a tangy spicy lemongrass broth	15

FRESH FROM ASIAN WOK

Choice of chicken, beef or tofu (steamed or fried).

Choice of shrimp, or calamari for \$2 extra.

Scallops \$4 extra. Mixed Seafood \$8 extra

Fresh Ginger (Jasmine OR Brown Rice) Ginger, onions, scallions, shitake mushrooms, celery, bellpeppers and brown ginger sauce	14	Pad Si-Ew Wide Flat rice noodle, broccoli, bean sprouts, scallions and egg in a seasoned sweet soy sauce	14
Cashew Nuts (Jasmine OR Brown rice) Mushrooms, chilli, onions, scallions, bell pepper, cashew nuts, snowpea and carrot	14	Singapore Noodle Rice vermicelli noodle, eggs, carrots, snow peas, onions, scallions, and bean sprouts sautéed in yellow curry sauce	14
Garlic Sauce (Jasmine OR Brown rice) Pepper garlic sauce served over steamed mixed vegetables	14	Thai Red Curry (Jasmine OR Brown rice) Red curry paste, coconut milk, sweet peas, bamboo shoots, bell peppers, zucchini and basil	15
Sweet & Sour (Jasmine OR Brown rice) Tomato, cucumbers, onions, scallions, pineapples, carrots and bell peppers	14	Panang Curry (Jasmine OR Brown Rice) Panang curry paste, coconut milk, bell peppers, string beans, peanuts and lime leaf	15
Thai Basil Sauce (Jasmine OR Brown rice) Onions, scallions, bamboo shoots, basil and bell peppers in a fragrant basil sauce	14	The Sea Fried Rice Combination of egg, chicken, beef, shrimp, scallop, calamari, onions, scallions and peas -Chicken Fried Rice \$11 -Beef Fried Rice \$12 -Shrimp Fried Rice \$13	15
Pad Thai Rice noodle, eggs, bean sprouts, peanuts, scallions, shallots and lime wedge sautéed in a pad thai sauce	15	Hawaiian Fried Rice Chicken and shrimps, yellow curry, pea, pineapple, onion, scallion, carrot and cashew nut	15
Pad Woonsen Cellophane noodles, eggs, and mixed vegetables in a light brown sauce	14		

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SUSHI ROLLS

Sashimi Style Roll* A "no rice" sushi roll w/ tuna, salmon, hamachi, shrimp, kampyo, tamago, asparagus, scallions and cucumber.	9	Extremely Rainbow Roll* Kani, cucumber, avocado, I/O with assorted fish on top and sesame seeds.	12	Hero Roll Fried softshell crab, cucumber wrapped w soy paper topped w avocado and dynamite seafood.	16
Poke Roll* Spicy salmon, onions, cuc, topped w/ avo, cilantro, ikura, salmon skin	16	Dancing Shrimp Roll California roll topped with cooked shrimp, I/O.	11	Black Dragon Roll Shrimps tempura, asparagus, cream cheese w eels on top.	13
California Roll Kani, cucumber avocado I/O with masago and sesame seeds.	7	JB Roll* (extra \$2 for JB tempura seaweed out) Salmon, cream cheese and scallions, I/O with sesame seeds.	8	Hurricane Roll Spicy yellowtails, asparagus, jalapeno topped w spicy tuna, avocado and tempura flake.	14
Spicy Tuna Roll* Spicy tuna, tempura flakes, masago, kimchee sauce and sesame seeds.	8	Dancing Eel roll California roll topped with cooked eel, I/O	12	Rainbow Dragon Roll Shrimps tempura, cucumber topped with tuna, salmon and yellowtails spicy mayo.	15
Super Spider Roll* Fried soft shell crab, asparagus, avocado, masago and sesame seeds.	11	Spicy Blue Crab Roll Mixed spicy blue crab, scallions, masago, and romaine lettuce I/O with sesame seeds.	13	Yellowtail Jalapeño Roll* Mixed spicy kani, masago, I/O topped with Japanese yellowtail and jalapeños.	13
Lobster Monster Roll Crispy lobster, cucumber, asparagus, masago, I/O with sesame seeds.	25	Shrimp Tempura Roll Shrimp tempura, cucumber, I/O with sesame seeds.	9	Double Treats Roll Spicy tuna, scallion, masago, sesame seed I/O with spicy mayo blue crab on top.	14
Green Dragon Roll Shrimp tempura, cream cheese asparagus, I/O with avocado on top.	11	First Love Roll* Eel avocado and kani I/O topped with salmon, masago and sesame seeds.	11	Lobster Volcano Roll Baked spicy maine lobster meat served on top of California Rolls.	24
Red Dragon Roll* Shrimp tempura, asparagus, I/O with tuna and avocado on top.	11	Vegetable Roll Asparagus, carrots, kampyo, spinach and avocado I/O with sesame seeds.	8	Extreme Lobster Roll Lobster tempura, cucumber, masago and baked dynamite seafood on top.	21
Sex on the Moon* Shrimp tempura, asparagus, avocado, scallions, eel, masago, seeds, I/O with tuna and tempura flakes on top.	13	Boca Roll Soy wrap, cucumber, jalapeno, scallion and kani topped with marinated miso sea bass.	18	Omega 2 Roll* Fried salmon skin, cucumber, scallions, spicy mayo, ikura and seared salmon on top.	15
Three Musketeers* Raw tuna, salmon, escobar, avocado, asparagus, rice and deep fried on the outside.	12	Two Buddies Roll* Spicy tuna, shiso leaves on top of seared salmon, and sriracha sauce.	14	Aloha Roll Fried coconut shrimps, pineapple, cream cheese, avocado, and crunch nuts on top.	16
Crispy Eel Roll Eel, masago, cucumber, kani, scallions, sesame seeds and cream cheese deep fried on the outside.	10	Florida Roll* Tuna, salmon, white fish, avocado topped with rainbow tobiko and spicy mayo.	13	King Roll* Alaska King Crab, scallions, seared tuna belly, caviar, truffle and spicy mayo	25
The SEA Roll* Salmon tempura, eel, cream cheese, avocado, I/O with masago.	11				
Mexican Roll Shrimp tempura, asparagus, avocado, scallions, I/O with masago and sesame seeds.	11				
Volcano Roll Kani, avocado, cucumber topped with baked seafood, I/O with masago, sesame seeds and scallions.	13				

SMALL ROLLS

Seaweed on the outside

Tekkamaki* Tuna Roll	7	Hamachi Roll* Yellowtail and scallion	8	Vegi-Vegi Roll Cucumber wrapped with asparagus, carrot, kampyo, spinach, avocado and sesame seeds	8	KC Roll* Salmon, kani, scallions and cream cheese with masago and scallions	10
Kappamaki Cucumber roll	6	Avocado Roll Avocado	6	KC Rainbow Roll* Tuna, salmon, yellowtail, kani, asparagus, masago, scallions and sesame seeds	12	KC Spicy Tuna Spicy tuna, avocado, Scallion and sesame seed	13
Shrimp Roll Cooked shrimp	7	Unagi Roll Cooked eel	8	Kanisu Kani, avocado, masago and sesame seeds	8		
Salmon Roll* Salmon	7						

CUCUMBER WRAPPED ROLLS

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ENTREES

Snapper in the SEA	MP
Semi-boneless whole fried snapper served with bok choy. Served with your choice of sweet chili sauce, sweet & sour or fresh ginger sauce (jasmine or brown rice)	
8 oz Lobster Tail	26
Lobster tail prepared with Fresh Ginger Sauce (ginger, red onions, peppers, shitake mushrooms, snow peas, bok choy and cashew nuts) OR Fresh Sweet Basil Sauce (onions, scallions, bell peppers, basil, fresh chili, garlic and bamboo shoots) over an 8oz lightly battered lobster tail (jasmine or brown rice)	
Signature Lobster Pad Thai	28
Lightly battered lobster tail sautéed with rice noodles, eggs, scallions, bean sprouts, peanuts and shallots in a pad thai sauce.	
Crispy Duck	23
Fried marinated duck with your choice of fresh ginger, garlic sweet chili OR Thai basil sauce (jasmine or brown rice)	
Blue River Shrimp	23
Jumbo grilled shrimps marinated in a Southeast Asian spice, topped with tamarind reduction, shallots, scallions and tempura bok choy (Jasmine or brown rice)	
Boca Shore	29
Steamed 8oz Chilean sea bass with sautéed fresh ginger, red onions, peppers, shitake mushrooms, snow peas, scallions and cashew nuts (jasmine rice or brown rice)	
Salmon Teriyaki	21
Grilled 8oz salmon with a twisted balsamic teriyaki sauce, served with sautéed mixed mushrooms (jasmine or brown rice)	
Sweet Chili Fish	19
Fried fillet of snapper served with famous homemade garlic sweet chili sauce and steamed bok choy (jasmine or brown rice)	
Seared Jumbo Scallop	24
Jumbo scallops seared to perfection, accompanied by crispy basil and grilled eggplants over spicy creamy Thai green curry sauce (jasmine or brown rice)	
Hawaiian Dancer	19
Sautéed scallops, chicken, pineapples, carrots, snow peas, bell peppers, onions, scallions, and cashew nuts in sweet tamarind sauce (jasmine or brown rice)	
Mongol Beef	17
Thin slices of tender crispy beef and scallions marinated with our sweet Mongolian sauce (jasmine or brown rice)	
6oz Center Cut Filet Mignon	28
Served with tamarind base Masaman curry sauce, sweet potatoes and avocado (jasmine rice or brown rice)	
NY Steak	25
Grilled NY steak with a twisted balsamic teriyaki sauce served with mixed mushroom and bok choy (jasmine or brown rice)	
Siamese Chicken	16
Grilled marinated chicken breast with peanut sauce and Asian style mango salsa (jasmine or brown rice)	
The SEA Jumbo Shrimps	25
Jumbo shrimps stuffed with blue crab meat in panang curry reduction accompanied with buckwheat noodles	
Ladna Seafood Noodles	21
Mixed seafood served with wide noodles, over thai gravy sauce with chinese bioccoli and mushrooms	
Panang Salmon	22
Grilled salmon served on top of a panang curry with basil, grill asparagus, pepper, peanuts and basil. (jasmine or brown rice)	
Kangkua Jumbo Shrimp	24
Grilled shrimps, pineapple, curry served with grilled asparagus (jasmine or brown rice)	

SUSHI SASHIMI ENTREES

Sushi Dinner*	26
8 pieces of raw fish sushi and California Roll (chef's choice)	
Chef's Sashimi Special*	29
Sixteen pieces of raw fish sashimi, (chef's choice)	
Sushi Sashimi*	34
Six pieces of sushi and twelve pieces of sashimi and spicy tuna roll (chef's choice)	
Chirashi Bowl *	25
Assorted Raw fish over rice	
Poke bowl*	16
Tuna or Salmon Poke served with rice, seaweed, avocado, ginger, spicy kiab, noi	

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