

RAW BAR

Cold*

FRESH SHUCKED OYSTERS
red wine mignonette, cocktail sauce 5 each

COLOSSAL SHRIMP COCKTAIL
fresh horseradish, cocktail sauce 30

SESAME TUNA
seared rare, citrus slaw, avocado,
spicy mayo, unagi 32

TUNA POKE
sesame dressing, cucumber, avocado,
sushi rice 32

CEVICHE WITH AGUA CHILE
shrimp, pineapple, chips 22

HAMACHI CRUDO
ponzu, cilantro, togarashi 18

Hot*

BROILED RED KING CRAB LEGS
1/2 pound MKT full pound MKT

GRILLED TWIN LOBSTER TAILS
drawn butter and lemon 48

STEAMED MUSSELS
ipa, butternut squash, saffron, grilled crostini 19

OYSTERS ROCKEFELLER (6)
spinach, bacon, breadcrumb, parmesan 32

GRILLED JUMBO SHRIMP
harissa, grilled vegetables 28
add sushi rice 6

À La Carte*

BIGEYE TUNA
nigiri 2 pc 10 sashimi 3 pc 20

KING SALMON
nigiri 2 pc 10 sashimi 3 pc 20

ALBACORE
nigiri 2 pc 9 sashimi 3 pc 16

YELLOWTAIL
nigiri 2 pc 8 sashimi 3 pc 17

SCALLOP
nigiri 2 pc 8 sashimi 3 pc 17

SHRIMP
nigiri 2 pc 7 sashimi 3 pc 12

EEL
nigiri 2 pc 8 sashimi 3 pc 16

KING CRAB
nigiri 2 pc 12 sashimi 3 pc 24

SEA BASS
nigiri 2 pc 12 sashimi 3 pc 24

SASHIMI PLATTER
chef's featured selection of 3 items 39

SUSHI

Traditional Rolls*

KING CALIFORNIA ROLL
king crab, spicy mayo, cucumber, avocado 26

RAINBOW ROLL
spicy tuna, avocado, cucumber, chef's choice fish 25

DRAGON ROLL
shrimp tempura, cucumber, avocado,
unagi, spicy mayo 22

CATERPILLAR ROLL
red crab, unagi, avocado cucumber 25

SPICY YELLOWTAIL ROLL
spicy yellowtail, scallions, romaine, fresh chiles 19

PHILLY ROLL
smoked salmon, cream cheese,
avocado, cucumber 21

VEGETABLE ROLL
cucumber, avocado, asparagus, carrot 17

CRUNCHY ROLL
shrimp tempura, cucumber, avocado,
tempura flake 19

Specialty Rolls*

THE WAYZATA
lobster, tuna, shrimp, cream cheese, avocado,
cucumber, spicy mayo 28

THE GALLEY
spicy salmon, shrimp tempura, cucumber,
avocado, unagi, spicy mayo 26

THE ANCHORAGE
spicy salmon, red crab, cucumber, tuna,
yellowtail, togarashi 27

THE FIRECRACKER
shrimp tempura, tuna, avocado, mango
habanero sauce 26

THE SANDBRIDGE
spicy crab, shrimp, cream cheese,
jalapeño, sweet chili 26

THE SUNRISE
spicy yellowtail, salmon, avocado, cucumber, lemon 26

THE SKYSAIL
albacore, tuna, avocado, cucumber,
salmon, chili, cilantro 25

THE DRIFTER
red crab, shrimp tempura, avocado, tuna,
hamachi, spicy mayo 27

THE SURFSIDE
sea bass, tuna, shrimp tempura, avocado,
mango salsa 28

SHELLFISH PLATTERS*

SKIFF
6 oysters, 4 jumbo shrimp 55

CLIPPER
12 oysters, 4 jumbo shrimp, king crab cocktail 130

YACHT
24 oysters, 8 jumbo shrimp, king crab cocktail 185

served at lunch and dinner

Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.

Please note: a 5% paper/plastic charge will be added to all to go orders.

CōV requests that no outside food or drink be brought into the bar, patio, restaurant, or the Private Dining Room.

In situations where an outside dessert or beverage is required, an extra service charge – such as a plating or corking fee – will be added to the check.