

RESTAURANT 105

RAW BAR

1/2 DOZEN OYSTERS 21 GF
Local Oysters Shucked to Order,
Cocktail Sauce & Mignonette Sauce

CHILLED JUMBO SHRIMP COCKTAIL 24 GF
Four to an Order,
Cocktail Sauce & Windrift Sauce

CLAMS ON THE HALF SHELL 16 GF
1/2 Dozen Raw, Shucked to Order,
Cocktail Sauce

STARTERS & SHARED PLATES

LOBSTER BISQUE 16 W
House Made Specialty

MUSSELS IN SAILOR'S SAUCE 17
Mussels, White Wine, Tomato, Jalapeno,
Toasted Bread

SALT & PEPPER CALAMARI 17 W
Served with Marinara

CHARCUTERIE PLATE 22
Array of Select Meats and Cheese,
Seasonal Accompaniments

BANG BANG SHRIMP 17 W
Yuengling Beer Battered, Sriracha Aioli

STEAMED LITTLE NECK CLAMS 18 GF
One Dozen, Drawn Butter

MEATBALLS 14 GF
Three Served in Marinara,
Grated Pecorino Romano Cheese

STREET TACOS 18
Three to an Order, Slow Cooked Pork, Corn Tortilla, White
Onion, Cilantro, Guajillo Sauce, Salsa Verde

SALADS

ADD GRILLED CHICKEN 8 / GRILLED SHRIMP 12 / BLACKENED MAHI 13

CAESAR 15
Crisp Romaine Hearts, Croutons, Roasted Red Peppers, House Made Dressing, Grated Pecorino Romano

SEVEN MILE 19 W
Spinach, Arugula, Radicchio, Quinoa, Apple, Tomato, Radish, Dried Cranberries, Feta Cheese,
Honey Dijon Dressing

GARDEN SALAD 16 GF
Mixed Greens, Red Cabbage, Cucumber, Red Onion, Shredded Carrot, Grape Tomato, Balsamic Vinaigrette

THAI CRUNCH SALAD 18
Cabbage, Edamame, Peanut, Carrot, Pea Shoot, Cucumber, Cilantro, Red Bell Pepper, Wonton Strips,
Rice Sticks, Avocado, Peanut & Cilantro Lime Dressings

ENTRÉES

GRILLED 8 OZ. FILET MIGNON 54 W
Spinach, Grape Tomato, Roasted Fingerling Potatoes,
Demi-Glaze, Frizzled Carrot Finish
Suggested Wine Pairing
DAOU Cabernet Sauvignon

SEARED CHILEAN SEA BASS 48
House Made Parmesan Risotto, Asparagus,
Citrus Honey Cream
Suggested Wine Pairing
Sonoma Cutrer Chardonnay

CHICKEN FRANCAISE 36
Asparagus, Artichoke Hearts, Grated Pecorino Romano,
Served over Penne
Suggested Wine Pairing
Foppiano Sauvignon Blanc

BRAISED SHORT RIBS 36
House Made Garlic Mashed Potatoes,
Root Vegetables
Suggested Wine Pairing
Decoy Pinot Noir

MARYLAND STYLE CRAB CAKE 44 W
Two Broiled Cakes made with Lump Crab Meat,
Marbled Potatoes, Asparagus
Suggested Wine Pairing
Pierre Sparr Riesling

CHICKEN PARMESAN 34
Served over Penne
Suggested Wine Pairing
Roscato Rosso Dolce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

An 18% gratuity may be added to parties of 6 or more. Limit 2 checks per table.

GF Made without gluten containing ingredients. May not meet the definition of "gluten-free" because gluten-containing ingredients are prepared in our kitchen.

SUSHI & ROLLS

EDAMAME 10

Steamed & Sprinkled with Kosher Salt

CALIFORNIA ROLL 10

Avocado, Cucumber, Imitation Crab

CANYON ROLL 12

Tuna, Avocado

ASAHI ROLL 12

Spicy Shrimp, Cucumber

DRAGON ROLL 18

Freshwater Eel & Cucumber Roll
Topped with Avocado & Asian Glaze

RAINBOW ROLL 20

California Roll Topped with Salmon, Tuna,
Yellowtail & Shrimp

ISLAND ROLL 20

Spicy Tuna Roll Topped with Tuna, Salmon & Avocado,
Side of Seaweed Salad

TRIANGLE ROLL 18

Yellowtail, Tuna, Salmon, Cucumber, Scallion & Spicy Sauce,
Wrapped Inside a Triangle of Rice

NIGIRI 12

Three Pieces of Fresh Sliced Seafood atop Rice
Choice of One: Tuna, Salmon, Yellowtail or Eel

SEAWEED SALAD 10

PHILADELPHIA ROLL 11

Smoked Salmon, Cucumber, Cream Cheese

SPICY ROLL 11

Scallion, Spicy Sauce, Cucumber & Caviar,
Choice of Tuna or Salmon

ALASKA ROLL 12

Salmon, Avocado, Cucumber

JERSEY FRESH ROLL 10

Asparagus, Avocado, Carrot, Spinach,
Cucumber, Hearts of Palm

AVALON ROLL 20

Shrimp Tempura & Cucumber Roll
Topped with Spicy Tuna & Asian Glaze

WINDRIFT ROLL 20

Salmon & Avocado Roll Topped with Tuna, Salmon,
Sweet Chili Sauce & Mango

SHRIMP TEMPURA ROLL 15

Flash Fried Shrimp, Cucumber, Avocado,
Topped with Asian Glaze

SASHIMI 12

Three Pieces of Fresh Sliced Seafood
Choice of One: Tuna, Salmon, Yellowtail or Shrimp

SUSHI COMBOS

No Substitutions

SU COMBO 54

California, Canyon, Alaska,
Spicy (Choice of Tuna or Salmon), & 7 Mile Rolls

NIGIRI 30

Two Pieces Each of Tuna, Salmon, Yellowtail and Eel

SKY COMBO 54

California, Jersey Fresh, Asahi,
Shrimp Tempura, & 7 Mile Rolls

SASHIMI 30

Two Pieces Each of Tuna, Salmon, Yellowtail and Shrimp

DRINKS

SIGNATURE COCKTAILS

HIBISCUS PALMER 14

Tito's Handmade Vodka,
ROOT Crafted Hibi-Hibi, Lemonade

WATERMELON MARTINI 14

Grey Goose Watermelon & Basil,
Fresh Watermelon Juice, Simple Syrup, Lime Juice

PERFECT MARGARITA 16

Casamigos Blanco Tequila, Triple Sec, Lime Juice

APEROL SPRITZ 13

Prosecco, Aperol, Club Soda, Orange Wedge,
Served in a Wine Glass over Ice

WALLY'S SLUMBER 16

Captain Morgan Original Spiced Rum, Cruzan Coconut Rum,
Tropical Juices, Fresh Coconut Soaked in 151 Rum

ESPRESSO MARTINI 16

Ketel One Vodka, Mr Black Coffee Liqueur, Espresso,
Simple Syrup

PRICKLED PEAR 14

Tanteo Jalapeno Tequila, Triple Sec,
ROOT Crafted Au Pear, Sprite

RAMBLE ON ROSE 15

Ketel One Botanical Grapefruit & Rose, St. Germain,
Simple Syrup, Lime Juice, Fresh Squeezed Grapefruit Juice

SUMMERTIME IN A GLASS 15

Ketel One Citroen Family Made Flavored Vodka,
Elderflower, Lemongrass Simple, Club Soda

BEACHSIDE LEMONADE 13

Rock Town Small Batch Basil Vodka,
Lemonade, Club Soda

MELON BREEZE 15

Stateside Vodka, Watermelon Juice, Lime,
Fever Tree Ginger Beer

CRUSHED ORANGE 15

Rock Town Small Batch Mandarin Vodka, Triple Sec,
Fresh Squeezed Orange Juice, Sprite

CRUSHED GRAPEFRUIT 15

Rock Town Small Batch Grapefruit Vodka, Triple Sec,
Fresh Squeezed Grapefruit Juice, Sprite

GREEN TEA MULE 16

Jameson, Peachtree, Sour Mix, Lemon, Lime,
Fever Tree Ginger Beer

INDIGO SUNSET 15

Empress Gin, St Germain, Pineapple Juice, Lime, Simple