

starters

crab cakes 22.99
Mesclun greens with a citrus aioli.

jalapeno poppers 11.99
Tempura jalapeno halves with spicy surimi crab, cream cheese, sushi rice and avocado.

***oysters on the half shell**
Half dozen 19.99
One dozen 29.99

garlic fries 7.99
Premium golden fried potatoes tossed with an infused herb garlic olive oil.

calamari 14.99
Fried calamari strips with cocktail & tartar sauces for dipping.

tempura asparagus 11.99
Fresh asparagus in a light batter with a citrus aioli.

seafood salads

All salads are served with fresh breads from our award-winning bakery.

house salad 7.99
A fresh medley of greens, tomato and your choice of dressing.
With bay shrimp 11.99
With jumbo shrimp 16.99

caesar salad
Crisp California romaine lettuce tossed with our classic Caesar dressing.
Classic 11.99
With bay shrimp 16.99
With jumbo shrimp 22.99
With fried calamari 16.99

classic seafood louis
Served in the traditional San Francisco style with hard-boiled egg, asparagus, black olives, pickles and tomato. Our Chef's select Louis dressing is a wonderful accompaniment.
With shrimp 21.99
With crab 27.99
Combo – shrimp and crab 28.99

***sushi salad**
Fresh spring mix greens, edamame, cucumber, seaweed salad, mango dressing.
With cajun tuna and black tobiko 17.99
With cajun salmon and orange tobiko 17.99

oyster shooters

***bloody mary shooter** 7.99
A fresh oyster with Absolut Vodka, tomato juice, celery and cocktail sauce.

***tequila shooter** 7.99
A fresh oyster with Sauza Gold Tequila and cocktail sauce.

***vodka shooter** 7.99
A fresh oyster with Absolut Citron or Peppar Vodka and cocktail sauce.

***virgin shooter** 5.99
A fresh oyster served straight up with tomato juice, celery and cocktail sauce.

***the six shooter** 36.99
A selection of Vodka, Tequila and Bloody Mary oyster shooters—two of each.

seafood cocktails

Served with our Chef's special cocktail sauce and lemon wedge

bay shrimp cocktail 12.99

jumbo shrimp cocktail 18.99

crab cocktail 24.99

colossal mazatlan cocktail 22.99
This festive, south of the border selection blends shrimp and scallops with tomato, avocado, onions and lemon.

chowder and bisque

clam chowder
single cup serving 6.99
in our sourdough bread bowl 10.99

lobster bisque
single cup serving 8.99
bowl 11.99

Dennis Houge, Executive Chef | Rosendo Valle, Oyster Bar Chef de Cuisine

Saul Rodriguez-Cruz, Sushi Bar Chef de Cuisine

Mansoor Haghighi, Room Manager | Christian O'Kuinghtons, Sommelier

18% gratuity added on parties of 8 or more

*Menu Advisory: The Washoe County District Health Department advises that eating raw, undercooked animal food, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under age of four years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

pan roast & stews

Seafood simmered with wine and tomato cream in our unique exhibition-style stew kettles. Served with fresh breads from our award-winning bakery.

classic oyster pan roast	21.99
crab pan roast	27.99
shrimp pan roast	24.99
shrimp & scallops pan roast	26.99
combo pan roast	27.99
Oysters, shrimp, scallops and mussels.	
lobster pan roast	32.99
classic oyster stew	21.99
A traditional Sky Terrace favorite!	

crab pots

san francisco crab pot	38.99
Dungeness crab, prawns, and green lip mussels steamed in Anchor Steam Beer and seafood broth with fresh corn on the cob and potatoes	
spicy gulf port crab pot	38.99
Dungeness crab, prawns, and green lip mussels steamed in white wine and seafood broth with cajun seasonings and fresh corn on the cob and potatoes	
pattaya beach crab pot	38.99
Dungeness crab, prawns, and green lip mussels steamed in yellow curry and coconut milk with fresh corn on the cob and potatoes	

house specialties

*seafood voyage for two	market price	new orleans style jambalaya	19.99
Our signature specialty. Take a culinary voyage with snow crab, lobster claw meat, jumbo shrimp and Pacific Northwest oysters on the half shell. It's 17 pieces of delectable seafood proudly served with our Chef's special selection of condiments.		Andouille sausage, marinated chicken and bay shrimp sautéed with rice, vegetables and Cajun spices.	
pan seared sole	19.99	deep fried jumbo prawns	22.99
Fresh sole fillet topped with a dill-pepperoncini cream sauce, served with rice pilaf.		Panko dipped jumbo prawns deep-fried to a golden brown, served with fries.	
seven seas crab sampler	market price	shrimp scampi	22.99
A 1lb. combination of chilled snow crab and Dungeness crab served with cocktail sauce and drawn butter.		Select seafood sautéed in a light garlic cream sauce, presented in a French bread boat and served with fries.	
seafood fettuccine	24.99	scampi style combo	24.99
A delectable combination of shrimp, scallops and mussels sautéed with fettuccine noodles in a garlic cream sauce.		Our Chef's favorite with shrimp, scallops and salmon fillet in a light garlic cream sauce. Presented in a French bread boat and served with fries.	
sky terrace fettuccine	22.99	mediterranean calamari steak	18.99
Shrimp, scallops and andouille sausage over a bed of fettuccine in a spicy tomato sauce.		Parmesan crusted calamari steak topped with Kalamata olive-banana pepper tapenade, served with rice pilaf.	
poseidon's clams	18.99	cioppino mediterranean	25.99
Tender clams in a savory seafood broth with white wine, garlic and butter.		Shrimp, scallops, mussels and fresh fish fillet sautéed in extra virgin olive oil and garlic, then simmered in a zesty wine and tomato sauce.	
sky terrace fried oysters	19.99	cape cod style fish and chips	19.99
Large, delicately-battered fried oysters. Served with fries, cocktail and tartar sauces for dipping and a lemon crown on the side.		Select cod fillets in a tempura batter served with fries. Cocktail and tartar sauces for dipping.	
southwestern mussels	16.99	new england lobster roll	20.99
Delicately-steamed mussels with cilantro, garlic and tomatoes simmered in a fine, light beer from south of the border.		Traditional Maine lobster roll with mayonnaise, chopped parsley and celery on a warm brioche egg bun. Served with your choice of house salad or cup of clam chowder.	

maki sushi


hand rolls

*spicy scallops Scallops, spicy sauce, tobiko and green onion.	9.99	neptune Salmon skin, octopus, unagi sauce and tobiko.	9.49
*fire and ice Spicy scallops, salmon, tobiko and green onion.	8.49	jason Spicy grilled scallop, green onion, spicy mayonnaise, unagi sauce and tobiko.	8.49
*v.i.p. Yellowtail, avocado, sriracha.	9.49		

long and hand rolls

*spicy tuna Tuna, spicy sauce, green onion and tobiko.	10.99	8.99	*tsunami Spicy surimi crab, cilantro, jalapeño and avocado.	9.99	8.49
california Surimi crab and avocado.	11.99	7.99	salmon skin Fried salmon skin and green onion.	9.99	8.49
crystal shrimp Deep fried shrimp, unagi sauce and spicy mayonnaise.	10.99	8.49	*sierra roll Spicy surimi crab, tempura shrimp, salmon, ebi, avocado, cilantro, thin lemon slices and unagi sauce.	12.99	10.49
*rainbow Yellowtail, salmon, maguro and tobiko.	14.99	10.99			

long rolls

 new item

hurricane Tempura yellow tail topped with spicy surimi crab, crystal shrimp, cilantro, green onion, lemon, and unagi sauce.	15.99	tiger Tempura shrimp, spicy mayonnaise, smoked salmon, unagi sauce and avocado.	12.99
*california rainbow Surimi crab, salmon, shrimp, tuna, yellowtail, cucumber and avocado.	14.99	 ninja Tempura shrimp and cucumber topped with avocado, yellowtail, black tobiko and unagi sauce.	11.99
calamari roll Fried calamari, spicy surimi crab, avocado, green onions and unagi sauce.	12.99	paradise Crystal shrimp, spicy surimi crab, ebi, cream cheese, avocado, spicy sauce and green onion.	12.99
 007 Tempura salmon, surimi crab and lemon topped with avocado and unagi sauce.	11.99	san francisco Tempura shrimp, avocado, green onion and spicy mayonnaise.	11.99
sky terrace Tempura shrimp, surimi crab, spicy mayonnaise, unagi sauce and avocado.	11.99	smoked happy Smoked salmon, cream cheese and jalapeño, tempura style.	12.99
godzilla Yellowtail, green onion, tempura style with spicy sauce.	12.99	 vegas roll Tempura shrimp, spicy tuna, avocado, cucumber, black tobiko and wasabi mayonnaise.	11.99
philly Smoked salmon, cream cheese and green onion.	12.99	mermaid Crystal shrimp and spicy surimi crab topped with grilled scallops, green onions, unagi sauce and spicy mayo.	14.99
*caterpillar Unagi, surimi crab, unagi sauce, cucumber and avocado.	12.99	*cherry blossom Tempura shrimp, spicy tuna, seared tuna, avocado and unagi sauce.	12.99
 black widow Tempura soft shell crab, cucumber, and spicy mayonnaise.	11.99	 sunset Crystal shrimp, spicy surimi crab and cucumber topped with ebi, avocado, mango sauce and unagi sauce.	11.99
*mountain Crystal shrimp, spicy surimi crab, tuna, hamachi, salmon, tobiko, spicy mayonnaise and unagi sauce.	12.99	*spicy lobster Lobster, spicy mayo, cucumber, lemon, avocado and orange tobiko.	16.99
tower Spicy tuna and avocado, tempura style with unagi sauce.	10.99	*atlantis Shrimp tempura, unagi, seared tuna, avocado, with spicy and unagi sauces.	15.99
veggie deluxe Asparagus, cucumber, avocado and mango sauce.	11.99	happy Tempura salmon, cream cheese and jalapeño.	12.99
 *high roll tempura salmon and lemon topped with tuna, avocado, mango sauce, cilantro and unagi sauce	11.99	 *fireman Tempura shrimp and spicy tuna topped with salmon, avocado, habañero sauce and unagi sauce.	11.99
dragon Tempura shrimp, spicy mayonnaise, avocado, unagi, cucumber and unagi sauce.	12.99		

nigiri sushi

(Two pieces per order)

*Tuna/Maguro	6.99	*Squid/Ika	6.99
*Seared Tuna/Tataki	6.99	*Albacore/White Tuna	6.99
*Yellowtail/Hamachi	7.99	Egg/Tamago	5.99
*Salmon/Sake	6.99	*Red Snapper/Tai	5.99
*Quail Egg Shooters (2)	6.99	Shrimp/Ebi	6.99
*Freshwater Eel/Unagi	7.99	Surimi Crab	5.99
*Mackerel/Saba	7.99	*Octopus/Tako	6.99
*Flying Fish Roe/Tobiko	6.99	Smoked Salmon	6.99
*Scallop/Hotategai	7.99	Fried Tofu/Inari	5.99
*Quail Egg & Tobiko (2)	6.99	*Surf Clam/Hokigai	6.99
*Salmon Roe/Ikura	8.99	*Upside Down Shrimp	7.99
Cooked Scallops	5.99	Tempura Shrimp	7.99

deluxe nigiri

Topped with avocado, spicy crab, and unagi sauce

*Salmon Deluxe	7.99	*Seared Albacore Deluxe	7.99
*Seared Tuna Deluxe	7.99	*Yellowtail Deluxe	7.99

desserts

manhattan deli cheesecake 7.99

The richest, creamiest and most indulgent New York cheesecake.

With blueberry or strawberry sauce 8.49

chocolate dream cake 6.99

Layers of moist dark chocolate cake with milk chocolate mousse, glazed in chocolate ganache.

crème brûlée 6.99

Sugar-crusted vanilla custard in a pastry tart shell.

key lime tart 4.99

A graham cracker crust filled with smooth Key lime, topped with a dollop of crème fraîche.

tropicale cake 6.99

White cake, passionfruit curd, whipped cream icing, coconut flakes.

green tea ice cream 4.99

ginger ice cream 4.99

*poke bowls

16.99

Your choice of ahi tuna or salmon.

Diced, raw fish marinated in soy sauce and sweet rice vinegar. Served atop rice, seaweed salad, cucumber, avocado and green onions.

*sashimi

19.99

(Two pieces of each)

Salmon • Tuna • Yellowtail

sides

Miso Soup	4.99
Cucumber Salad	4.99
Goma Wakame Salad	4.99
Edamame	4.99

beverages

soft drinks 3.99

iced tea 3.99

lemonade 3.99

arnold palmer 3.99

milk 3.99

pellegrino

500ml 3.99

Liter 5.99

fiji

500ml 3.99

Liter 5.99

tea 3.99

coffee 3.99

single espresso 3.99

double espresso 4.99

cappuccino/café latte 4.99

chai tea 4.99

hot chocolate 3.99

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