

SWEETWATER DINNER MENU

COLD BAR

PEARL DIVERS TOWER* 99

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

GULF SHRIMP COCKTAIL 23

Creole Poached Jumbo Shrimp served
with Cocktail Sauce

BLUE CRAB CLAW FINGERS 23

12 Chilled Crab Fingers, Remoulade
Sauce

TUNA TOSTADA* 22

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

CEVICHE* 25

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

STEAK TARTARE* 29

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

SASHIMI TOWER* 33

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

SALADS

CRAB LOUIE 26

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

CAESAR SALAD 14

Romaine, Parmesan, Marinated Anchovies,
Fresh Pepper, Croutons

Add Grilled Shrimp 10

BURRATA 21

Arugula, Balsamic Glaze, Cherry Tomato,
Pesto, Pine Nuts, Grilled Ciabatta Bread

SEASONAL SALAD 21

Ask your server for current seasonal salad
available

CRUDO

HAMACHI* 29

Yellowtail, Serrano, Shallots,
Ponzu Sauce, Orange Zest

TUNA* 23

Tuna, Sesame Oil, Tobiko Caviar,
Ponzu Sauce, Seaweed, Serrano

SALMON* 23

Shallot, Serrano, Ponzu Sauce

NAMA NO SAKANA* 36

Tuna, Salmon, Hamachi, Octopus,
Scallop

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SMALL PLATES

CRAB CAKE	23	LOBSTER ROLL	36
Jumbo Lump Crab Meat, Capers, Remoulade Sauce, Spring Salad Mix		Main Lobster, Brioche Bun, Brown Butter, Chives, Lemon, Mayo With Fries	
FRIED SHRIMP	29	SCALLOPS	26
(8pcs) Hand Battered & Fried Shrimp with Fries.		(3) U10 Basted Scallops, Vodka Cream Sauce, Grilled Baguette Bread	
LOBSTER RAVIOLI	26	FISH & CHIPS	29
(3) Ravioli in Bechamel Sauce & Basil Oil		4 Beer-Battered White Fish Fillets with Truffle Fries	
SPANISH OCTOPUS	29	CHORIZO MUSSELS	29
Seasoned Avocado, Spicy Matcha Salsa, Cilantro, Roasted Tomatoes, Corn Tostadas		White Wine, Cream, Garlic, Jalapeño, Cilantro, Grilled Baguette Bread	

SPECIALTY

FRUITS DE MER LINGUINE	46	GRILLED GREEK OCTOPUS	39
Lobster, Mussels, Clams, Shrimp, Mushroom, White Wine Lemon Cream Sauce, Parmesan		Marinated in Olive Oil and Citrus, Tri-Colored Cauliflower, Beet Hummus	
HONG KONG SEABASS	49	LEMON CAPER BRANZINO	36
Honey Ponzu Ginger Sauce, Bok Choy, Wild Rice		Fillet of Sea Bass, Couscous, Lemon Butter Caper Sauce	
STUFFED SALMON	39	CRAB STUFFED LOBSTER TAIL	56
Spinach & Cheese Stuffed, Tuscan Herb Cream Sauce, Julienne Veggies & Risotto		(2) Baked Tails, Blue Crab Lump Stuffing, Smashed Fingerling Potatoes	
LOBSTER RISOTTO	49	MIXED GRILL SKEWERS	48
Creamy Mushroom Risotto, Main Lobster, Garlic White-Wine Butter Sauce		2 Skewers of Steak, Shrimp, Bell Pepper, Onion, Zucchini, Garlic Mashed Potatoes, Chimichurri	
HALIBUT FLORENTINE	47	RIBEYE	59
Topped With Scallop, Spinach, Mushrooms, Bacon, Citrus Cream Sauce, Basil Oil, Grilled Baguette Bread		14oz Herb Butter Brushed, Grilled Veggies, Mashed Potatoes, Peppercorn Demi Glaze *Add Stuffed OR Fried Lobster Tail.....\$25	

SHAREABLES

CLAM CHOWDER/GUMBO	C/14 B/19	ROCKEFELLER OYSTERS	24
HUSHPUPIES	12	CRAB & LOBSTER STUFFED MUSHROOMS	23
CALAMARI	16	CRISPY BRUSSELS SPROUTS	16
TRUFFLE FRIES	14	LOBSTER MAC & CHEESE	24

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