

LIGHT BITES

Calamari 20

Thai Style Crispy Calamari,
Fried Jalapeno And Fresno, Lemon, Calypso Tartare

Lobster Bites 28

Crispy Brioche, "Baha Maine" Lobster, Chives, Mayo,
Lime Zest, Tomato Bacon Jam, Cilantro

Solemar Spreads 18

Hummus, Tzatziki, Garlic Dip, Pita Fries

Mini Crab Cakes 26

Old Bay Aioli, Arugula, Onion, Ponzu

JFC (Johnny's Fried Chicken) 20

Crispy Chicken Thigh, BBQ Honey Gochujang,
Scallions, Sesame Seeds

Mussels Saganaki 34

Steamed Mussells, Chardonnay, Garlic Pomodoro,
Feta Cheese, Sourdough

Seafood Crepes 26

Lump Crab, Shrimp, Scallops, Classic Mornay

Grilled Mediterranean Octopus 28

Lemon Oil Vinaigrette, Fennel & Arugula Slaw

Baja Style Fish Tacos 26

Flour Tortilla, Slaw, Chipotle Mayo, Pico de Gallo,
Cilantro Jalapeno Coulis

Zucchini & Eggplant Chips 18

Tzatziki, Dill Oil

Greek Meatballs (Keftedes) 20

Beef Meatballs, Tzatziki, Oregano

Lamb Ribs 22

Braised Lamb Riblets, Dill & Mint Labneh,
Lemon Dressing

SIGNATURE ROLLS

Solemar Roll 32

Spicy Kani, Cucumber, Avocado, Arugula, Ponzu,
Cracked Lobster, Garlic Calypso Remoulade, Chives

Spider Roll 24

Soft Shell Crab, Cucumber, Avocado, Takuan, Daikon
Sheet, Yuzu Miso Aioli, Tempura Sauce

El Patron 22

Shrimp Tempura, Avocado Tempura, Cucumber,
Spicy Hamachi Tartare, Chipotle Mayo,
Tequila Lime Gel, Cilantro

Kinilaw Roll 28

Hamachi, Cucumber, Avocado, Chives, Calamansi,
Coconut Foam, Micro Cilantro, Lime Zest

Albacore 24

Shrimp Tempura, Cucumber, Takuan, Asparagus,
Spicy Albacore, Calypso Miso, Eel Sauce

Nashi Salmon 24

Cucumber, Avocado, Miso Salmon Tataki,
Asian Pear, Bubuarare, Yuzu Miso

TRADITIONAL ROLLS

California 15

Tuna 15

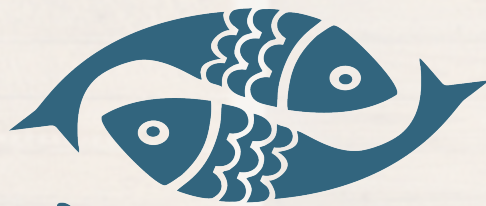
Salmon 15

Shrimp Tempura 15

Yellowtail 15

Avocado 15

If you have any dietary requirements or food allergies,
you are invited to ask one of our team members for assistance.
Service charge at 15% & VAT at 10% is applied to all bills.



Solemar

RAW BAR

Stone Crabs 45/lb

Garlic Butter, Horseradish, Calypso

Snapper Ceviche 26

Leche de Tigre, Red Radish, Micro Cilantro,
Mandarin Orange, Serrano Peppers, Maldon Salt

Kilawing Isda 26

White Fish, Coconut Vinegar, Calamansi,
Bird's-Bye Chilis, Coconut Espuma,
Smoked Maldon, Micro Cilantro, Garlic Chips

Shrimp Ceviche 24

Aguachile, Avocado, Peppers, Red Radish,
Three-Citrus Blend, Cilantro, Smoked Maldon

Ceviche Taco 22

Wonton Shell Tacos, White Fish, Leche de Tigre,
Lemongrass, Cilantro & Aji, Smoked Maldon

Tuna Crudo 24

Avocado Lime Mousse, Tuna Tartare,
Micro Cilantro, Serrano Ponzu,
Green Apple Mint Chutney

Salmon Tataki 28

Garlic Chips, Fried Capers, Fresno, Yuzu Gel,
Cilantro, Ponzu Gel, Smoked Maldon, Chives

Hamachi Tiradito 28

Serrano Peppers, Cilantro, Smoked Maldon,
Aji Leche De Tigre, Cilantro, Jalapeño Coulis

Oysters

East Coast or West Coast ½ Dozen 32 | 1 Dozen 64

Passionfruit Mignonette, Cocktail Sauce, Horseradish

Shrimp Cocktail 24

Cocktail Sauce, Horseradish, Lemon

Premium Tower 160

Stone Crab, Prawns, Oysters (12),
Poached Lobster Tail, Mini Ceviches

Deluxe Tower 90

Stone Crab, Oysters (6), Poached Tiger Shrimp

SALADS

Additions: **Shrimp 16** | **Lobster Tail 38**

Caesar 18

Romaine Hearts, Classic Caesar Dressing,
Brioche Croutons, Parmesan

Greek Salad (Horiatiki) 18

Roma Tomatoes, Cucumber, Red Onion,
Kalamata Olives, Pepperoncini, Capers,
Feta, Lemon Dressing

Citrus Peach & Arugula 20

Charred Peach, Blood Orange, Mandarins,
Arugula, Avocado, Pecans, Mango Citronette

Solemar Wedge Salad 20

Iceberg Lettuce, Cherry Tomatoes, Bacon, Chives,
Crispy Shallots, Gorgonzola Cheese Dressing

COASTAL FAVORITES

Solemar Curry 35

Local Fish, Fresh Herbs, Heirloom Potatoes,
Carta Fata, Red Thai Curry

Filet Of Sole 40

Red Wine Vinegar, Lemon Dressing, Roasted Red
Peppers & Garlic Chutney, Cauliflower Purée

Lobster Linguine 48

Lobster Bisque, Lobster Tail, White Wine

Fisherman's Stew 38

Hearty Tomato & Saffron Broth, Bay Scallops,
Shrimp, Clams, Mussels, Fennel, Sourdough

Alaskan Halibut 40

Sweet Pea Purée, Cannellini Beans, Fennel Slaw, Dill

Pan Seared Scallops 38

Lentil Ragu, Corn Espuma, Andouille Sausage,
Crispy Shallots, Pea Tendrils

Seafood Pasta 38

Butterfly Shrimp, Clams, Mussels, Bay Scallops,
Choice Of Alfredo Or Arrabiata

Fried Snapper

1lb 46 2lb 90

Whole Local Snapper, Sweet Habanero Thyme Sauce

Lobster Mac N' Cheese 42

Solemar Cheese Sauce, Panko, Bacon, Gouda

SURF'S UP

Greek Branzino 42

Butterflied & Deboned, Capers, Salsa,
Lemon, Oregano

Local Snapper

1lb 46 | 2lb 90

Simply Grilled, House Seasoning, EVOO,
Sautéed Onions & Peppers

Farroe Islands Salmon 34

Teriyaki Glazed Salmon, Hibachi Style Vegetables

Swordfish 44

Spice-Marinated Filet, Simply Grilled,
Hibachi Style Vegetables

Whole Maine Lobster 60

Simply Grilled, Garlic Lobster Compound Butter,
Charred Lemon, Micro Greens

Myanmar Tiger Prawns 44

Lobster Butter, Thai Chili Sauce,
Cilantro & Mint Coulis, Micro Cilantro

TURF'S UP

Roasted Half Chicken 28

Mustard & Citrus-Spice Blend,
Fresh Herbs, Chicken Jus

Lamb Chops 44

Greek Dressing, Lamb Butter, Mint

Prime Cuts

(All Steaks Served With Lemon Roasted Potatoes,
Black Peppercorn Sauce and Borderlaise Sauce)

32oz Tomahawk Ribeye 90

8oz Filet 49

16oz Ribeye 49

Make it Surf & Turf

Shrimp 16 | Lobster Tail 38

SIDES

Lemon Rosemary Potatoes 10

Grilled Broccolini 10

Steamed Rice 6

Creamed Spinach 10

Hibachi Style Vegetables 12