

APPETIZERS

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

SOUPS & SALADS

SEASONAL SOUP VG V	9
POBLANO SOUP GF	9
LOBSTER BISQUE	10
CAESAR SALAD GF <i>romano parmesan</i>	10
51FIFTEEN SALAD GF	12
<i>mixed greens, fresh fruit, parmesan cheese, cilantro dressing</i>	
AVOCADO & CUCUMBER SALAD GF	15
<i>sliced avocado, julienne of English cucumber and arugula, shaved ricotta, sweet Pedro Ximénez sherry</i>	
SEAFOOD SALAD GF	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

MARJORAM CHEESE RAVIOLI	29
<i>marjoram cheese ravioli sautéed with butter and sage, topped with creamy Akaushi Bolognese sauce</i>	
SEAFOOD LINGUINE	32
<i>Shrimp, scallops, red snapper, fresh basil, brandy lobster cream sauce</i>	
SHORT RIB RAVIOLI	33
<i>Wild Mushroom mozzarella cheese stuffed Ravioli, Brussel Sprouts, Spinach, braised short rib with au jus & citrus jus</i>	
SEARED SALMON GF	33
<i>green pea mousse, seasonal risotto</i>	
DIVER SEA SCALLOPS	38
<i>pan-seared with sea salt and butter, served with sautéed Brussels sprouts and orzo pasta with a white wine sauce</i>	
FRESH RED SNAPPER FILET GF	37
<i>pan seared red snapper, sweet corn and edamame risotto, truffle tarragon oil</i>	
MEDITERRANEAN CHILEAN SEA BASS	45
<i>farro, green olives, caramelized red onions, sunchoke, tomato, fresh basil</i>	
BLACKENED AHI TUNA STEAK	37
<i>Peruvian red quinoa, cucumbers, cherry tomatoes, beets, mint with wasabi butter sauce</i>	
FRESH WHOLE BRANZINO GF	MARKET PRICE

SURF & TURF

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

85

STEAKS & CHOPS

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

SIDES

ASPARAGUS GF	11
GRILLED ZUCCHINI, CARROTS, AND YELLOW SQUASH GF	11
FRIED RICE WITH GUACAMOLE GF	13
GARLIC MASHED POTATOES	13
SWEET CARAMELIZED BRUSSELS SPROUTS, GARLIC, AGAVE	13
CHIPOTLE MAC & CHEESE	11
CREAM CORN	11