

SWEETWATER

COLD BAR

PEARL DIVERS TOWER

95

8 East Coast Oysters, 12 Steamed Cold Mussels, 12 Clams, 5 Shrimp, 1 Lobster Tail, 8 Crab Fingers, Smoked Salmon

GULF SHRIMP COCKTAIL 22

Creole Poached Jumbo Shrimp served with Cocktail Sauce

BLUE CRAB CLAW FINGERS 21

12 Chilled Crab Fingers, Remoulade Sauce

TUNA TOSTADA 22

Sriracha Aioli, Capers, Red Onion, Cilantro, Sesame Seeds, Avocado, Crispy Onion

SALADS

CRAB LOUIE 23

Iceberg Wedge, Lump Crab, Carrot, Onion, Tomato, Thousand Island Dressing

CAESAR SALAD 13

Romaine, Parmesan, Marinated Anchovies, Fresh Pepper, House-Made Croutons

Add Grilled Shrimp 10

Add Grilled Salmon 15

BURRATA 19

Arugula, Balsamic Glaze, Marinated Tomato, Pesto, Pine Nuts, Grilled Ciabatta

CEVICHE 24

Shrimp, White Fish, Red Onion, Cilantro, Mango Sauce, Served With Crispy Tortilla

STEAK TARTARE 28

4oz Hand-Chopped Beef, Egg Yolk, Cornichons, Grilled Bread

SASHIMI TOWER 32

Tuna, Salmon, White Fish, Avocado, Onions, Tobiko Caviar, Sweet Ginger Ponzu

CRUDO

HAMACHI 29

Yellowtail, Serrano, Ponzu Sauce

TUNA 22

Tuna, Sesame Seeds, Tobiko Caviar, Ponzu Sauce, Shallots

SALMON 21

Radish, Micro Greens, Jalapeño, Kinilaw Sauce

NAMA NO SAKANA 35

Tuna, Salmon, Hamachi, Octopus, Scallop

SWEETWATER

SMALL PLATES

CRAB CAKE	23	SHRIMP BRUSCHETTA	26
One Cake With Jumbo Lump Crab Meat, Capers, Aioli Sauce, Spring Salad Mix		Sauteed Shrimp, Cheese Medley, Chibotta Bread, Small Salad	
FRIED SHRIMP	28	LOBSTER RAVIOLI	28
(8pcs) Hand Battered & Fried Shrimp with Fries.		3 Jumbo Ravioli, Béchamel Sauce, Chive Oil, & Parmesan	
ROCKEFELLER OYSTERS	24	FISH & CHIPS	29
6pc, Spinach, Shallot, Parmesan, Bacon		4 Beer-Battered White Fish Fillets & Truffle Fries	
SPANISH OCTOPUS	29	CHORIZO MUSSELS	28
Seasoned Avocado, Spicy Matcha Salsa, Cilantro, Roasted Tomatoes, Corn Tostadas		White Wine, Garlic, Jalapeño, Cilantro, Grilled Ciabatta Bread	

SPECIALTY

FRUITS DE MER LINGUINE	45	GRILLED GREEK OCTOPUS	39
Lobster, Mussels, Clams, Shrimp, Mushroom, White Wine Lemon-Butter Cream Sauce, Parmesan		Tentacles, Olive Oil, Lemon, Onion, Beet Hummus, Baked Cauliflower	
HONG KONG SEABASS	48	BRANZINO	39
Sweet Ponzu Ginger Sauce, Sauteed Spinach, Zucchini, Cauliflower		Fillet of Sea Bass, Carrot Ginger Puree, Saffron Curry Couscous, Chile Oil	
STUFFED SALMON	49	CRAB STUFFED LOBSTER TAIL	54
Spinach, Cream, & Cheese Stuffed Salmon Topped with a Tuscan Herb Cream Sauce, Julienne Veggies & Risotto		2 Baked Tails, Blue Crab Lump Stuffing, Baked Potato, Charred Cauliflower	
LOBSTER RISOTTO	49	MIXED GRILL SKEWERS	43
Creamy Mushroom Risotto, Clams, Garlic Butter Sauce, Lobster Meat		Steak, Shrimp, Bell Pepper, Onion, Chimichurri Butter, Garlic Mashed Potatoes	
HALIBUT FLORENTINE	49	Ribeye	49
Seared Halibut Topped With Scallops, Sauteed Spinach, Mushrooms, Bacon, Citrus Cream Sauce		12oz Herb Butter Brushed Ribeye, Grilled Zucchini, Carrot, Mashed Potato, Peppercorn Demi Sauce	
		*Add Stuffed Lobster Tail.....\$20	
		*Scallops Au Gratin.....\$16	

SHAREABLES

HUSHPUPIES	14	CRAB & LOBSTER STUFFED MUSHROOMS	22
CALAMARI	16	CRISPY BRUSSELS SPROUTS	16
TRUFFLE FRIES	16	LOBSTER MAC & CHEESE	24