

MINA'S  
FISH HOUSE



# MINA'S FISH HOUSE

Independence Day  
July 4th

PER ADULT - 95

OPTIONAL WINE PAIRING - 55

## Shellfish

### ICE COLD

**PETIT | 125 GRANDE | 235**  
served with classic sauces & garnishes  
Kona Lobster 44  
King Crab 44  
Ginger-Poached Shrimp 23  
Pacific Oysters 21  
Poke, Fish Dip, Abalone

### CHAR-BROILED

**PETIT | 110 GRANDE | 210**  
brushed with miso butter, garlic & yuzukoshō  
Kona Lobster 44  
King Crab 44  
Shrimp 23  
Pacific Oysters 21

## Appetizers

PLEASE SELECT ONE

OPTIONAL WINE PAIRING

### Marinated Hass Avocado

Pickled Vegetables, Fried Walnut, Crispy Kataifi, Schug Dressing

### Michael Mina's Ahi Tartare

Asian Pear, Mint, Pine Nut, Ancho Chili & Habanero-Sesame Oil

### Crispy Bigfin Reef Squid

Shishito Peppers, Chinese Black Bean, Calamansi Aioli

### Mari's Little Gem Lettuce

Maui Onion Dip, Garlic Streusel, Truffle Vinaigrette, Aged Parmesan

### Alaskan King Crab Spaghetti *15 supplement*

Jalapeño, Lemon, Smoked Trout Roe

### Château Gravielle - Lacoste

Bordeaux 2016

### Stolpman Riesling 'The Street'

San Luis Obispo 2016

### Simonnet-Febvre Brut Rosé

Chablis NV

### Domaine Delaporte Sancerre

Loire Valley 2017

### Moët Chandon Impérial Brut

Épernay NV

## Entrées

PLEASE SELECT ONE

OPTIONAL WINE PAIRING

### Black Garlic & Miso Black Cod

Shishito Pepper, Garlic Fried Rice, Nori Emulsion

### Charr-Grilled Branzino

Heirloom Tomato Confit, Taggiasca Olives, Preserved Lemon

### Char-Grilled Half Chicken

Succotash Vegetables, Morel Mushrooms, Chicken Jus

### Char-Grilled 8oz Angus Tenderloin

Pomme Purée, Roasted Onions, Pinot Noir Reduction

*Add 1/2 Kona Lobster, 44 supplement*

### Mina's Lobster Pot Pie *45 supplement*

Brandied Truffle Cream, Baby Root Vegetables, Sea Salt-Dusted Pie Crust

### Domaine Diochon 'Moulin-à-Vent' Gamay

Beaujolais 2017

### Domaine Laroche Chardonnay 'Saint Martin'

Chablis 2017

### Patz & Hall Pinot Noir

Sonoma Coast 2014

### Broadside Cabernet Sauvignon 'Margarita'

Paso Robles 2016

### Jordan Chardonnay

Russian River Valley 2016

## Additional Sides

### Coconut Cream Corn 12

Sweet Corn, Jalapeño, Coconut, Thai Basil

### Garlic & Duck Fat Fries 10

Volcano Onion Ketchup  
Dijonnaise, Tartar Sauce

### Crispy Cauliflower 12

Sweet and Sour Sauce, Saigon Streusel, Pickled Peppers

## Surf & Turf to Share

### Ginger & Scallion Broiled or Spice-Crusted Fry

#### Onaga, Long Tail Snapper

Half Fish, Serves 1-2 105

Whole Fish, Serves 3-4 200

### Char-Grilled Certified Angus 40oz Tomahawk Ribeye

Serves 3-4 175

## Desserts

PLEASE SELECT ONE

OPTIONAL WINE PAIRING

### Coconut Panna Cotta

Guava-Strawberry Ice, Mango, Mint

### Lime Chiffon Cake

Coconut Sorbet, Pineapple, Passion Fruit Crunch

### "PB & J"

Peanut Butter Mousse, Chocolate Crunch, Strawberry Sorbet

### Centorri Moscato di Pavia

Lombardy 2017

### Domaine de l'Alliance Sémillon

Bordeaux 2012

### Ramos Pinto Port Superior Tawny

Porto

\*Please alert your server/bartender of any dietary restrictions or allergies, not all ingredients are listed

Food Warning: These items are or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All menu items are subject to change according to seasonality and availability.