

SEASONAL (MARKET PRICE)



18% Gratuity included on a bills.
A surcharge will be incurred if you choose to pay with a credit or debit card.

Stone Crab |
Medium, Large, Jumbo, Colossal.

Langostino |
Colossal tiger prawns grilled with garlic butter.

Oysters | *East / West Coast*
1/2 Dozen \$ 24
Dozen \$ 48

Catch of the day *30/lb*
Variety of fresh fish caught daily local.
Ask your server.

APPETIZERS

COLD

Coconut Tuna Rolls [®] <i>Tuna, caramelized peanuts, coconut & caper sauce.</i>	\$24	Tuna Ceviche [®] <i>Marinated in ponzu, onion, mango & served with corn chips.</i>	\$24
Mango Tuna Rolls [®] <i>Tuna, mango, cream cheese & cilantro sauce topped with crispy fried japanes noodles.</i>	\$24	Fifi's Mix Ceviche [®] <i>Fresh fish, tuna & honey shrimp ceviche.</i>	\$32
Tuna Tartare [®] <i>Tuna mounted on avocado, onion ponzu miso paste & pink sauce, above caper sauce.</i>	\$26	Fifi's Fish Ceviche [®] <i>White fish, lime juice, sweet onions & pepper.</i>	\$20
Tuna Taco Bite [®] <i>Tuna, ponzu, sweet chill & cilantro.</i>	\$ 8	Royale Ceviche [®] <i>White fish, shrimp, lime juice, sweet onions, salt & pepper.</i>	\$24
Lobster Taco Bite <i>Lobster, ponzu, yuzu & creamy spicy sauce.</i>	\$ 8	Shrimp Cocktail <i>Shrimp with cocktail sauce.</i>	\$18

HOT

Fifi's Rock Shrimp Tempura <i>Battered in Fifi's creamy spicy mushrooms sauce.</i>	\$24	Calamari <i>Lightly breaded with tartar & cocktail sauce or grilled with olive oil & garlic sauce.</i>	\$16
Fifi's Creamy Scallops <i>Baked on the half shell with Fifi's creamy & spicy mushrooms sauce.</i>	\$26	Shrimp in Garlic or Enchilada Sauce <i>Fifi's style.</i>	\$22
Truffle Scallops <i>Grilled topped with truffle sauce.</i>	\$26	Creamy Florida Lobster <i>Lobster tail (6oz) grilled with Fifi's creamy spicy mushrooms sauce.</i>	\$32
Blue Soft Shell Crab <i>Deep fried served with ponzu dipping sauce.</i>	\$16	Alexis Style Florida Lobster <i>Lobster tail (6oz) sautéed in garlic butter & olive oil.</i>	\$32
Grilled Octopus <i>Marinated Fifi's style, served with onions bell peppers & potatos.</i>	\$24	Seafood Jalea <i>A selection of fifi's seafood with a touch of our Peruvian Creole sauce.</i>	\$32

SASHIMI (TIRADITOS)


[®] Sake Nashi \$23 <i>Salmon, citrus yuzu, dry miso, honey, truffle oil, green scallions & Japanese pear.</i>	[®] Thai Miso Tuna \$23 <i>Citrus yuzu, dry miso, green shallots, sesame seeds, jalapeño & garlic chips.</i>	[®] Thai Miso \$23 <i>Fresh catch of the day, citrus yuzu, ponzu, olive oil, dry miso, green shallots & garlic chips.</i>
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EAT WELL! LIVE WELL! BE WELL!



SOUP & SALAD

Seafood Soup | \$32
Made with select seafood, seasoned with parsley & shallots.

Caesar Salad |  \$14
Romaune lettuce with our homemade caesar dressing, mango, parmesan cheese & croutons.

Lobster Bisque | \$16
Smooth creamy with shredded lobster.

Tuna Salad®| \$24
Fresh raw tuna marinated in ponzu, topped with crispy fried japanese noodles, avocado & creamy spicy mushrooms sauce.

Stephie’s Ceviche | \$14
Vegan friendly tomatoes ceviche.

Baby Arugula | 
Small | \$12 Large | \$18
A mixed of baby arugula with feta cheese, praline pecans, truffle oil & balsamic glaze.

RICE & PASTA

Fried Rice Fifi's Style | \$25
Fried rice shrimp, ham & chicken.

Lobster Ravioli | \$38
Homemade ravioli stuffed with lobster, ricotta, vodka sauce & lobster tail.

Shrimp & Lobster Linguine | \$38
Linguine pasta served with fresh tomato sauce.

Fifi’s Shrimp & Yellow Rice | \$25
yellow rice with red & green pepper.

Gorgonzola & Pear Ravioli | \$38
Served with filet mignon.

Chicken Alfredo | \$24
Linguine pasta served with grilled chicken.

Seafood Paella | \$59
For two
Lobster, fish, shrimp, mussels & calamari.

Fifi’s Crab/Ricotta Ravioli | \$28
Crabs and ricotta raviolis on a squid ink over a vodka sauce

Frutti Di Mare | \$40
A combination of our best seafood served on linguine pasta with creamy saffron sauce.

MAIN SELECTION

“ The Grand Ocean Platter - A Culinary Treasure ” |\$140 *Ask your server.*

Grilled Salmon |  \$28
A delicious filet of salmon.

Fish Filet | \$20
Grilled  or Fried
A fillet of pacific Swai, a flaky white fish with a mild flavor.

New York Strip |  \$34
**AGED USDA PRIME* A particulary tender cut from the short loin, 7oz.*

Grilled Chicken Breast \$20
|Marinated in Fifi’s mojo sacue.


Chilean Seabass | \$38
(8-10oz) Grilled  or Fried
The filet mignon of the ocean.

Grilled Seafood Parrillada | 
For two| \$62 For one| \$34
Prepared with a touch of olive oil & garlic butter.

Prime Beef Ribeye | \$48
Well marble & full of flavor.

Black Cod in Miso Sauce | \$45
A delicious filet of black cod marinated in a sweet miso sauce. Ask your server if it’s available.

Florida Lobster Tail | \$40
Florida lobster sautéed with mushrooms & shrimp. 

Baby Lamb Chops|  \$40
Grilled and served with wine sauce reduction on the side.

Filet Mignon |  \$36
**AGED USDA PRIME* with mushrooms wine sauce on the side, 8oz.*

KIDS MENU

Chicken or Fish Chunk| \$15
Served with french fries.

Kids Pasta | \$12
With tomato, alfredo or butter sauce.

Mini Burgers| \$22
3 Australian beef sliders with French fries.

SIDES

-  Sweet Plantains \$8
-  White Rice \$8
-  Fried Cassava \$8
-  Vegetarian Black Beans \$8
-  Homemade Tostones\$8
-  Potatos Fries \$8
-  Fresh Vegetable \$10
-  Homemade Mashed Potatos \$8



® There is a risk associaed with consuming raw oysters, if you have a chronic illness of the liver, stomach or blood, or have inmune disorder you are a greater risk of serious illness from raw oyster, and should eat oyster fully cooked, if unsure of your risk, consult physician.

® Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

