

## starters

<b>crab cakes</b>	22.99
Mesclun greens with a citrus aioli.	
<b>jalapeño poppers</b>	13.99
Tempura jalapeno halves with spicy surimi crab, cream cheese, sushi rice, avocado and unagi sauce.	
<b>oysters on the half shell*</b>	
Half dozen	19.99
One dozen	37.99
<b>garlic fries</b>	7.99
Herb and garlic olive oil.	
<b>calamari</b>	14.99
Fried calamari strips, cocktail and tartar sauces	
<b>tempura asparagus</b>	11.99
Citrus aioli and soy dipping sauce.	

## seafood salads

All salads are served with fresh breads from our award-winning bakery.

<b>house salad</b>	7.99
A fresh medley of greens, tomato and your choice of dressing.	
With bay shrimp	11.99
With jumbo shrimp	16.99
<b>caesar salad</b>	
Crisp California romaine lettuce tossed with our classic Caesar dressing.	
Classic	11.99
With bay shrimp	16.99
With jumbo shrimp	22.99
With fried calamari	16.99
<b>classic seafood louis</b>	
Served in the traditional San Francisco style with hard-boiled egg, asparagus, black olives, pickles, tomato and our Chef's select Louis dressing.	
With shrimp	22.99
With crab	29.99
Combo – shrimp and crab	30.99

### sashimi salad\*

Fresh spring mix greens, edamame, cucumber, seaweed salad, mango dressing.

With seared togarashi tuna and orange tobiko	17.99
With seared togarashi salmon and orange tobiko	17.99

## oyster shooters

<b>bloody mary shooter*</b>	7.99
A fresh oyster with Absolut Vodka, tomato juice, celery and cocktail sauce.	
<b>tequila shooter*</b>	7.99
A fresh oyster with Sauza Gold Tequila and cocktail sauce.	
<b>vodka shooter*</b>	7.99
A fresh oyster with Absolut Citron or Peppar Vodka and cocktail sauce.	
<b>virgin shooter*</b>	5.99
A fresh oyster served straight up with tomato juice, celery and cocktail sauce.	
<b>the six shooter*</b>	36.99
A selection of Vodka, Tequila and Bloody Mary oyster shooters—two of each.	

## seafood cocktails

Served with our Chef's special cocktail sauce and lemon wedge

<b>bay shrimp cocktail</b>	13.99
<b>jumbo shrimp cocktail</b>	19.99
<b>crab cocktail</b>	24.99
<b>colossal mazatlan cocktail</b>	23.99
Shrimp and scallops south-of-the-border style with tomato, avocado, onions and lemon.	

## chowder and bisque

<b>clam chowder</b>	
Single cup serving	6.99
In our sourdough bread bowl	10.99
<b>lobster bisque</b>	
Single cup serving	8.99
Bowl	11.99

Dennis Houge, Executive Chef | Rosendo Valle, Oyster Bar Chef de Cuisine

Saul Rodriguez-Cruz, Sushi Bar Chef de Cuisine

Mansoor Haghighi, Room Manager | Christian O'Kuinghtons, Sommelier

18% gratuity added on parties of 8 or more

\*Menu Advisory: The Washoe County District Health Department advises that eating raw, or undercooked animal food, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under age of four years, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.



## pan roasts & stews

Seafood simmered with wine and tomato cream in our unique exhibition-style stew kettles. Served with fresh breads from our award-winning bakery.

<b>classic oyster pan roast</b>	22.99
<b>crab pan roast</b>	28.99
<b>shrimp pan roast</b>	24.99
<b>shrimp &amp; scallops pan roast</b>	27.99
<b>combo pan roast</b> Oysters, shrimp, scallops and mussels.	28.99
<b>lobster pan roast</b>	38.99
<b>classic oyster stew</b> A traditional Sky Terrace favorite!	22.99

## crab pots


<b>san francisco crab pot</b>	39.99
Dungeness crab, prawns and green lip mussels steamed in Samuel Adams Beer and seafood broth with tomatoes, onions, peppers, fresh corn on the cob and potatoes	
<b>spicy gulf port crab pot</b>	39.99
Dungeness crab, prawns and green lip mussels steamed in white wine and seafood broth with cajun seasonings, tomatoes, onions, peppers, fresh corn on the cob and potatoes	
<b>pattaya beach crab pot</b>	39.99
Dungeness crab, prawns and green lip mussels steamed in yellow curry and coconut milk with fresh corn on the cob and potatoes	

## house specialties

<b>seafood voyage for two*</b>	market price	<b>new orleans style jambalaya</b>	20.99
Our signature specialty. Take a culinary voyage with snow crab, lobster claw meat, jumbo shrimp and Pacific Northwest oysters on the half shell. It's 17 pieces of delectable seafood proudly served with our Chef's special selection of condiments.		Andouille sausage, marinated chicken and bay shrimp sautéed with rice, vegetables and Cajun spices.	
<b>pan seared sole</b>	19.99	<b>deep fried jumbo prawns</b>	23.99
Fresh sole fillet topped with dill-pepperoncini cream sauce, served with rice pilaf.		Panko dipped jumbo prawns deep-fried to a golden brown, served with fries.	
<b>seven seas crab sampler</b>	market price	<b>shrimp scampi</b>	23.99
A 1lb. combination of chilled king crab, snow crab and Dungeness crab served with cocktail sauce and drawn butter.		Select seafood sautéed in light garlic cream sauce, presented in a French bread boat and served with fries.	
<b>seafood fettuccine</b>	25.99	<b>scampi style combo</b>	25.99
A delectable combination of shrimp, scallops and mussels sautéed with fettuccine noodles in a garlic cream sauce.		Our Chef's favorite with shrimp, scallops and salmon fillet in a light garlic cream sauce. Presented in a French bread boat and served with fries.	
<b>sky terrace fettuccine</b>	23.99	<b>mediterranean calamari steak</b>	20.99
Shrimp, scallops and andouille sausage over a bed of fettuccine in spicy tomato sauce.		Parmesan crusted calamari steak topped with Kalamata olive-banana pepper tapenade, served with rice pilaf.	
<b>poseidon's clams</b>	19.99	<b>cioppino mediterranean</b>	27.99
Tender clams in savory seafood broth with white wine, garlic and butter.		Shrimp, scallops, mussels and fresh fish fillet sautéed in extra virgin olive oil and garlic, then simmered in zesty wine and tomato sauce.	
<b>sky terrace fried oysters</b>	20.99	<b>cape cod style fish and chips</b>	22.99
Large, delicately-battered fried oysters. Served with fries, cocktail and tartar sauces for dipping and a lemon crown on the side.		Select cod fillets in tempura batter served with fries. Cocktail and tartar sauces for dipping.	
<b>southwestern mussels</b>	19.99	<b>new england lobster roll</b>	27.99
Delicately-steamed mussels with cilantro, garlic and tomatoes simmered in a fine, light beer from south of the border.		Traditional Maine lobster roll with mayonnaise, chopped parsley and celery on a warm brioche egg bun. Served with your choice of house salad or cup of clam chowder.	



## maki sushi

 new item

(all long rolls contain sesame seeds)

### hurricane 15.99

Yellowtail roll, tempura style, topped with spicy surimi crab, crystal shrimp, cilantro, green onion, lemon and unagi sauce.

### california rainbow\* 14.99

Surimi crab and cucumber roll topped with salmon, shrimp, tuna, yellowtail, and avocado.

### black dragon 14.99

salmon and asparagus roll topped with unagi, black tobiko, unagi sauce. Flambéed at table.

### 007 11.99

Tempura salmon, surimi crab and lemon roll topped with avocado and unagi sauce.

### sky terrace 11.99

Tempura shrimp, surimi crab and spicy mayonnaise roll topped with avocado and unagi sauce.

### godzilla 13.99

Yellowtail roll, tempura style, topped with green onion and sriracha.

### philly 12.99

Smoked salmon, cream cheese and green onion.

### caterpillar 12.99

Unagi, surimi crab and cucumber roll topped with avocado and unagi sauce.

### black widow 11.99

Tempura soft shell crab, cucumber and spicy mayonnaise roll topped with unagi sauce.

### mountain\* 13.99

Crystal shrimp and spicy mayonnaise roll topped with spicy surimi crab, tuna, salmon, tobiko and unagi sauce.

### tower deluxe 24.99

Spicy tuna roll, tempura style, topped with Dungeness crab, avocado and unagi sauce.

### veggie deluxe 11.99

Asparagus and mango roll topped with cucumber, avocado and mango sauce.

### high roll\* 11.99

Tempura salmon and lemon roll topped with seared tuna, avocado, cilantro, mango sauce and unagi sauce.

### dragon 13.99

Tempura shrimp, cucumber and spicy mayonnaise roll topped with unagi, avocado and unagi sauce.

### tiger 12.99

Tempura shrimp and spicy mayonnaise roll topped with smoked salmon, avocado and unagi sauce.

### ninja\* 12.99

Tempura shrimp, cucumber and spicy mayonnaise roll topped with avocado, yellowtail, black tobiko and unagi sauce.

### paradise 12.99

Crystal shrimp, spicy surimi crab and cream cheese, topped with ebi, avocado, green onion, sriracha and unagi sauce.

### san francisco 11.99

Tempura shrimp, avocado, green onion and spicy mayonnaise roll topped with unagi sauce.

### dungeness crab 24.99

Asparagus and mango roll topped with Dungeness crab, spicy mayonnaise, and black tobiko.

### vegas\* 12.99

Tempura shrimp, avocado and cucumber topped with spicy tuna, black tobiko, wasabi mayonnaise and unagi sauce.

### salmon skin 10.99

Fried salmon skin, green onion and unagi sauce.

### mermaid 14.99

Crystal shrimp and spicy surimi crab roll topped with grilled scallops, green onions, unagi sauce and spicy mayonnaise.

### cherry blossom\* 12.99

Tempura shrimp and spicy tuna roll topped with seared tuna, avocado, and unagi sauce.

### sunset 12.99

Crystal shrimp, spicy surimi crab and cucumber roll topped with ebi, avocado, mango sauce and unagi sauce.

### spicy lobster\* 16.99

Cucumber, lemon and avocado roll topped with lobster, spicy mayonnaise and orange tobiko.

### atlantis\* 15.99

Tempura shrimp and spicy mayonnaise roll topped with unagi, seared tuna, avocado and unagi sauce.

### treasure\* 24.99

Crystal shrimp, avocado and lemon roll topped with salmon, grilled scallops, spicy mayonnaise, Dungeness crab, sriracha and unagi sauce.

### fireman\* 12.99

Tempura shrimp and spicy tuna roll topped with salmon, avocado, habañoero sauce and unagi sauce.

### spicy tuna\* 11.99

Tuna, sriracha, green onion and tobiko.

### california 11.99

Surimi crab and avocado.

### crystal shrimp 11.99

Deep fried shrimp, spicy mayonnaise, and unagi sauce.

### rainbow\* 14.99

Yellowtail, salmon, maguro and tobiko.

### tsunami\* 11.99

Spicy surimi crab, cilantro, jalapeño and avocado.

### sierra\* 12.99

Spicy surimi crab, tempura shrimp and thin lemon slices topped with salmon, ebi, avocado, cilantro and unagi sauce.

## temaki sushi

(all hand rolls contain sesame seeds)

### spicy scallops\* 9.99

Scallops, sriracha, tobiko and green onion.

### fire and ice\* 8.99

Spicy scallops, salmon, tobiko and green onion.

### v.i.p.\* 9.99

Yellowtail, avocado, sriracha.

### neptune 9.99

Salmon skin, octopus, unagi sauce and tobiko.

### jason 9.99

Spicy grilled scallop, green onion, spicy mayonnaise, unagi sauce and tobiko.

### spicy tuna\* 8.99

Tuna, sriracha, green onion and tobiko.

### california 7.99

Surimi crab and avocado.

### crystal shrimp 8.99

Deep fried shrimp, unagi sauce and spicy mayonnaise.

### rainbow\* 10.99

Yellowtail, salmon, maguro and tobiko.

### tsunami\* 8.99

Spicy surimi crab, cilantro, jalapeño and avocado.

### salmon skin 8.99


Fried salmon skin, green onion and unagi sauce.

### sierra roll\* 10.99

Spicy surimi crab, tempura shrimp, salmon, ebi, avocado, cilantro, thin lemon slices and unagi sauce.



## sashimi

 new item

### "classic" sashimi

Salmon • Tuna • Yellowtail

2 pieces of each*	19.99
3 pieces of each*	28.99
4 pieces of each*	37.99
5 pieces of each*	46.99



### "new style" sashimi

6 pieces, thinly sliced

soy-ponzu sauce • sesame-honey aioli • micro wasabi

salmon, yellow tail, or seared tuna*	19.99
escolar/butterfish*	22.99
black cod/gindara*	22.99
seared scallops flambé with unagi sauce*	22.99

### tempura

soy dipping sauce and lemon aioli

mixed vegetables	11.99
asparagus	11.99
shrimp (5 pieces)	15.99

### poke bowls\*

16.99

Your choice of ahi tuna or salmon

Diced, raw fish marinated in soy sauce, mirin, ginger and sriracha. Served atop rice, seaweed salad, cucumber, avocado and green onions.

### sides

miso soup	5.99
cucumber salad	5.99
seaweed salad	5.99
edamame	5.99

## nigiri sushi

(Two pieces per order)

Tuna/Maguro*	7.99	Salmon Roe/Ikura*	8.99
Seared Tuna/Tataki*	7.99	Cooked Scallops	7.99
Yellowtail/Hamachi*	7.99	Black Cod/Gindara*	8.99
Salmon/Sake*	7.99	Albacore/White Tuna*	6.99
Quail Egg Shooters (2)*	6.99	Red Snapper/Tai*	6.99
Freshwater Eel/Unagi*	8.99	Shrimp/Ebi	6.99
Flying Fish Roe/Tobiko*	7.99	Escolar/Butterfish*	8.99
(orange or black)		Octopus/Tako*	6.99
Scallop/Hotategai*	7.99	Smoked Salmon	6.99
Quail Egg & Tobiko (2)*	6.99	Upside Down Shrimp*	8.99

### deluxe nigiri

Topped with avocado, spicy surimi crab and unagi sauce

Salmon Deluxe*	9.99
Seared Tuna Deluxe*	10.99
Seared Albacore Deluxe*	9.99
Yellowtail Deluxe*	10.99

## desserts

<b>manhattan deli cheesecake</b>	8.99
With blueberry or strawberry sauce.	9.49
<b>chocolate dream cake</b>	6.99
Dark chocolate cake, milk chocolate mousse, chocolate ganache glaze.	
<b>crème brûlée</b>	6.99
Sugar-crusting vanilla custard, pastry tart shell.	
<b>key lime tart</b>	5.99
Graham cracker crust, Key lime curd, whipped cream.	
<b>green tea ice cream</b>	4.99
<b>ginger ice cream</b>	4.99
 <b>trio of mochi</b>	7.99
chocolate, strawberry and mango.	

## beverages

<b>soft drinks</b>	4.49
<b>iced tea</b>	4.49
<b>lemonade</b>	4.49
<b>arnold palmer</b>	4.49
<b>milk</b>	4.49
<b>s.pellegrino</b> 500ml/Liter	3.99/5.99
<b>fiji</b> 500ml/Liter	3.99/5.99
<b>tea</b>	4.49
<b>coffee</b>	4.49
<b>single espresso</b>	3.99
<b>double espresso</b>	4.99
<b>cappuccino/café latte</b>	4.99
<b>chai tea</b>	4.99
<b>hot chocolate</b>	3.99
<b>red bull/red bull sugarfree</b>	5.99

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