

AMBER

\$75

Cracked Lobster Curls

Golden-fried spiny lobster tossed in a rich, velvety Tomme cheese and craft beer fondue, finished with aromatic scallion butter and a fiery kick of lime and chili crumbs.

Wine Pairing – Segura Viudas Cava | additional \$10

CHOP STIX

Singapore-style Lobster with Garlic and Fresh Chilli \$89

(\$99 with the addition of a glass of [Dr. Loosen Red Slate Riesling](#))

Hong Kong-style Lobster with Ginger, Scallion and Oyster Sauce \$89

(\$99 with the addition of a glass of [Mionetto Prosecco](#))

Curry-style Lobster with Chilli and Green Onion \$89

(\$99 with the addition of a glass of [Bava Moscato](#))

FISH

\$180

Surf & Turf

Char-broiled Tomahawk rib-eye paired with a succulent, grilled Bahamian spiny lobster tail.

NOBU

SUSHI BAR

Lobster Tempura Roll \$35

(\$45 with the addition of a glass of [Mionetto Prosecco](#))

FEATURED ENTRÉE

Lobster with Ginger Tosazu \$65

(\$75 with the addition of a glass of [Matsuhisa Chardonnay](#))

PARANZA

\$125

Whole Grilled Bahamian Spiny Lobster

Paired with bright, briny citrus trout roe and served alongside tender grilled asparagus.
