

First Things First

Raw

Chilled Seafood Platter on Ice

Lobster, Oysters, Clams, Jonah Crab Clusters & Shrimp
Citrus-Yuzu Dip, Mignonette, Cocktail Sauce
42.

Add

Ahi Tuna Tartar 18.
Lobster Salad in French Cocktail Sauce 18.
Alaskan King Crab Legs 45. per pound

Tuna 3 Ways : Tataki , Spicy Rolls & Ceviche

Crunchy Wasabi Flakes , Citrus Glaze , Avocado
20.

Freshly shucked Oysters & Condiments

Or Oyster Shooters

4.50 each

Live Santa Barbara Prawns *Fresh from the Tank,*

Grilled, Tempura, Drunken or Raw all served with their Sauces
10. each

Angry Scallops

Live Maine Scallops , Sea Beans , Shitake Mushrooms
Mirin Dressing & Sizzling Hot Peanut Oil
19.

SENSI Classics

Raw Kobe Beef Carpaccio

Roasted Garlic & Parmesan Croquettes , Horseradish Dressing
19.

Crisp Fried Shrimp

Rice Flakes, Kaffir Lime, Creamy Ginger Mayonnaise
20.

Seared Foie Gras with Spiced Mango Relish

Pickled Ramps , Raisins , Nuts & Quail Breast
19.

Thai Marinated Crab & Lobster Rolls

Sweet Chili Mayonnaise , Lime & Mandarin Dressing
20.

Asian Accents

Siam Style Chicken & Mushroom Soup in Coconut

Shrimp Dumplings , Sesame Tapioca , Cilantro , Snow Pea Shoots
14.

Pomelo & Crunchy Rock Shrimp Wraps - Miang Som

Cucumber , Peanuts , Cilantro , Sweet & Sour Citrus Dressing
17.

Grilled Salt'n Pepper Squid

Sweet Chili Jam , Mint , Shallots , Lime Salt & Szechuan Pepper
16.

Roasted Duck & Fragrant Mushroom Egg Rolls

Asian Slaw , Green Chili Vinegar , Sun Dried Apricot Sauce
16.

Grilled Spicy Beef & Chicken Satays

Papaya Pickle , Coconut Relish , Yogurt Dip
15.

Little Italy

Zuppa di Pesce Pugliese & Crostini

Maine Lobster & Tomato Soup , Nantucket Bay Scallops
Red Pepper Aioli , Mussels & Monkfish Piccata
18.

Roasted Beet & Arugula Salad

Honeycrisp Apples , Toasted Pine Nuts , Manouri Feta Cheese
18.

Insalata di Campo de' Fiori

Baby Arugula , Frisee , Aged Parmesan , Bresaola , Quail Eggs & Balsamico
17.

Thin Crust Pizza Quattro Formaggi

Cheese Pizza with Fontina , Mozzarella , Taleggio , Asiago
16.

Pizza Alla Salsicca

Imported Italian Salami, Extra Virgin Olive Oil, Tomatoes, Pecorino & Asiago
16.

Headliners

Pasta & Brick Oven

Wood Oven Baked Dover Sole - Meunière Style

Roasted Mirepoix , Green Herb Couscous , Jerusalem Artichokes
38.

Crispy Skin Roasted Free Range Chicken "Piemontese"

Chestnuts , Bacon , Gnocchi , Matsutake Mushrooms , Truffle Foam
36.

Traditional Veal Scaloppine al Marsala

Caramelized Onion Mash , Spinach , Celery leaves , Gorgonzola , Walnuts
35.

Cedar Wood Roasted Lamb Chops alla Liguria

Artichokes , Olives , Caramelized Garlic , Mixed Beans & Tomato Confit
38.

Pan Seared Day Boat Scallops alla Siciliana

Vegetable Caponata , Eggplant Ravioli , Almonds , Madaira Glaze
32.

Asian Inspired

Red Shrimp Curry in Young Coconut

Lemongrass, Thai Basil, Steamed Rice Puffs
27.

Sweet & Sour Crispy Tai Red Snapper

Steamed Hearts of Palms , Yu Choi , Celery & Shitake Mushrooms
35.

Miso-glazed Sea Bass

Water Spinach, Sesame & Wasabi Puffs , Tempura Shiso Leaf
40.

From the Clay Tandoor Oven:

Spice Rubbed Chicken in Creamy Butter Curry Sauce

Naan Bread, Basmati Rice
30.

Tandoori Surf & Turf Mixed Grill

Marinated Beef, Shrimp, Chicken and Sea Bass with Green Mango Rice
And Indian Chutneys
38.

Bone-in & Broiled

From the Grill:

American Kobe Beef Tenderloin

8 oz Filet...64.

With Shrimp...74.

With Whole Chick Lobster Tail...90.

5 Pepper Crusted Bone-in New York Steak ... Dry Aged

42.

Prime Beef Ribeye Steak

42.

Wood Oven Roasted Crispy Salmon

Black Trumpet Mushrooms , Sherry Wine Vinaigrette , Vegetable Confetti
34.

Kurobuta Pork Chop - Naturally Raised & Brined...Dry Aged

Wild Mushroom & Fontina Pie , Tuscan Broccoli Rabe , Porcini Mustard
36.

SENSI's Braised Beef Short Rib

Com Grits , Leek Fondue , Haricots Verts , Horseradish Emulsion
36.

Whole Live Lobster from the Tank

2.5 pound 88.

Must Do Sides

All sides 7.

Sautee Spinach with Shallots

Tuscan Broccoli Rabe with Roasted Garlic & Chili Flakes

Rustic Potato Croquettes with Garlic & Parmesan

Golden Potato Gnocchi with Wild Mushrooms

SENSI Fried Rice

Tempura Asparagus or Onion Rings with Sweet Chili Dip

Caramelized Onion Mashed Potatoes