

## APPETIZERS

<b>TEXAS AKAUSHI MEATBALLS</b>	18
<i>basil tomato sauce, parmesan cheese, garlic bread</i>	
<b>51FIFTEEN CEVICHE</b>	25
<i>white fish, shrimp, crab, pico de gallo, avocado, lime juice</i>	
<b>CALAMARI ZEN-CHINO</b>	23
<i>hot cherry peppers, banana peppers, scallions, bean sprouts, cilantro, red chili peppers, served with Asian sweet chili sauce</i>	
<b>WAGYU BEEF CARPACCIO</b>	24
<i>arugula, artichoke, capers, Creole mustard aioli, crostini</i>	
<b>CRAB CAKE MARYLAND</b>	26
<i>jumbo lump crab with lemon Cajun lobster sauce</i>	
<b>TUNA POKE</b>	23
<i>ahi tuna, avocado, ginger vinaigrette, jasmine rice, fresno pepper, furikake, micro cilantro</i>	
<b>BEEF EMPANADAS</b>	17
<i>stuffed with ground beef served with creamy cilantro jalapeño sauce</i>	
<b>BUFFALO SHRIMP</b>	24
<i>mellow blue cheese crumbles, blue cheese dressing, arugula and daikon</i>	

## SOUPS & SALADS

<b>POBLANO SOUP GF</b>	9
<b>LOBSTER BISQUE</b>	10
<b>CAESAR SALAD GF</b> <i>romano parmesan</i>	10
<b>51FIFTEEN SALAD GF</b>	12
<i>mixed greens, fresh fruit, parmesan cheese, cilantro dressing</i>	
<b>AVOCADO &amp; CUCUMBER SALAD GF</b>	15
<i>sliced avocado, julienne of English cucumber and arugula, shaved ricotta, sweet Pedro Ximénez sherry</i>	
<b>SEAFOOD SALAD GF</b>	46
<i>lobster, shrimp, crab, avocado, cucumber and mixed greens, cherry tomatoes, light cilantro basil citrus vinaigrette</i>	

CHEF'S BREAD SERVICE 7

ADD PROTEIN:	NY STRIP 8oz	24
	GRILLED SALMON	17
	GRILLED CHICKEN	13

GF - Gluten Free

Split Plate Charge \$5 | 20% Gratuity added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## PASTA & FRESH SEAFOOD

## DINNER MENU

<b>MARJORAM CHEESE RAVIOLI</b>	29
<i>marjoram cheese ravioli sautéed with butter and sage, topped with creamy Akaushi Bolognese sauce</i>	
<b>SEAFOOD LINGUINI</b>	32
<i>shrimp, scallops, squid (large rings and tentacles), fresh basil, brandy lobster cream sauce</i>	
<b>SHORT RIB RAVIOLI</b>	33
<i>porcini, truffle, ricotta cheese stuffed ravioli, Brussels sprouts, spinach, and braised short rib with au jus and citrus jus</i>	
<b>SEARED SALMON GF</b>	33
<i>green pea mousse, squid ink and cuttlefish risotto</i>	
<b>DIVER SEA SCALLOPS</b>	38
<i>pan-seared with sea salt and butter, served with sautéed Brussels sprouts and orzo pasta with a white wine sauce</i>	
<b>FRESH RED SNAPPER FILET GF</b>	37
<i>pan seared red snapper, sweet corn and edamame risotto, truffle tarragon oil</i>	
<b>CHILEAN SEA BASS</b>	45
<i>Maitake mushrooms, Asian Beech mushrooms, asparagus, sweet potato glass noodles, in umami-rich Dashi broth</i>	
<b>SESAME CRUSTED TUNA</b>	37
<i>spicy sesame crusted fillet of tuna, pan-seared, sliced with julienne carrots, daikon, tempura asparagus, and teriyaki sauce</i>	
<b>FRESH WHOLE BRANZINO GF</b>	MARKET PRICE

### SURF & TURF

8oz filet mignon, grilled lobster tail and herb butter, served with mashed potatoes and asparagus

85

## STEAKS & CHOPS

<b>FILET MIGNON 8oz GF herb butter</b>	48
<b>ANGUS RIBEYE STEAK 16oz GF herb butter</b>	48
<b>LAMB CHOPS GF pearl onions, balsamic honey reduction sauce</b>	48
<b>POLLO ROSSO GF</b>	30
<i>airline chicken breast with red wine reduction, chef mixed mushrooms, mashed potatoes, grilled vegetables</i>	
<b>VEAL OSSOBUCCO GF</b>	45
<i>slow braised veal shank, saffron risotto, asparagus</i>	
<b>BRICK CHICKEN</b>	35
<i>cast iron skillet half chicken, spinach mashed potatoes, lemon thyme au jus</i>	
<b>TENDERLOIN STEAK TIPS</b>	34
<i>garlic mashed potatoes, au jus</i>	

## SIDES

<b>ASPARAGUS GF</b>	11
<b>GRILLED ZUCCHINI, CARROTS, AND YELLOW SQUASH GF</b>	11
<b>FRIED RICE WITH GUACAMOLE GF</b>	13
<b>GARLIC MASHED POTATOES</b>	13
<b>BRUSSELS SPROUTS WITH THICK CUT BACON GF</b>	13
<b>CHIPOTLE MAC &amp; CHEESE</b>	11
<b>CREAM CORN</b>	11