

starters

crab cakes 23.99
Mesclun greens with a citrus aioli.

jalapeño poppers 15.99
Tempura jalapeno halves with spicy surimi crab, cream cheese, sushi rice, avocado and unagi sauce.

 **jalapeño poppers deluxe** 22.99
Tempura jalapeno halves with spicy lobster, orange tobiko, sushi rice, avocado and unagi sauce.

oysters on the half shell*
Half dozen 22.99
One dozen 39.99

garlic fries 8.99
Herb and garlic olive oil.

calamari 16.99
Fried calamari strips, cocktail and tartar sauces

tempura asparagus 12.99
Citrus aioli and soy dipping sauce.

seafood salads

All salads are served with fresh breads from our award-winning bakery.

house salad 7.99
A fresh medley of greens, tomato and your choice of dressing.
With bay shrimp 12.99
With jumbo shrimp 17.99

caesar salad
Crisp California romaine lettuce tossed with our classic Caesar dressing.
Classic 13.99
With bay shrimp 18.99
With jumbo shrimp 23.99
With fried calamari 18.99

classic seafood louis
Served in the traditional San Francisco style with hard-boiled egg, asparagus, black olives, pickles, tomato and our Chef's select Louis dressing.
With shrimp 24.99
With crab 29.99
Combo – shrimp and crab 30.99

sashimi salad*
Fresh mixed greens, edamame, cucumber, seaweed salad, sesame-honey aioli, soy-ponzu sauce
With seared togarashi tuna and black tobiko 18.99
With seared togarashi salmon and orange tobiko 18.99

oyster shooters

bloody mary shooter* 8.99
A fresh oyster with Absolut Vodka, tomato juice, celery and cocktail sauce.

tequila shooter* 8.99
A fresh oyster with Sauza Gold Tequila and cocktail sauce.

vodka shooter* 8.99
A fresh oyster with Absolut Citron or Peppar Vodka and cocktail sauce.

virgin shooter* 6.99
A fresh oyster served straight up with tomato juice, celery and cocktail sauce.

the six shooter* 42.99
A selection of Vodka, Tequila and Bloody Mary oyster shooters—two of each.

seafood cocktails

Served with our Chef's special cocktail sauce and lemon wedge

bay shrimp cocktail 14.99

jumbo shrimp cocktail 22.99

crab cocktail 24.99

colossal mazatlan cocktail 24.99
Shrimp and scallops south-of-the-border style with tomato, avocado, onions and lemon.

chowder and bisque

clam chowder
Single cup serving 7.99
In our sourdough bread bowl 11.99

lobster bisque
Single cup serving 9.99
Bowl 14.99

Dennis Houge, Executive Chef | Rosendo Valle, Oyster Bar Chef de Cuisine

Saul Rodriguez-Cruz, Sushi Bar Chef de Cuisine

Mansoor Haghghi, Room Manager | Christian O'Kuinghtons, Sommelier

18% gratuity added on parties of 8 or more

*Menu Advisory: The Washoe County District Health Department advises that eating raw, or undercooked animal food, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under age of four years, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

pan roasts & stews

Seafood simmered with wine and tomato cream in our unique exhibition-style stew kettles. Served with fresh breads from our award-winning bakery.

classic oyster pan roast	23.99
crab pan roast	29.99
shrimp pan roast	25.99
shrimp & scallops pan roast	28.99
combo pan roast Oysters, shrimp, scallops and mussels.	29.99
lobster pan roast	39.99
classic oyster stew A traditional Sky Terrace favorite!	22.99

crab pots

san francisco crab pot	42.99
Dungeness crab, prawns and green lip mussels steamed in Samuel Adams Beer and seafood broth with tomatoes, onions, peppers, fresh corn on the cob and potatoes	
spicy gulf port crab pot	42.99
Dungeness crab, prawns and green lip mussels steamed in white wine and seafood broth with cajun seasonings, tomatoes, onions, peppers, fresh corn on the cob and potatoes	
pattaya beach crab pot	42.99
Dungeness crab, prawns and green lip mussels steamed in yellow curry and coconut milk with fresh corn on the cob and potatoes	

house specialties

seafood voyage for two*	market price
Our signature specialty. Take a culinary voyage with snow crab, lobster claw meat, jumbo shrimp and Pacific Northwest oysters on the half shell. It's 17 pieces of delectable seafood proudly served with our Chef's special selection of condiments.	

pan seared sole	21.99
Fresh sole fillet topped with dill-pepperoncini cream sauce, served with rice pilaf.	


seven seas crab sampler	market price
A 1lb. combination of chilled king crab, snow crab and Dungeness crab served with cocktail sauce and drawn butter.	

seafood fettuccine	26.99
A delectable combination of shrimp, scallops and mussels sautéed with fettuccine noodles in a garlic cream sauce.	

sky terrace fettuccine	24.99
Shrimp, scallops and andouille sausage over a bed of fettuccine in spicy tomato sauce.	

poseidon's clams	20.99
Tender clams in savory seafood broth with white wine, garlic and butter.	

sky terrace fried oysters	22.99
Large, delicately-battered fried oysters. Served with fries, cocktail and tartar sauces for dipping and a lemon crown on the side.	

 sky terrace crab sandwich	28.99
Dungeness crab with mayonnaise, chopped celery and parsley on warm brioche bread. Served with your choice of house salad or a cup of clam chowder.	

new orleans style jambalaya	22.99
Andouille sausage, marinated chicken and bay shrimp sautéed with rice, vegetables and Cajun spices.	

deep fried jumbo prawns	25.99
Panko dipped jumbo prawns deep-fried to a golden brown, served with fries.	

shrimp scampi	25.99
Select seafood sautéed in light garlic cream sauce, presented in a French bread boat and served with fries.	


scampi style combo	26.99
Our Chef's favorite with shrimp, scallops and salmon fillet in a light garlic cream sauce. Presented in a French bread boat and served with fries.	

mediterranean calamari steak	21.99
Parmesan crusted calamari steak topped with Kalamata olive-banana pepper tapenade, served with rice pilaf.	


cioppino mediterranean	28.99
Shrimp, scallops, mussels and fresh fish fillet sautéed in extra virgin olive oil and garlic, then simmered in zesty wine and tomato sauce.	

cape cod style fish and chips	24.99
Select cod fillets in tempura batter served with fries. Cocktail and tartar sauces for dipping.	

new england lobster roll	29.99
Traditional Maine lobster roll with mayonnaise, chopped parsley and celery on a warm brioche egg bun. Served with your choice of house salad or cup of clam chowder.	

 fisherman's platter	35.99
A classic selection of tempura cod fillets and panko dipped jumbo prawns and oysters deep-fried to a golden brown. Served with fries.	

maki sushi

 new item

(all long rolls contain sesame seeds)

hurricane 16.99

Yellowtail roll, tempura style, topped with spicy surimi crab, crystal shrimp, cilantro, green onion, lemon and unagi sauce.

california rainbow* 15.99

Surimi crab and cucumber roll topped with salmon, shrimp, tuna, yellowtail, and avocado.

black dragon 14.99

salmon and asparagus roll topped with unagi, black tobiko, unagi sauce. Flambéed at table.

sky terrace 12.99

Tempura shrimp, surimi crab and spicy mayonnaise roll topped with avocado and unagi sauce.

jackpot* 25.99

Spicy lobster and mango topped with seared togarashi salmon, lotus root, chili threads, and unagi sauce

godzilla 14.99

Yellowtail roll, tempura style, topped with green onion and sriracha.

philly 12.99

Smoked salmon, cream cheese and green onion.

caterpillar 13.99

Unagi, surimi crab and cucumber roll topped with avocado and unagi sauce.

black widow 13.99

Tempura soft shell crab, cucumber and spicy mayonnaise roll topped with unagi sauce.

mountain* 15.99

Crystal shrimp and spicy mayonnaise roll topped with spicy surimi crab, tuna, salmon, tobiko and unagi sauce.

tower deluxe 25.99

Spicy tuna roll, tempura style, topped with Dungeness crab, avocado and unagi sauce.

high roll* 12.99

Tempura salmon and lemon roll topped with seared tuna, avocado, cilantro, mango sauce and unagi sauce.

dragon 14.99

Tempura shrimp, cucumber and spicy mayonnaise roll topped with unagi, avocado and unagi sauce.

tiger 13.99

Tempura shrimp and spicy mayonnaise roll topped with smoked salmon, avocado and unagi sauce.

paradise 13.99

Crystal shrimp, spicy surimi crab and cream cheese, topped with ebi, avocado, green onion, sriracha and unagi sauce.

san francisco 11.99

Tempura shrimp, avocado, green onion and spicy mayonnaise roll topped with unagi sauce.

tarantula* 25.99

Tempura soft shell crab and asparagus topped with Dungeness crab, wasabi mayonnaise, unagi sauce, and micro wasabi

vegas* 12.99

Tempura shrimp, avocado and cucumber topped with spicy tuna, black tobiko, wasabi mayonnaise and unagi sauce.

salmon skin 11.99

Fried salmon skin, green onion and unagi sauce.

mermaid 15.99

Crystal shrimp and spicy surimi crab roll topped with grilled scallops, green onions, unagi sauce and spicy mayonnaise.

007 12.99

Tempura salmon, surimi crab and lemon topped with avocado and unagi sauce

cherry blossom* 13.99

Tempura shrimp and spicy tuna roll topped with seared tuna, avocado, and unagi sauce.

sunset 12.99

Crystal shrimp, spicy surimi crab and cucumber roll topped with ebi, avocado, mango sauce and unagi sauce.

spicy lobster* 17.99

Cucumber, lemon and avocado roll topped with lobster, spicy mayonnaise and orange tobiko.

atlantis* 16.99

Tempura shrimp and spicy mayonnaise roll topped with unagi, seared tuna, avocado and unagi sauce.

treasure* 25.99

Crystal shrimp, avocado and lemon roll topped with salmon, grilled scallops, spicy mayonnaise, Dungeness crab, sriracha and unagi sauce.

fireman* 14.99

Tempura shrimp and spicy tuna roll topped with salmon, avocado, habañero sauce and unagi sauce.

spicy tuna* 12.99

Tuna, sriracha, green onion and tobiko.

california 12.99

Surimi crab and avocado.

crystal shrimp 12.99

Deep fried shrimp, spicy mayonnaise, and unagi sauce.

rainbow* 16.99

Yellowtail, salmon, maguro and tobiko.

super nova 15.99

Tempura asparagus topped with seared togarashi tuna, spicy lobster, amaebi, unagi sauce, and micro wasabi

sierra* 13.99

Spicy surimi crab, tempura shrimp and thin lemon slices topped with salmon, ebi, avocado, cilantro and unagi sauce.

veggie deluxe 11.99

Asparagus and mango roll topped with cucumber, avocado and mango sauce.

temaki sushi

(all hand rolls contain sesame seeds)

spicy scallops* 9.99

Scallops, sriracha, tobiko and green onion.

fire and ice* 9.99

Spicy scallops, salmon, tobiko and green onion.

v.i.p.* 10.99

Yellowtail, avocado, sriracha.

neptune 9.99

Salmon skin, octopus, unagi sauce and tobiko.

jason 9.99

Spicy grilled scallop, green onion, spicy mayonnaise, unagi sauce and tobiko.

spicy tuna* 9.99

Tuna, sriracha, green onion and tobiko.

california 8.99

Surimi crab and avocado.

crystal shrimp 8.99

Deep fried shrimp, unagi sauce and spicy mayonnaise.

rainbow* 10.99

Yellowtail, salmon, maguro and tobiko.

tsunami* 8.99

Spicy surimi crab, cilantro, jalapeño and avocado.


salmon skin 9.99

Fried salmon skin, green onion and unagi sauce.

sierra roll* 10.99

Spicy surimi crab, tempura shrimp, salmon, ebi, avocado, cilantro, thin lemon slices and unagi sauce.

sashimi

 new item

"classic" sashimi

Salmon • Tuna • Yellowtail

2 pieces of each*	19.99
3 pieces of each*	28.99
4 pieces of each*	37.99
5 pieces of each*	46.99



"new style" sashimi

6 pieces, thinly sliced

soy-ponzu sauce • sesame-honey aioli • micro wasabi

salmon	19.99
yellow tail	19.99
seared tuna*	19.99

tempura

soy dipping sauce and lemon aioli

mixed vegetables	11.99
asparagus	12.99
shrimp (5 pieces)	15.99

poke bowls*

18.99

Your choice of ahi tuna or salmon

Diced, raw fish marinated in soy sauce, mirin, ginger and sriracha. Served atop rice, seaweed salad, cucumber, avocado and green onions.

sides

miso soup	6.99
cucumber salad	6.99
seaweed salad	6.99
edamame	6.99

nigiri sushi

(Two pieces per order)

Tuna/Maguro*	7.99	Quail Egg & Tobiko (2)*	6.99
Seared Tuna/Tataki*	7.99	Salmon Roe/Ikura*	8.99
Yellowtail/Hamachi*	7.99	Cooked Scallops	7.99
Salmon/Sake*	8.99	Albacore/White Tuna*	6.99
Quail Egg Shooters (2)*	6.99	Red Snapper/Tai*	6.99
Freshwater Eel/Unagi*	9.99	Shrimp/Ebi	6.99
Flying Fish Roe/Tobiko*	7.99	Octopus/Tako*	6.99
(orange or black)		Smoked Salmon	6.99
Scallop/Hotategai*	7.99	Upside Down Shrimp*	8.99

deluxe nigiri

Topped with avocado, spicy surimi crab and unagi sauce

Salmon Deluxe*	10.99
Seared Tuna Deluxe*	10.99
Seared Albacore Deluxe*	9.99
Yellowtail Deluxe*	10.99

desserts

manhattan deli cheesecake	8.99
With blueberry or strawberry sauce.	9.49
chocolate dream cake	6.99
Dark chocolate cake, milk chocolate mousse, chocolate ganache glaze.	
crème brûlée	6.99
Sugar-crusted vanilla custard, pastry tart shell.	
yuzu tart	5.99
Graham cracker crust, yuzu curd, whipped cream.	
green tea ice cream	4.99
ginger ice cream	4.99
 trio of mochi	7.99
chocolate, strawberry and mango.	

beverages

soft drinks	4.99
iced tea	4.99
lemonade	4.99
arnold palmer	4.99
milk	4.99
s.pellegrino 500ml/Liter	4.99/5.99
acqua panna 500ml/Liter	4.99/5.99
tea	4.99
coffee	4.99
single espresso	3.99
double espresso	4.99
cappuccino/café latte	4.99
chai tea	4.99
hot chocolate	3.99

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