

## SIGNATURE MUSSELS

Sauces served with two pieces of baguette and frites

### CHEESE SAUCES

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Blue Cheese	29
Cheddar	29
4 Cheese	30
Cacio e Pepe	33

### VEGETABLE SAUCES

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Mushroom	28
Corn and Pecorino	28
Leek Sauce	33
Pesto	37

### CREAMY SAUCES

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Creamy Parsley	28
Creamy White Wine	29
Pistachio	33
Creamy Truffle	45

### SWEET SAUCES

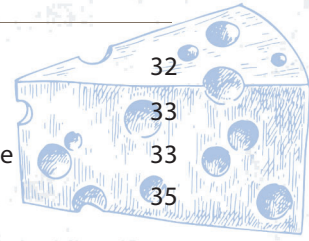
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Peanut Butter Sauce	28
Salted Caramel and Popcorn	28
Chocolate, Banana, M&Ms	32

### FRUIT SAUCES

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Pear Parmesan	32
Figs Pecorino Bread	33
Blueberry Goat Cheese	33
Mango Brie	35



### ITALIAN SAUCES

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White Wine & Garlic	28
Puttanesca	29
Arrabbiata	28
Arrabbiata Parmesan	29
Margherita Pizza	29
Carbonara	34

### ASIAN SAUCES

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Green Curry	29
Curry Coconut	30
Condensed Milk Wasabi	31
Kimchi	35
Miso Lobster Bisque	43

### UNIQUE SAUCES

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Barbecue Sauce	28
Spicy Coca Cola	29
Guinness Sour Cream	29
Caviar Sauce	36
The Golden Oyster Sauce	48

20% gratuity will be added to groups of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or have a blood immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

## RAW BAR

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**Sashimi:** 2 pieces served with ponzu sauce, ginger, and wasabi

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Branzino	14
Salmon	14
Scallop	15
Hamachi	15
Tuna	16
Uni	18
Chefs Plateau Sashimi served with Branzino, Salmon, Scallop, Hamachi, Toro, Tuna and Uni	75

## Crudo

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Branzino, Yuzu Truffle Dressing, Tri-Color Tobiko Caviar	20
Hamachi, Pickled Jalapeño, Wasabi Mayo, Guacamole	20
Salmon, Pear & Passionfruit Chutney, Mango, Citrus Aji Amarillo Gel, Squid Ink Tuile Chips, Kimchi Tofu Cream, Coriander Oil Drizzle	21

## Ceviche

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Hamachi, Green Serrano Chili Sauce	20
Octopus in Mustard and Wasabi Marination	20
Scallop in Peruvian-Style Sauce	26
Ceviche Misto with Shrimp, Scallop, Octopus, Hamachi, Salmon, Branzino, Sweet Potato, Leche de Tigre Marinade	29

**Rolls:** 2 pieces served with ponzu sauce, ginger, and wasabi

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### Classic Open Rolls

Avocado	17
Salmon	20
Spicy Tuna	23
Spicy Hamachi	25
Toro	29

### Mollusca Signature Open Rolls

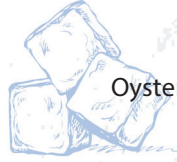
Shrimp, Tobiko Mayo	20
Tuna, Blueberry Goat Cheese	20
Scallop, Pear Parmesan Cream, Fresh Truffle	28
Wagyu, Ponzu Aioli, Crispy Onion	34

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# RAW BAR

## ICE



Oyster (West Coast or East Coast), Half a Dozen, served with Mignonette, Cocktail Sauce and Lemon

27

Mollusca Signature Oyster with Siberian Black Caviar, Fresh Uni and Mignonette

14

Ossetra Select Black Caviar  
30 Grams || 50 Grams

95

150

Petite Seafood Tower

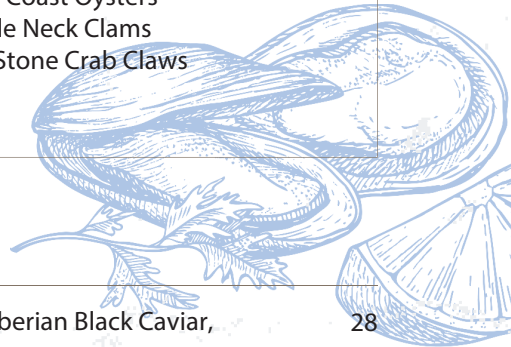
4 East Coast Oysters, 4 West Coast Oysters  
3 Middle Neck Clams, 3 Little Neck Clams  
4 Shrimps & Florida Stone Crab Claw

95

Mollusca Seafood Tower

8 East Coast Oysters, 8 West Coast Oysters  
6 Middle Neck Clams, 6 Little Neck Clams  
6 Shrimps, Ceviche, & Florida Stone Crab Claws

165



## Signature Raw Bar Plates:

Spicy Tuna Crispy Rice, Fresh Avocado Purée, Siberian Black Caviar, 24K Gold Leaf\* 28

Double Tartare of Tuna and Salmon with Siberian Black Caviar, Rice Chips\* 43

Japanese Wagyu Beef Tartare, Quail Egg, Scallion Ponzu, Crostini\* 51

Wagyu Tataki, Uni, Fresh Truffle, Ponzu Aioli Truffle Dressing 24K Gold Leaf\* 70

*\*Add 5g Siberian Black Caviar \$19*

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## APPETIZERS

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Empanadas with Crab, Shrimp, and Artisanal Cheese, served with Chef-Made Spicy Tomato Sauce	18
Steamed Clams with White Wine Garlic Butter Cream Sauce	19
Crispy Popcorn Shrimp, Creamy Spicy Sauce, Bonito Flakes	23
Fried Calamari, Whipped Ricotta, Hot Honey Sweet Chili Sauce	24
Gyoza, 4 Pieces with Crab Filling, Teriyaki Glaze, Fresh Truffle	25

## SOUP & SALAD

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A Gem of a Salad with Avocado, Edamame, Cherry Tomato, Cucumber and Citrus Dressing	20
Charred Romaine & Arugula Salad, Shaved Parmesan, Light Tahini Dressing with Grilled Shrimp	25
Burrata, Truffle Mushroom Paste, Arugula, Sun Dried Tomato, Truffle Shavings	26
Italian Seafood Soup with Mussel, Clam, Shrimp, Calamari, served with Fried Garlic Bread	27

## VEGAN MENU

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Fried Tofu, Edamame, Cherry Tomatoes, Cucumbers	20
Trumpet Mushroom Scallops with Butternut Squash Purée, Pistachio Vinaigrette	22

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## PASTA & RICE

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Butternut Squash Ricotta filled Cappelletti , Sage Butter Squash Sauce, Crème Fraîche, Crispy Black Squid Ink Chips*	29
Il Grande Raviolo Filled with Herb Ricotta & Egg Yolk, Sage Butter Sauce, Siberian Black Caviar, Fresh Truffle*	33
Mushroom Truffle Risotto, with Fresh Seasonal Truffle and Parmesan Shavings*	36
Mollusca Tagliatelle, Lobster Tail, Lobster Tomato Bisque Sauce*	38
Seafood Paella with Saffron Lobster Sauce*	40

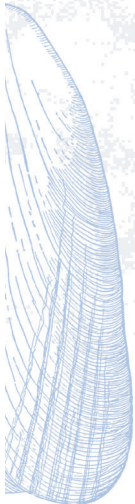
*\*Add Seasonal Truffle*



## MAIN DISH

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Lobster Roll served with Frites	33
Salmon, Fingerling Mustard Purée, Potato Parsley Fondue, Vegetable Tartare with Carrots and Cucumbers	37
Octopus, Greek Salad, Feta Mousse, Sous Vide Leeks, Leek Purée	40
Branzino in Acqua Pazza Sauce, Oliva Taggiasca, Pine Nuts, Charred Cherry Tomatoes	48
Japanese Miyazaki A5 Wagyu Fillet in Cacio e Pepe Sauce, Cherry Tomato Salad	85
Japanese Miyazaki A5 Wagyu Fillet in Cacio e Pepe Sauce & Lobster Tail in Lobster Bisque, Cherry Tomato Salad	110



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