



KARMA

WHAT GOES AROUND COMES AROUND

Dinner Menu

5:00 - 9:00pm

SOUP & SALADS

Seafood Chowder 26
Shrimp, mussels, clams, mahi, root vegetables

Burrata 24 (GF)
Burrata, arugula, lemon truffle vinaigrette, cherry tomato, pesto, balsamic reduction

Japon Tataki Salad 30 (GF)
Iceberg lettuce, wasabi truffle dressing, crispy shallots, Johnny Cake croutons, seared spiced bluefin tuna

Sashimi Salad 29 (GF)
Mixed greens topped with chef's choice 6-piece sashimi, edamame, mango, cucumber, pickled slaw, and yuzu koshu vinaigrette (GF)

APPETIZERS

Edamame 20 (V,GF)
Steamed soybeans in Sea salt or Sweet chili (make it spicy +2) (GF)

Shrimp Cocktail 24 (GF)
House made cocktail sauce, cilantro, lemon

Crab Rangoons 24
Crispy wontons stuffed with cream cheese, scallions, and crab, served with sweet chili & sweet-sour sauce (5 pcs)

White Miso Blue Crab Cake 25
Pan-seared blue crab cake finished with white miso and yuzu nage

Ceviche 34 (GF)
Fresh market fish marinated in citrus leche de tigre.

Mussels Arrabiatta 28
Leeks, scallions, garlic, shallots, red pepper, tomato, white wine butter

Grilled Octopus 38 (GF)
Char-grilled and finished with a vibrant cilantro sauce

Spring Roll 22 (V,GF)
Thai spring roll filled with crisp vegetables.

Add On
Tuna (+12), Shrimp (+10), Wahoo (+10), Crispy (+2)

FROM THE SEA

A curated selection of fish from the clear waters of the Caribbean, prepared with inspired simplicity. Each catch is chosen for its freshness and integrity, honoring the natural flavor of the sea.

Fresh Local • Fish Flown In Daily

Preparation Styles:

Golden crusted – MP/LB

Oven Roasted, served table-side – MP/LB

For today's freshest offerings, please visit our market display to select your fish.

GYOZA

Vegetable Gyoza 24 (V)
Shredded vegetables, seaweed

Chicken Gyoza 24
Chicken, cabbage, carrot mixture

Pork Gyoza 26
Rich pork, vegetable spice blend

Shrimp Gyoza 26
Succulent shrimp, cabbage, scallions

SEA TO GRILL

Pan-Seared Wahoo 44 (GF)
Seared golden and paired with a spicy Fra Diavolo sauce

Chilean Seabass 56 (GF)
Seared and finished with a coconut curry sauce

Pan-Seared Mahi-Mahi 44 (GF)
Accented with fresh mango salsa and a passion fruit reduction

Salmon 44 (GF)
Pan-seared and finished with a coconut cream sauce

Lobster Tail 65
Grilled or Tempura with garlic butter

LAND TO GRILL

Grilled 14oz Ribeye 79 (GF)
Hand cut ribeye topped with demi-glace and cracked peppercorn sauce

Australian Lamb Chops 79 (GF)
Marinated in chimichurri and grilled to the chef's choice.

Hot Stone Wagyu MP/oz
Expertly sliced and served raw, allowing you to sear it to perfection

French Filet Mignon 69 (GF)
8oz Center-cut filet finished with a classic peppercorn sauce

Tomahawk 32oz 165 (GF)
Flame-grilled, bone-in ribeye presented tableside and finished with butter and torched thyme and a peppercorn sauce

Herb Roasted Chicken 47 (GF)
Bathed in caper cream sauce

Add On
Lobster Tail(+35), Shrimp (+14)

MEDITERRANEAN

Island Bouillabaisse 52
A Caribbean twist on the classic: Shrimp, mussels, clams, lobster, scallops & mahi in a creamy coconut broth

Pasta Del Mare 44
Penne tossed with clams, octopus, and shrimp in a lightseafood sauce

Shrimp & Pesto Risotto 42
Plump shrimp with creamy pesto risotto, lemon butter, and leeks

SIDES

Seasonal Vegetables (V,GF)	12	Herb Potatoes (GF)	12
Asparagus (V,GF)	12	Coconut Jasmine Rice (V,GF)	12
Plantains (V,GF)	12	French Fries (V,GF)	10
Garlic Herb Mash Potatoes (GF)	14	Mac & Cheese	14

KARMA

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

* A 20% Gratuity Will be Automatically Added to Your Bill



SUSHI ROLLS

California Roll 32

Kanikama crab, avocado, cucumber, and sesame seeds

Marie Nicole 30

Spicy tuna, cucumber, cilantro, avocado; topped with hamachi, jalapeño, and charred ponzu

Shrimp Tempura Maki 28

Tempura shrimp, cucumber, asparagus, microgreens, sesame, and mango kabayaki sauce

Super Cali Roll 29

Crab, avocado, tempura roll; topped with spicy crab

Spicy Tuna Roll 32

Spicy tuna mix, cucumber, and sesame seeds

Rainbow Roll 32

Cucumber, avocado, crab mix; topped with assorted sashimi

Salmon Delight 28

Salmon, cream cheese, avocado, tempura roll, kimchi aioli

Volcano Roll 28

Bluefin tuna, salmon, scallions, tempura roll, spicy mayo, and unagi sauce

SPECIALITY ROLLS

Da Beach Roll 24 (GF)

Pickled slaw, cucumber, mango, wahoo; topped with salmon, avocado, and jerk sauce

East End Roll 26

White tuna, red snapper, tempura octopus, cucumber; topped with bluefin tuna and chili-ginger sauce

Tiger Roll 33

Avocado, tempura shrimp, asparagus, cream cheese, spicy tuna; topped with torched spicy mayo and eel sauce

Caterpillar Maki 33

Unagi, tamago, avocado, asparagus; topped with inari and unagi sauce

Tempura Dream Roll 28

Eel, cream cheese, smoked salmon, avocado; topped with dynamite shrimp and truffle sauce

Hidden Dragon Roll 28

Spicy crab, ebi shrimp, cucumber, cream cheese; topped with spicy crab, ebi shrimp, and spicy mayo

Cruz Bay Roll 28

Shrimp, spicy tuna, avocado, mango; topped with seared wahoo, tobiko, wasabi aioli, torched

Wharfside Roll 30

Lobster tempura, avocado, plantain, crab mix; topped with tataki white tuna, wahoo, and kimchi sauce

Donkey Hill Roll 35

Salmon, bluefin tuna, cucumber, ebi, soy paper; topped with spicy crab, tobiko, chili-ginger, and wasabi aioli

Crazy Cajun 33

Cajun butter-poached lobster, cilantro, tuna, avocado; topped with tataki red snapper and chili kewpie

Spicy Tuna Tempura Roll 34

Spicy tuna, cucumber, avocado, tempura roll; topped with spicy tuna, wakame, and kabayaki sauce

Philly Roll 26 (GF)

Cream cheese, smoked salmon, avocado, crystal shrimp, and sweet potato; topped with seared 7-spice tenderloin, kimchi aioli, and crispy onions (GF)

VEGGIE ROLLS

Ire Mon Maki 30 (V,GF)

Carrot, cucumber, red pepper, asparagus, inari, tempura roll, wasabi aioli

Nigiri (2 pcs) 25 (GF)

Sliced sashimi over rice

Tuna (Maguro)

Salmon (Sake)

Yellowtail (Hamachi)

Octopus (Tako)

Shrimp (Ebi)

Salmon Roe (Ikura)

Wahoo (Ono)

Red Snapper (Tai)

Sea Urchin (Uni) – MP

Crab (Kani)

Eel (Unagi)

White Tuna (Escarolar /Shiro Maguro)

Sashimi (3 pcs) 26 (GF)

Thinly sliced raw fish

Karma Roll 50 (V,GF)

Chef's choice or customized (spicy, vegetarian, GF, or cooked)

Omakase MP (V,GF)

A chef-curated journey, crafted to your taste. Choose spicy, vegetarian, or cooked or let the chef surprise you with a personalized selection

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