



## **Sautéed Red Snapper**

Layered with spinach, Kale and a light lobster cream,  
Finished with a hazelnut crust.

## **FiveSpice Salmon**

Seared Atlantic salmon filet with five spice crust, exotic mushrooms,  
Pinot noir butter sauce.

## **Seared Ahi Tuna**

Fennel crusted, served with a caponata of tomato,  
Peppers, eggplant, capers and onions.

## **Grilled Atlantic Salmon**

Marinated with lemon and olive oil, served with  
Lemon, lime aioli

## **Sautéed Barramundi Fish**

Over Creamy risotto of Porcini and assorted mushrooms,  
Finished with fresh herbs and parmesan cheese

Ph: (626)-440-9467/F: (626)-795-1210

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## **Seafood Menu**

### **Grilled Swordfish**

Marinated in seven species,

Served with roasted tri color bell pepper, pineapple chutney

### **Tilapia Veracruzano**

Poached tilapia, served with basil, tomato, caper, olives, jalapeno chunky sauce

### **Sautéed Mahi Mahi**

Seasoned with scallions, soy sauce, served with habanero, mango sauce

### **Baked Red Snapper**

Apazote glazed red snapper with Plantain Mole and Pico De Gallo Rice

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