



**RAW BAR**

OYSTERS

Half Dozen / Dozen

- Gulf Coast\*** **13 / 24**  
Gulf of Mexico
- Blue Points\*** **15 / 29**  
Long Island, New York
- Oyster of the day\*** **Market Price**

CLAMS

Half Dozen / Dozen

- Middlenecks\*** **14 / 25**  
New Jersey
- Top Necks\*** **17 / 32**  
Northern New Jersey

All oysters and clams available raw or steamed.

- Shrimp Cocktail** **22**  
Eight jumbo shrimp served with cocktail sauce and lemon

**SOUPS**

- Lobster Bisque** **11**
- Bahamian Conch Chowder** **11**
- Stone Crab Chowder** **11**
- Soup of the Day** **11**

*Add shrimp, chicken, lobster salad or fish of the day*

- Caesar** **12**  
Crisp romaine hearts, anchovy filets, parmesan cheese, croutons & traditional dressing
- Iceberg Wedge** **13**  
Iceberg lettuce heart, crisp apple wood bacon, chopped tomato, blue cheese crumbles & dressing
- Spinach Salad** **13**  
Baby spinach, candied walnuts, shallots, bacon, apples and blue cheese crumbles tossed in a balsamic vinaigrette

**SALADS**

- House Salad** **10**  
Mixed field greens, tomato, cucumber & sweet onion with your choice of dressing
- Grilled Romaine Shrimp Salad** **22**  
Char-grilled romaine hearts tossed in balsamic dressing and topped with roasted red peppers, assorted fresh seasonal berries, shredded carrots, blue cheese crumbles and your choice of grilled, blackened or fried shrimp
- Marinated Steak Salad** **24**  
Beer marinated tenderloin tips over chopped romaine lettuce, grilled corn, black beans, avocado, tomato, red onion, queso fresco and crispy tortilla strips served with honey chipotle dressing
- Coconut Shrimp Salad** **24**  
Mixed greens, seasonal berries, candied walnuts, goat cheese and our coconut macadamia shrimp. Served with passion fruit vinaigrette

**Dressings:**

Blue Cheese, House Vinaigrette, Passion Fruit, Balsamic Vinaigrette, Ranch, Pesto Italian, Honey Chipotle, and Ginger Dressing

**LATITUDE: 26° 55'51.0384 N**  
**LONGITUDE: 80° 4'49.1304 W**  
**www.divebarrestaurant.com**

*"From birth man carries the weight of gravity on his shoulders. He is bolted to earth. But man has only to sink beneath the surface and he is free." - Jacques Yves Cousteau*

**STARTERS**

**Roasted Sweet Potato Hummus**

Served with a variety of vegetables and Naan bread **14**

**Bruschetta**

Daily made bruschetta. Served with whipped goat cheese, dried apricots and toasted crostini with balsamic glaze **16**

**Fish Dip**

Local smoked fish served with celery, carrots, jalapenos & Naan bread **16**

**Crispy Calamari**

Tender calamari rings and tentacles, lightly tempura battered then flash fried and served with a Thai sweet sour sauce **17**

**Tuna Poke\***

Sushi grade Yellowfin Tuna chunks mixed with mango and avocado in a Hawaiian Poke sauce served with plantain chips **19**

**Mussels Scampi**

Sauteed Mussels in a white wine lemon garlic sauce with diced tomatoes and grissini **18**

**Bahamian Conch Fritters**

Pan fried style fritter served with mango pineapple habanero chutney **16**

**Oyster Rockefeller (half dozen)**

Broiled fresh plump oysters, stuffed with creamed spinach & topped with Swiss cheese **18**

**Shrimp Ceviche**

Shrimp in fresh lime juice, cilantro, onions, jalapeno peppers, avocado and diced tomatoes served with tortilla chips **19**

**Coconut Macadamia Shrimp**

Coconut and macadamia breaded shrimp fried to a golden brown and served with a pina colada sauce **18**

**Grilled Kimchee Beef Tenderloin Tips**

Kimchee marinated beef tenderloin tips served with a sesame ponzu glaze **22**

**Sweet Thai Chili Wings**

Ten wings lightly seasoned and tossed in our sweet Thai chili sauce, topped with sesame seeds **19**

*All sandwiches served with our American fries, coleslaw or Jamaican rice*

**SANDWICHES**

**Hogfish Rachel**

Cornflake encrusted Hogfish served on grilled sourdough bread and topped with coleslaw, swiss cheese and cajun remoulade **20**

**Black & Bleu Mahi Sandwich**

Blackened Mahi topped with blue cheese crumbles served on a Brioche bun with lettuce, tomato, onion and a side of mango tartar sauce **19**

**Salmon Cake Sandwich**

Fresh salmon mixed with red peppers, onions, capers, and breadcrumbs served on a toasted Brioche bun with lettuce, tomato, onion and lemon dill aioli **18**

**Po Boy Sandwich**

Your choice of Shrimp or Oysters, lightly floured, flash fried and served with shredded lettuce and tomato on a fresh roll with Cajun remoulade **19**

**American Bacon Cheeseburger**

10 oz. Black Angus Burger served on a toasted Brioche bun, lettuce, tomato, sweet onion & half sour pickle **18**

**Grilled Chicken Sandwich**

Lightly seasoned grilled chicken breast topped with pepper jack cheese, bacon, avocado & tomato. Accompanied with black bean mayonnaise & served on Brioche bun **18**

**Buffalo Chicken Wrap**

Fried Chicken Breast tossed in our spicy Buffalo sauce and wrapped in a flour tortilla with lettuce, tomato, red onion and blue cheese crumbles served with a side of blue cheese dressing **18**

**Maine Lobster Roll**

Maine Lobster chunk salad served on griddled roll, a "New England Classic" **28**

**Mahi Mahi Tacos**

Soft flour tortilla topped with Pan Seared, Blackened or Fried Mahi, fresh pico de gallo, shredded lettuce and cilantro chive mayo. Add queso fresco for \$1.00 **19**

**Philly Cheesesteak Sandwich**

Shredded steak sauteed with onions and mushrooms topped with our house made cheese sauce **18**

*All entrees served with choice of two sides: Twice baked potato, Jamaican rice, American fries, Coleslaw or Vegetable of the day*

**ENTREES**

**Sweet Potato Encrusted Grouper**

with sweet corn coulis **38**

**Baja Swordfish**

Fresh Swordfish dusted in our chili lime seasoning served with Mexican street corn and fried plantains **38**

**Fish & Chips**

Tempura battered "Chef's Catch of the Day" served with American fries, coleslaw and mango tartar sauce **28**

**Chicken Milanese (Sides Not Included)**

Italian breaded chicken breast over angel hair pasta with a light lemon cream sauce, topped with mixed greens, fresh diced tomatoes and drizzled with balsamic glaze **27**

**Miso Glazed Salmon**

Fresh Salmon marinated in our signature miso glaze served atop coconut rice with grilled asparagus **36**

**Seafood Cioppino (Sides Not Included)**

Lightly stewed mussels, clams, shrimp, lobster, scallops and Mahi in a white wine and saffron tomato broth over angel hair pasta served with an asiago cheese grissini **39**

**Filet Mignon**

10 oz USDA center cut filet mignon topped with Cabernet demi glaze **56**

**Seafood Bacon Mac-n-Cheese (Sides Not Included)**

Lobster, Shrimp, Scallops and Bacon in a house made cheese sauce tossed with bowtie pasta **37**

**Floridian Bowl (Sides Not Included)**

Choice of Chicken Breast, Yellowfin Tuna, Marinated Steak, or Shrimp served with roasted carrots, asparagus, corn, avocado, black beans, queso fresco and tortilla strips over brown rice or coconut rice. Served with honey chipotle dressing **26**

\*Consumer Advisory: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If unsure of your risk, consult a physician.



# SUSHI

## SOUPS

Miso Soup 4 Miso Kani 5

## SALADS

Green Salad 6  
 Seaweed Salad 8  
 Avocado and Kani Salad\* 11  
 Spicy Tuna Salad\* 22

## STARTERS

Edamame 8  
 Spicy Conch & Octopus\* 14  
 Sliced cucumber, masago, scallion & kimchee sauce  
 Sunomono\* 14  
 Conch, kani, shrimp, octopus, cucumber, masago & ponzu sauce  
 Sushi Appetizer\* 17  
 5pcs. chef's choice  
 Tuna Tataki\* 18  
 Seared Ahi Tuna served with Ponzu sauce, scallions and sesame seeds  
 Sashimi Appetizer\* 29  
 9pcs. of tuna, salmon or white fish  
 Ahi Tower\* 24  
 Sushi rice, snow crab, kani, avocado, spicy mayo, wasabi mayo and masago  
 Panko Shrimp 16  
 Panko breaded shrimp with sweet Thai chili sauce  
 Veggie Spring Rolls (4) 12  
 Served with Sweet Thai Chili Sauce  
 Stuffed Jalapeno Peppers 18  
 Fresh jalapeno peppers stuffed with crabmeat and cream cheese lightly tempura fried and topped with eel sauce, kimchee and spicy mayo

## SUSHI & SASHIMI

Escolar, Wahoo, Snapper, Shrimp, Salmon, Mackerel\* 4  
 Tuna, Hamachi, Eel, Masago, Ika\* 5  
 Ikura (Salmon Roe)\* 5.50

## LUNCH BENTO BOXES

11:00 am - 4:00 pm Served with miso soup or salad (No substitutions please)  
 Vegetarian Bento Box 20  
 5pcs. of vegetarian sushi, spicy cucumber salad & seaweed salad  
 Maki Bento Box\* 21  
 Tuna roll, avocado roll, 4pcs. Cali roll, spicy cucumber salad & sashimi salad  
 Sushi Bento Box\* 22  
 Tuna roll, 5pcs. of sushi, spicy cucumber salad & sashimi salad  
 Sashimi Bento Box\* 22  
 9pcs. of sashimi, 4pcs. Cali roll, spicy cucumber salad & sashimi salad  
 Chirashi Zushi Bento Box\* 22  
 9pcs. of sashimi, sushi rice, spicy cucumber salad & sashimi salad  
 Sushi & Sashimi Bento Box\* 22  
 3pcs. of sushi, 6pcs. sashimi, 4pcs. Cali roll, spicy cucumber salad & sashimi salad

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## CLASSIC ROLLS

	Hand / Roll		Hand / Roll
Tuna Roll*	7 / 11	Shrimp Tempura Roll	12
Salmon Roll*	7 / 11	Shrimp Roll	6 / 9
California Roll	6 / 10	Eel Avocado Roll	6 / 12
Spicy Kani Roll*	6 / 10	Hamachi Scallions Roll*	7 / 10
JB Roll*	7 / 11	Rainbow Roll*	18
Spicy Tuna Roll*	7 / 13	Spider Roll*	20
Vegetable Roll	6 / 9	Mexican Roll	17

## "SUSHI SAMMY" CREATIVE ROLLS

**Fantasy Roll\***  
 Shrimp tempura, avocado, masago and kani topped with lobster salad and tiger sauce 26  
**Crunchy Tuna\***  
 Tuna, avocado, scallion, tempura style, wasabi & wild pepper sauce 22  
**JB Deluxe\***  
 Salmon, scallions, cream cheese tempura style with spicy Kani, eel sauce and wasabi mayo 23  
**Tiger Roll\***  
 Shrimp tempura, cream cheese & masago with kani, avocado and eel, and eel sauce on top 26  
**Spicy Tuna Lover\***  
 Spicy tuna, cucumber, avocado and topped with spicy tuna and kimchee sauce 26  
**Double Down 11\***  
 Tuna, salmon, tamago and cucumber topped with wahoo, spicy Maine lobster, Dive sauce and kimchee 27  
**Mermaid Roll\***  
 Lobster tempura, asparagus, avocado, scallions and masago topped with spicy mayo and eel sauce 38  
**Volcano**  
 Kani, cucumber, avocado, conch dynamite and kimchee sauce on top 23  
**Red Dragon\***  
 Shrimp tempura, spicy tuna, avocado topped with seared tuna and scallions, eel sauce and kimchee 26  
**Dragon Volcano\***  
 Shrimp tempura, avocado, fish egg, and kani meat topped with conch dynamite, eel sauce and kimchee sauce 26  
**Spicy Calamari**  
 Tempura kani, cucumber inside/out with sesame seeds topped with fried calamari, shredded lettuce and kimchee 26  
**Dragon\***  
 Tuna, salmon, white fish, kani, masago, asparagus, cucumber and lettuce with seaweed served in Ponzu sauce 22  
**Lover Story**  
 Shrimp tempura, avocado, lettuce, scallop dynamite, eel sauce and kimchee sauce on top 24  
**Bahama Roll\***  
 Tuna, salmon, tamago, avocado topped with mixed greens, cucumber, asparagus, masago, ponzu, kimchee, sesame oil, and scallions 26  
**Sammy's Lobster Roll\***  
 Shrimp tempura and fish eggs, with avocado, Maine lobster, Dive sauce, kimchee sauce and wasabi mayo on top 28  
**Rainforest Roll\***  
 Shrimp tempura, kani, avocado, masago topped with salmon, spicy tuna and tiger sauce 28  
**Celebration Roll**  
 Shrimp tempura, eel, cream cheese, avocado, scallions, asparagus, kani and tiger sauce 26  
**Super Crunchy\***  
 Shrimp tempura, masago, scallion, cream cheese, lightly tempura, topped with kani dynamite, eel sauce and kimchee sauce 28  
**Kamikaze\***  
 Shrimp tempura, spicy conch and avocado, topped with tuna, salmon, spicy kani and kimchee sauce 27  
**Vegas Roll\***  
 Kani salad, spicy tuna, masago and avocado wrapped in soy paper, topped with spicy mayo, eel sauce and wasabi mayo 26  
**Sushi Bomb\***  
 Shrimp tempura, kani, masago, cream cheese, tamago, avocado and asparagus served tempura style with tiger sauce, spicy mayo, wasabi mayo, eel sauce and kimchee 27  
**Rocky Manhattan Roll\***  
 Shrimp tempura, avocado, masago topped with kani, snow crab, spicy tuna, tempura flakes, fish eggs and tiger sauce 27

## RICELESS ROLLS

**KC Roll\***  
 Salmon, kani, scallions, wrapped with hand peeled cucumber, served in Ponzu sauce 20  
**Dive Roll\***  
 Tuna, salmon, white fish, kani, masago, & vegetable with seaweed, served in Ponzu sauce 24  
**Jupiter Roll\***  
 Tuna, salmon, hamachi, kani, asparagus, scallions wrapped with hand peeled cucumber, served in Ponzu sauce 24

## DINNERS

Entrees served with miso soup or salad. All sushi & sashimi chef's choice (No substitutions please)  
**Maki Com\***  
 California roll, tuna roll, salmon roll & avocado roll 34  
**Sushi Deluxe\***  
 California roll with 10pcs. assorted sushi 36  
**Sashimi Deluxe\***  
 20 pcs. assorted sashimi chef's choice 38  
**Sushi & Sashimi Combo\***  
 Shrimp tempura, 9pcs. sashimi, 5pcs. sushi 44

## CHEF'S CREATIVE BOATS

All sushi & sashimi chef's choice (No substitutions please)  
**The Love Boat (Serves Two)\***  
 Shrimp tempura roll, spicy tuna roll, 10pcs. sushi & 16pcs. sashimi 85  
**The Blue OH Boat (Serves Three)\***  
 Spider roll, rainbow roll, Mexican roll, 18pcs. sushi & 20pcs. sashimi 145  
**The Titanic (Serves Four)\***  
 Shrimp tempura roll, dragon roll, dancing shrimp roll, spicy tuna roll, 24pcs. sushi & 28pcs. sashimi 190

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