

Fresh Seafood Cocktail

Jumbo Shrimp Cocktail

(5) U-12 Colossal Gulf shrimp, cocktail sauce and lemon 18

Maine Crabmeat Salad Cocktail

(4 oz.) Maine crab meat, celery, mayonnaise, lemon and crostini 24

Maine Lobster Martini

(4 oz.) Chopped Maine lobster meat served chilled with drawn butter *Market*

Hot Smoked Salmon Dip

House brown sugar brined and hot smoked salmon, cream cheese, sour cream, diced red onion, garlic, capers and horseradish, served with crostini 18

Oyster Shooters

All of the following oyster shooters are prepared with a fresh shucked Pemaquid Oyster!

Bloody Oyster Shooter

1 oz. Tito's Vodka, Pemaquid Oyster, House Bloody Mary Mix, Old Bay Rim, lemon slice
10

Tequila Oyster Shooter

1 oz. Patron Silver, Pemaquid Oyster, lime juice, red bell pepper, cilantro, parsley, chives
15

Thirsty Botanist Oyster Slammer Shooter

Pemaquid Oyster, cocktail sauce, 3 oz. Thirsty Botanist, cover and slam on bar and slurp it down
10

Gin & Tonic Oyster Shooter

Pemaquid Oyster, 1 oz Hendricks Gin, fresh lime juice, splash of tonic
12

Mine Oyster's Oyster Shooter

Pemaquid oyster on 1/2 shell, cocktail sauce, horseradish, lemon juice, (4 oz) 633 Pale Ale chaser
10

Mine Oyster

Sushi Chef **KUNIO TAKAHASHI**

Presents

TAKA'S Sushi

SUSHI BAR SPECIALTY

HAWAIIAN POKE* Rice Bowl or Salad Bowl

Choose Bluefin Tuna, Bluefin Toro or Salmon tossed in Taka's Original Poke Sauce | 26

JALAPEÑO SASHIMI*

Choose one of the following served with jalapeños, cilantro and ponzu sauce:

Salmon 26 | Yellowtail 28 Bluefin Tuna 26 | Bluefin Toro(fatty tuna) 32

TIRADITO*

Topped with fresh lime, yuzu sauce, sea salt, lime oil, cilantro and chili paste. Choose one of the following:

Bluefin Tuna 26 | Bluefin Toro(fatty tuna) 32 Salmon 26 | Yellowtail 28

TORO TATAKI*

Asian marinated & seared rare fatty Bluefin tuna, served sliced thin with tataki sauce | 32

BLUEFIN CARPACCIO*

Seared rare, chilled and sliced thin bluefin tuna is served with seaweed salad and horseradish sauce | 26

TAKA'S BLUEFIN TARTAR*

Fine diced bluefin tuna is tossed with spicy mayonnaise and diced jalapeño, topped with sliced avocado, pickled ginger and sesame crackers | 26

SEASAME TUNA BITES*

Japanese breadcrumb breaded and deep-fried bluefin tuna served with Asian sauce, (sesame oil, teriyaki sauce, soy sauce, ginger, and wasabi powder) | 20.

SASHIMI & NIGIRI CREATIONS

Nigiri | Sliced Thin

Sashimi | Sliced Thin

SASHIMI OR NIGIRI* (6 Pieces)

Choose one of the following:

BLUEFIN TUNA | 27 BLUEFIN TORO | 27
YELLOWTAIL | 30 SALMON | 27

SASHIMI OR NIGIRI SAMPLER*

BLUEFIN TUNA, BLUEFIN TORO, SALMON OR YELLOWTAIL

Pick any three (3) of above (2 pieces Each) | 30

SAKE

KIKUSAKARI TARUSAKE

Matured slowly in real Akita cedar barrels producing settle aromas and flavors of cedar.
750 ml bottle | 25

SUSHI SIDES

Seaweed Salad 8 | Edamame 7

Sushi Rice 5

207.633.6616 | 16 WHARF ST, PIER 1 | BOOTHBAY HARBOR

*Consuming raw or under cooked meats, poultry, fish, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

CLASSIC ROLLS

Sushi rice on the outside and seaweed inside

- CALIFORNIA ROLL** 16
Maine crabmeat, avocado, cucumber
- SPICY TUNA ROLL*** 16
Tuna, avocado, cucumber & Tobiko
- NEGIHAMA ROLL** 18
Yellowtail, scallion, avocado and Tobiko
- SALMON ROLL** 16
Salmon and avocado
- TUNA MANGO ROLL*** 17
Tuna, mango, cream cheese and Tobiko
- PHILADELPHIA ROLL** 18
Smoked salmon, cream cheese and cucumber
- EEL ROLL** 19
BBQ eel, avocado, cucumber, eel sauce and sesame seeds
- SHRIMP TEMPURA ROLL** 17
Tempura shrimp, avocado, and sweet soy
- SPICY LOBSTER ROLL** *Market*
Maine lobster, avocado, spicy sauce & Tobiko

VEGETARIAN ROLLS

- AVOCADO & CUCUMBER ROLL** 10
- PHILLY AVOCADO & CUCUMBER ROLL** 10
- THAI VEGETARIAN ROLL** 17 | ½ 10
Peanut sauce, tofu, cucumber, pickled daikon, yamagobo, cilantro, and sweet chili
- TAKA'S BAKED VEGETARIAN ROLL** 18
Avocado, cucumber, cream cheese, basil, spicy sauce, sweet soy sauce, scallion, and sesame seeds
- SPRING ROLLS TAKA STYLE** 8
Lettuce, cucumber, carrot, cilantro, mango
With shrimp 12

MAKI ROLLS

Seaweed on the outside | 1 Roll (6 pieces)

- TUNA*** | 12 **YELLOWTAIL** | 14
- SALMON** | 12 **CRABMEAT** | 12
- AVOCADO** | 10 **CUCUMBER** | 9

FUSION ROLLS

Inside-Out Rolls | Rice on outside, seaweed on inside

- RAINBOW ROLL*** 25
California roll topped with the following:
Tuna, Yellowtail, Salmon & Shrimp
- SPIDER ROLL** 28 | ½ 14
Deep-fried softshell crab, avocado, lettuce, cucumber, yamagobo, Tobiko and sweet soy sauce
- HIGH ROLLER** 25
California roll, seared salmon, green onion, macadamia nuts, sweet soy sauce, and pesto mayonnaise
- MINE SPECIAL ROLL** 21
California roll, white fish, spicy sauce, green onion and soy sauce
- RED DRAGON ROLL*** 25
Shrimp tempura, spicy tuna, red Tobiko, green onion, macadamia nuts and sweet soy sauce
- TRIPLE TUNA ROLL*** 27
Spicy tuna, avocado, cucumber roll topped with tuna, green onion, jalapeño, ponzu, chili, Tobiko and sesame
- GOLDEN DRAGON** 25
Shrimp tempura, crabmeat, mango slices, Tobiko, and spicy mayo
- ALLIGATOR ROLL** 30
Shrimp tempura, crabmeat roll topped with eel, avocado, Tobiko, and sweet soy sauce
- CRUNCHY "DEEP-FRIED" TUNA ROLL** 20
Fried spicy Tuna roll, sweet soy sauce, spicy mayo, sesame
- CRUNCHY "DEEP-FRIED" PHILADELPHIA SALMON ROLL** 20
Salmon, cream cheese, cucumber, Tobiko, scallion, sesame, sweet soy sauce and spicy mayonnaise

MINE OYSTER'S SUSHI BOATS FOR THE TABLE!

Order in quantity please

HOUSE BOAT

1 California roll (8 pieces), 1 Yellowtail maki roll (6 pieces), Yellowtail or Salmon sashimi and nigiri (2 pieces each) / 35 pp

CRAB BOAT

1 California (8 pieces), 1 Crab Maki (6 pieces), 1/2 Spider roll (4) Pieces / 35 pp

TUNA BOAT

1 spicy tuna roll (8 pieces), 1 tuna maki roll (6 pieces), bluefin tuna nigiri and sashimi (2 pieces each) / 35 pp

CHEF'S BOAT OF THE DAY *Market*

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DAMARISCOTTA RIVER OYSTERS & CLAMS ON ½ SHELL

Dozen 36 / **½ Dozen** 20 / **Mix & Match** 3.50 each / **Trio** Pick any 3, get 4 of each 38

Pemaquid Medium in size, bottom grown, topwater purged, briny

Glidden Point Medium size, brine, slightly sweet

Black Points Medium in size, briny

Norumbega Bottom grown, select in size, briny

Unicorn Swirls Petite size, medium brine

Ebenecook (*Ebenecook Cove, Boothbay Harbor*) Petite in size, sweet

Jumbo's Oyster of the Day Bottom grown, extra briny

Littleneck Clams (*Sheepscot River*)

DAMARISCOTTA BAKED OYSTERS

4.50 each (Minimum order of 3 per selection)

Oysters Rockefeller

Sambuca flambéed creamed spinach, Swiss cheese and bacon

Oysters Parmesan

Topped with Parmigiano Reggiano and bacon

Oysters & Cabot Cheddar

Topped with Cabot cheddar cheese and diced apples

Grilled Oysters

Grilled until they pop open served with garlic herb butter

MIXED PLATE

Pick 3 from the above baked oyster features and get 2 of each / 25

FRIED OR STEAMED

Fried Oysters Breaded and deep-fried oysters served in their own shell with cocktail sauce **1/2 Dozen** 24 / **Dozen** 45

Steamed Oysters Steamed until they pop open, served with garlic herb butter
1/2 Dozen 24 / **Dozen** 45

Steamed Littleneck Clams Steamed with beer and Old Bay Seasoning
1/2 Dozen 24 / **Dozen** 45

Peel & Eat Shrimp - Shell on large shrimp are steamed with beer and Old Bay seasoning **½ lb.** 20

Steamed Jonah Crab Claws (*When Available*) Steamed in beer with old bay seasoning **½ Dozen** 18