





APPETIZERS

JUMBO SHRIMP COCKTAIL	16.50
 GRILLED ARTICHOKE	11.00
CRISPY POINT JUDITH CALAMARI FRIED YUCA, CILANTRO, RED ONION, TOMATO, AJI AMARILLO AIOLI	18.00
GRILLED OCTOPUS "ANTICUCHO" HEIRLOOM TOMATO CEVICHE, YUCA MOFONGO, AJI AMARILLO AIOLI	21.00
LOBSTER FRITTER SHISO LEAF, NUESKE BACON, YUZU AIOLI, BUTTER LETTUCE	21.00
 ISLANDER LOBSTER BISQUE	10.00

SALADS

ARTISAN GREEN SALAD	12.00
GREEK GARDEN SALAD FETA, CUCUMBER, HEIRLOOM TOMATOES, KALAMATA OLIVES, ONION	14.00
BABY CAESAR SALAD	12.00
HEIRLOOM BEET SALAD GOAT CHEESE MOUSSE, RYE CROUTON, FRISEE, PEPITA GREMOLATA	16.00
BLT HEIRLOOM TOMATOES, AVOCADO, NUESKE BACON, FRISEE, BUTTERMILK BACON DRESSING	15.00

DRESSINGS

BLUE CHEESE • LEMON BUTTERMILK
THOUSAND ISLAND • GREEN GODDESS
ISLANDER VINAIGRETTE • POBLANO RANCH

TOPPERS

LOCAL BLEU CHEESE 3.00
NUESKE BACON 3.00

SIDE DISHES

FOR SHARING

STEAMED JUMBO ASPARAGUS HOLLANDAISE	12.00
JASMINE RICE	6.00
HAND CUT TRUFFLE FRIES PARMESAN, PARSLEY	12.00
CRAB FRIED RICE WILD MUSHROOMS, SCALLIONS, KABAYAKI SAUCE	16.00
JUMBO BAKED SWEET POTATO PECAN-CINNAMON BUTTER	6.75
 LEMON & GARLIC WILTED SPINACH	6.75
BAKED POTATO HAVE IT LOADED	5.00 ADD 2.00

LOBSTER

BUTTER POACHED LOBSTER COUS COUS, DRIED APRICOTS, PINE NUTS, BASIL, THAI CURRY	45.00
LOBSTER LO MEIN LO MEIN NOODLES, BABY BOK CHOY, SOY, SESAME, CHILI, GARLIC	45.00

STEAKHOUSE SELECTIONS

SERVED WITH BAKED POTATO & SEASONAL VEGETABLES

*FILET MIGNON 1855 BLACK ANGUS	6 OZ 39.50 8 OZ 45.75
*24OZ COFFEE RUBBED GRASS-FED COWBOY STEAK FT. MCCOY RANCH - OCALA, FL	76.00
HERB ROASTED NATURAL CHICKEN JOYCE FAMILY FARMS	27.00
*10OZ GRASS-FED SKIRT STEAK FT. MCCOY RANCH - OCALA, FL	37.50
16OZ APPLE JUICE BRINED KUROBUTA PORK CHOP	31.00
*14OZ PRIME NEW YORK STRIP STEAK BLACK ANGUS	61.00

STEAKS SERVED WITH CHOICE OF SAUCE

BORDELAISE • BÉARNAISE • CHIMICHURRI

VEGETARIAN SELECTIONS

TOFU TOBAN CRISPY TOFU, STIR-FRIED VEGETABLES, SOY GLAZE	21.00
BAKED SPAGHETTI SQUASH MOZZARELLA DI BUFALA, POMODORO, BASIL, GRANA PADANO	18.00
GAUCHO VEGETABLE PLATTER GRILLED SEASONAL VEGETABLES, BAKED POTATO, CHIMICHURRI	21.00

KIDS

FRESH FRUIT CUP	5.50
CARROT & CELERY STICKS WITH RANCH	6.50
CRISPY CHICKEN TENDERS BBQ SAUCE, WAFFLE FRIES	9.50
PENNE PASTA CHOICE OF CHEESE SAUCE OR MARINARA ADD CHICKEN 4.50	7.00
HOT DOG & FRIES GRILLED ALL-BEEF DOG, WAFFLE FRIES	8.00
PEANUT BUTTER & JELLY SANDWICH PEANUT BUTTER, GRAPE JELLY, WAFFLE FRIES	6.00
GRILLED CHEESE SANDWICH WAFFLE FRIES	8.00

DESSERTS

TRADITIONAL ORC KEY LIME PIE WHIPPED CREAM AND FRESH GRAHAM CRACKER	9.50
ORC SIGNATURE COCONUT RUM CAKE	12.00
FLOURLESS CHOCOLATE TORTE STRAWBERRY COMPOTE, CRÈME GELATO	12.00
RUM SOAKED BEIGNETS FRENCH VANILLA ICE CREAM, COFFEE GANACHE POUR	12.00
CRISPY DESSERT ROLL STRAWBERRY, BANANA, NUTELLA, CONDENSE MILK, COCONUT, POWER SUGAR, GREEN TEA ICE CREAM	11.00
DECADENT FUDGE BROWNIE SWIRLS OF DULCE DE LECHE, VANILLA ICE CREAM	10.00

FROM THE SUSHI BAR

APPETIZERS

MISO SOUP TOFU, SEAWEED, SCALLIONS	8.00
EDAMAME STEAMED WHOLE SOYBEANS, SIDE OF KOSHER SALT	7.75
JAPANESE GREEN SALAD ARTISAN GREENS, CHERRY TOMATO, CUCUMBER, RED RADISH, GINGER-MISO DRESSING	12.00
WAKAME SALAD CULTIVATED SEAWEED SALAD WITH SESAME	12.50
*TUNA PIZZA TUNA, FLOUR TORTILLA, SPICY AIOLI, AVOCADO, TOMATOES, SEA SALT, CILANTRO AND TRUFFLE OIL	15.00
TROPICAL CEVICHE SHRIMP, LOBSTER, MANGO, CUCUMBER, COCONUT, CILANTRO, RED ONIONS, LECHE DE TIGRE, SCOTCH BONNET MALANGA CHIPS	38.00

ISLANDER ROLLS

10 PIECES

 *MELANIE TEMPURA SHRIMP, SPICY TUNA, AVOCADO, SWEET SOY, SPICY AIOLI, TEMPURA FLAKES	26.75
JUMPING SHRIMP TEMPURA SHRIMP, CILANTRO, AVOCADO, MASAGO, BAKED SHRIMP DYNAMITE, RED TOBIKO	26.00
*MANGO TANGO TUNA, BOURSIN CHEESE, ASPARAGUS, AVOCADO, SPICY TERIYAKI, MANGO	28.00
FLORIDA KEYS FLORIDA LOBSTER TEMPURA, ARTISAN LETTUCE, SWEET SOY, AVOCADO, CUCUMBER, MASAGO, LUMP CRAB TEMPURA FLAKES, SPICY AIOLI	36.00

RICELESS ROLLS

NARUTO SPINACH, CARROT, ASPARAGUS, AVOCADO, SCALLIONS, ROLLED IN CUCUMBER, RICE VINAIGRETTE	9.75
*FIRECRACKER TUNA, AVOCADO, ASPARAGUS, SCALLIONS, ROLLED IN CUCUMBER, KIMCHEE VINAIGRETTE	17.25

CLASSIC ROLLS

8 PIECES

CALIFORNIA ALASKAN SNOW CRAB MIX, AVOCADO, CUCUMBER	13.25
*RAINBOW CALIFORNIA ROLL TOPPED WITH, TUNA, SALMON, HAMACHI & AVOCADO	21.25
*SPICY TUNA CHOPPED TUNA TOSSED IN CHILI GARLIC, SPICY SESAME & SRIRACHA SAUCES	13.75
*TUNA CRUNCH SPICY TUNA, AVOCADO, TEMPURA FLAKES, RED TOBIKO, SPICY AIOLI & SRIRACHA	14.75
FUTO MAKI TAMAGO, CUCUMBER, AVOCADO, KANPYO, CRAB, SHRIMP, MASAGO	19.00
SPICY TAKO OCTOPUS, KIMCHI, SCALLIONS	15.00
*NEGI HAMACHI PACIFIC JACK, SCALLIONS, JALAPENO	15.00
TEMPURA SHRIMP SHRIMP TEMPURA, ALASKAN SNOW CRAB, ASPARAGUS, AVOCADO, ARTISAN LETTUCE, SWEET SOY, MASAGO	18.00
SPIDER ROLL SOFT SHELL CRAB, ALASKAN SNOW CRAB, ASPARAGUS, AVOCADO, ARTISAN LETTUCE, SWEET SOY, MASAGO	24.50
CALIFORNIA EEL FRESH WATER EEL, CUCUMBER, AVOCADO, ALASKAN SNOW CRAB, SWEET SOY	22.00

NIGIRI & SASHIMI

*TUNA – BIGEYE / YELLOWFIN	8.00	*UNI	12.00
*SALMON	7.25	*SURF CLAM	8.00
*HAMACHI	8.00	*CONCH	8.00
*MACKEREL	8.00	*IKURA	10.00
*WAHOO	8.00	*TORO	MP
EEL	8.00	*BLUEFIN TUNA	MP
*OCTOPUS	8.00	*SCALLOPS	10.00
*AMA EBI	9.00	*OMAKASE CHEF'S CHOICE	90.00



*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.