



**A FUN  
SEAFOOD RESTAURANT  
WITH A TWIST**

Follow us on



[TheTwistedTuna.com](https://www.thetwistedtuna.com)

561.406.2188

353 S. US Hwy 1, Jupiter, FL 33477

Merchandise also available



## SEA APPETIZERS

### SMOKED TUNA DIP

Housemade Tortilla Shell with Crackers, Celery, Carrots and Jalapeños 16.99

### TUNA POKE

Fresh Tuna, Mangoes and Avocados Tossed in Poke Sauce Topped with Crushed Crispy Wontons, Sesame Seeds and Scallions over a Bed of Seaweed Cellophane Bean Noodles 18.99

### TUNA NACHOS

Seared Tuna on Crispy Wontons with Sesame Seaweed Drizzled with Mango Sauce 17.99

### BLUE CRAB NACHOS

Fresh-Made Tortilla Chips Smothered in White Cheddar Cheesy Grits, Topped with Blue Crabmeat, Fresh Diced Tomatoes and Jalapeños with Salsa and Sour Cream 24.99

### CONCH CEVICHE

Housemade Tortilla Shell filled with Citrus Marinated Fresh Bahamian Conch with Onions, Green Peppers and Fresh Tomatoes and Plantain Chips 19.99

### VOLCANO SHRIMP

Lightly Fried and Tossed with Our Special Spicy Sauce 14.99

### MUSSELS YOUR WAY

Full Pound of Blue Mussels in Our Housemade Marinara Sauce or Our White Wine Sauce 16.99

### TWISTED CALAMARI

Hot Peppers, Sweet Peppers and Calamari Tossed in a Light Flour Sautéed in Our Housemade White Wine Garlic Butter Sauce 18.99

### CRISPY CALAMARI

Hand Breaded Calamari Lightly Fried Served with Our Housemade Marinara Sauce 16.99

### OYSTERS ROCKEFELLER

Fresh Baked Oysters Topped with Fresh Spinach, Bacon, Red Onions, Fontina and Mozzarella Cheeses 18.99

### BAKED STUFFED SCALLOPS

Scallops on the Half Shell Topped with Lump Crab Stuffing Drizzled with White Wine Beurre Blanc Sauce 23.99

### BAHAMIAN CONCH FRITTERS

Our Housemade Caribbean Style Fritters with Calypso Sauce 15.99

### GROUPEY FINGERS

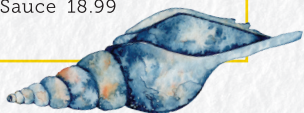
Hand Breaded Grouper Lightly Fried with Tarter Sauce 16.99

### SEAFOOD ARTICHOKE DIP

Shrimp, Lump Crab, Artichoke and Mixed Cheeses Baked Served with Housemade Tortilla Chips 15.99

### JUMBO SHRIMP COCKTAIL

Served with Zesty Cocktail Sauce 18.99



## LAND APPETIZERS

### GATOR BITES

Fresh Florida Alligator Hand Breaded and Fried with Calypso Sauce 18.99

### BUFFALO CHICKEN DIP

Shredded Buffalo Chicken and Blue Cheese Crumbles Mixed with Creamy Ranch Topped with Mixed Cheeses and Scallions with Tortilla Chips 13.99

### PORK WINGS

Two Grilled Pork Shanks Glazed with BBQ Sauce Topped with Tropical Salsa 16.99

### NACHOS

Fresh Made Tortilla Chips Layered with Mixed Cheeses, Black Beans (Contains Pork), Fresh Tomatoes and Jalapeños with Guacamole, Salsa and Sour Cream 15.99  
ADD Seasoned Beef or Grilled Chicken 6.99

### MEATBALLS & RICOTTA

All Beef Meatballs and Our Marinara Sauce Topped with Ricotta Cheese and Fresh Basil 12.99

### MOZZARELLA MOONS

Fried Mozzarella Served with Housemade Marinara Sauce 11.99

### TWISTED ISLAND WINGS

Fire Roasted Chicken Wings Topped with Island Sauce and Sautéed Onions  
10 Wings 18.99 • 20 Wings 29.99

### CHICKEN WINGS

Deep Fried Tossed with Choice of Five Alarm Fire, Hot, Medium, Mild, BBQ Sauce or Italian Garlic  
10 Wings 17.99 • 20 Wings 28.99

### EDAMAME

Steamed and Topped with Sea Salt 8.99 Try with Roasted Garlic and Balsamic Glaze ADD 1.99

### JUMBO BAVARIAN PRETZEL

Served with Cheddar Cheese Sauce and Pub Mustard 12.99

### FRIED PICKLES

Hand Breaded Pickle Chips Deep Fried Served with Calypso Sauce 9.99

### FRESH MADE TORTILLA CHIPS

Choice of Dip: Twisted Queso 7.99, Guacamole 8.99, Pico Salsa 5.99 or All Three Dips 18.99

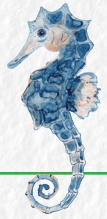


## SOUP

**TODAY'S SOUP** 8.99 Bowl • 5.99 Cup

### **NEW ENGLAND CLAM CHOWDER**

Housemade Rich Cream-Based Chowder  
Filled with Tender Sea Clams, Potatoes, Pork  
and Onions 8.99 Bowl • 5.99 Cup



## SALADS

**ADD:** Grilled or Blackened Chicken 6.99, Shrimp 7.99,  
Mahi Mahi 10.99, Salmon 10.99, Grouper 12.99 or Seared Tuna 12.99

**Dressings:** Balsamic Vinaigrette, Caesar, Greek, Bleu Cheese, Ranch,  
Honey Mustard, Wasabi Cucumber or Strawberry Vinaigrette

**GARDEN OR CAESAR SALAD** 9.99

### **LIGHTHOUSE**

Mixed Greens, Grapes, Mandarin  
Oranges, Avocado, Tomato,  
Gorgonzola Cheese, Candied  
Walnuts, Shaved Coconut with  
Your Choice of Dressing 16.99

### **SUMMER SPINACH**

Tomato, Cucumber, Strawberry,  
Basil, Almonds, and Romano  
Cheese with Strawberry  
Vinaigrette 14.99

### **GREEK**

Romaine Lettuce, Tomatoes,  
Kalamata Olives, Red Onion,  
Cucumber, Pepperoncini, Feta  
Cheese, Roasted Peppers and  
Hardboiled Egg with Balsamic  
Vinaigrette 14.99

### **SESAME TUNA TATAKI**

Seared Sesame Tuna, Cabbage,  
Romaine, Mandarin Oranges,  
Pineapple, Carrots, Wontons,  
Basil and Cilantro with Wasabi  
Cucumber Dressing 22.99

### **SEAFOOD COBB**

Fresh Crab, Shrimp, Mahi Mahi,  
Tomato, Bacon, Gorgonzola,  
Avocado, Red Onion and  
Hardboiled Egg over Romaine  
with Balsamic Vinaigrette 21.99

### **GRILLED CHICKEN SALAD**

Grilled Chicken over a Bed of Mixed  
Greens with Cucumber, Tomatoes,  
Red Onion, Cheddar Jack Cheese  
and Bacon Bits with Your Choice  
of Dressing 21.99

## STEAMED PLATTERS

Steamed in Our Signature White Wine Lemon Butter Broth  
Served with Red Bliss Potatoes and Corn on the Cob

### **TWISTED**

Snow Crab, Shrimp,  
Mussels and Clams MP

### **ROYAL**

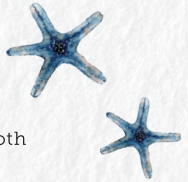
Maine Lobster, Snow Crab, Shrimp,  
Mussels and Clams MP

### **CRABBY**

1 1/4lb Snow Crab MP

### **MAINE**

Your Choice of One 11lb Maine Lobster  
or Two 11lb Main Lobsters MP



## FRIED BASKETS

All Baskets are Hand Breaded Served  
with Twisted Fries and Cilantro Slaw

### **COCONUT SHRIMP**

Served with Sweet Orange  
Marmalade Sauce 21.99

### **BEER BATTERED SHRIMP**

Served with Zesty Cocktail  
Sauce 18.99

### **IPSWICH CLAM**

Hand Breaded Whole Belly  
Ipswich Clams Fried to  
Perfection Served with Tartar  
Sauce 24.99

### **GROUPE FINGERS**

Lightly Breaded and Fried Served  
with Tartar Sauce 20.99

### **FISH AND CHIPS**

Beer Battered Haddock Served  
with Tartar Sauce 18.99

### **JUPITER BASKET**

Chicken Fingers, Beer  
Battered Shrimp, Onion Rings  
with BBQ Sauce, Cocktail Sauce  
and Horseradish Sauce 19.99

### **CAPTAIN'S PLATTER**

Beer Battered Shrimp and  
Fish, Ipswich Clams and  
Conch Fritters with Cocktail  
and Tarter Sauce 27.99

### **CHICKEN TENDERS**

Served with Honey Mustard  
or BBQ 14.99

### **BUFFALO CHICKEN FINGERS**

Served with Celery, Carrots  
and Choice of Bleu Cheese  
or Ranch Dressing 16.99



# TACOS & QUESADILLAS

Served with Black Beans (Contains Pork) and Rice

## SEARED TUNA TACO

Served over Wasabi Slaw on Crispy Housemade Wonton Shells Topped with Mandarin Oranges 21.99

## MAHI MAHI, SHRIMP OR CHICKEN TACO

Served Grilled or Blackened Over Cilantro Slaw on Flour Tortillas with Mixed Cheeses & Housemade Salsa 18.99

## TROPICAL GROUPEL TACO

Blackened Grouper Over Cilantro Slaw on Flour Tortillas Topped with Tropical Fruit Salsa, Mixed Cheeses with a Hint of Cilantro and Mint 19.99

## TEMPURA LOBSTER TACO

With Cilantro Slaw and Mixed Cheeses, Served on Flour Tortillas and Topped with Housemade Salsa 28.99

## SEAFOOD QUESADILLA

Grouper, Lump Crab and Shrimp Sauteed with Red and Green Peppers, Onions and Mixed Cheeses with a side of Housemade Salsa, Guacamole and Sour Cream 18.99

## CHICKEN QUESADILLA

Grilled Chicken Sauteed with Mushrooms, Red and Green Peppers, Onions and Mixed Cheeses with a side of Housemade Salsa, Guacamole and Sour Cream 17.99

## VEGGIE QUESADILLA

Mozzarella, Portobello Mushroom, Spinach, Roasted Peppers and Sweet Onions Drizzled with Balsamic Reduction Sauce with a side of Housemade Salsa, Guacamole and Sour Cream 16.99

# SANDWICHES & SUCH

Served with Twisted Fries and Cilantro Slaw

**Add Cheese:** American, Cheddar, Provolone, Swiss or Pepper Jack .99 each

**Add Extra Toppings:** Bacon, Avocado, Sautéed Onions or Mushrooms 1.99 each

## TUNA TATAKI SANDWICH

Seared Tuna Steak Marinated in Sweet Sesame Soy Sauce Served over Wasabi Slaw on a Potato Roll 21.99

## MAINE LOBSTER ROLL

Maine Lobster Meat Tossed in Mayo and Fresh Herbs on a Grilled Bun 27.99

## MAHI-MAHI SANDWICH

Grilled or Blackened, Lettuce, Tomato and Onion on a Potato Roll 18.99

## MAHI CUBAN PANINI

Grilled Mahi and Ham Sauteed in Mojo Sauce Topped with Swiss Cheese, Dill Pickles and Yellow Mustard Layered on a Sub Roll Grilled and Pressed Thin 19.99

## TWISTED GROUPEL SUB

Fried Grouper Topped with Swiss Cheese and Housemade Calypso Sauce Served over Cilantro Slaw on a Sub Roll 21.99

## TURKEY TWIST

All Natural Turkey Topped with Smoked Gouda, Avocado, Bacon, Lettuce and Tomato on Swirled Rye with Housemade Calypso Sauce 17.99

## GRILLED CHICKEN SANDWICH

Grilled All Natural Chicken with Lettuce and Tomato on a Potato Roll 12.99

## CHICKEN CAESAR WRAP

Grilled or Blackened Chicken, Romaine Lettuce and Romano Cheese Tossed in Our Caesar Dressing Wrapped in a Soft Tortilla 14.99

## BUFFALO CHICKEN SANDWICH

Fried All Natural Chicken Tossed in Mild Buffalo Sauce Topped with Bleu Cheese Crumbles with Lettuce and Tomato on a Potato Roll 13.99

## ANGUS BURGER

Half Pound Angus Beef with Lettuce, Tomato and Onion on a Potato Roll 16.99

## ALOHA BURGER

Seasoned Patty Topped with Provolone Cheese, Bacon, Sautéed Onions and Fresh Grilled Pineapple Drizzled with Poke Sauce on a Potato Roll 18.99

## ROSEMARY GORGONZOLA BURGER

Half Pound of Angus Beef Topped with Gorgonzola, Rosemary and Provolone on a Potato Roll with Lettuce, Tomato and Onion 18.99

## MEATBALL PARMIGIANA SUB

All Beef Meatballs Topped with Marinara Sauce and Melted Mozzarella Cheese on a Sub Roll 17.99

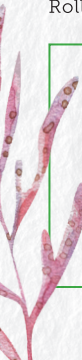
# SIDES

All Sides 5.99 Each

Dinner Salad  
Fusilli or Linguini Pasta  
Twisted Fries  
Sweet Potato Fries

Onion Rings  
Red Bliss Potatoes  
Black Beans (Contains Pork) and Rice  
Mixed Veggies

Asparagus  
Cilantro Slaw  
Fresh Fruit  
Fresh Grilled Pineapple



# SEA ENTRÉES

Served with Red Bliss Potatoes and Veggies  
Side Substitutions 1.99 each

## TODAY'S SPECIAL CATCH

Prepared Grilled or  
Blackened MP

## SUSHI GRADE TUNA

Seared Tuna Steak with  
Sesame Seeds over a Bed of  
Rice Noodles and Vegetables  
with Cool Wasabi Cucumber  
Sauce 34.99

## MAHI-MAHI

Blackened or Grilled 26.99

## MAHI FRANCESE

Egg Battered Mahi-Mahi  
Sautéed in White Wine  
Lemon Butter Sauce 28.99

## GROUPE PICATTA

Sautéed Grouper, Roasted  
Peppers and Capers in White  
Wine Lemon Butter Sauce 29.99

## GROUPE OSCAR

Sautéed Grouper Topped  
with Asparagus, Lump Crab  
and White Wine Lemon  
Butter Sauce 38.99

## SALMON

Blackened, Grilled 28.99

## SUNSET SALMON

Cornmeal Dusted Salmon Pan  
Seared with Fresh Mushrooms,  
Artichokes, Roasted Red Pepper,  
Spinach, Roasted Garlic and  
Fresh Tomatoes in White  
Wine Sauce 34.99

## KEY WEST CRAB CAKES

Two Pan Seared Fresh Crab  
Cakes Served over Southwest  
Black Bean and Bacon Salsa  
Drizzled with Our Coconut  
Lime Sauce 32.99

# LAND ENTRÉES

Served with Red Bliss Potatoes and Veggies  
Substitutions 1.99 additional

## CHICKEN FRANCESE

Egg Battered Boneless  
Breast Sautéed in White  
Wine Lemon Butter  
Sauce 24.99

## CHICKEN MARSALA

Boneless Chicken Breast  
Sautéed with Fresh  
Mushrooms, Onions and  
Marsala Wine Sauce 26.99

## HAWAIIAN CHICKEN

Grilled Chicken Marinated  
in Huli Huli Sauce with  
Grilled Pineapple and  
Scallions 24.99

## TENDERLOIN SKEWERS

USDA Beef Tenderloin  
Skewers Topped with  
Housemade Blue Cheese  
Alfredo Sauce 36.99

## FILET

8 oz USDA Choice Hand  
Cut Filet Seasoned and  
Grilled to Your Liking 39.99

## RIBEYE SCAMPI

12oz Angus Ribeye Grilled  
Topped with Shrimp in  
Scampi Sauce 46.99

## SURF AND TURF

8 oz. USDA Choice Hand  
Cut Filet & Lobster Tail MP

# PASTA ENTRÉES

## SHRIMP AND SCALLOP

ALFREDO Shrimp, Scallops,  
Fresh Spinach and Tomatoes in  
a Creamy Alfredo Sauce Tossed  
with Linguini 32.99

## LINGUINI CLAM SAUCE

Whole Baby Clams in White  
Wine Lemon Butter Sauce Served  
over Linguini 25.99

## SHRIMP SCAMPI

Sautéed Jumbo Shrimp  
and Fresh Garlic Tossed  
with Linguini in White Wine  
Lemon Butter Sauce 26.99

## SEASHELL MARINARA

Sautéed Mussels, Clams and  
Shrimp with Linguini Tossed  
in Marinara Sauce 27.99

## BLACKENED CHICKEN ALFREDO

Blackened All Natural  
Chicken Breast, Fresh  
Spinach and Tomatoes in  
Creamy Alfredo Sauce  
Tossed with Linguini 23.99

## ZUPPA DI PESCE

Lobster Tail, Shrimp, Scallops,  
Calamari, Clams, Mussels and  
Linguini Tossed in Marinara  
Sauce 46.99

## PIZZA

Brick Oven Thin Crust New York Style Pizza  
Made to Order from Our Housemade Dough.

### CHEESE PIZZA

**12" Cheese Pizza** 13.99 **16" Cheese Pizza** 17.99

**Toppings:** 12" 1.99 Each • 16" 2.49 Each

Pepperoni, Sausage, Meatballs, Bacon, Ham, Chicken, Fresh Mushrooms, Peppers, Anchovies, Fresh Tomatoes, Onions, Fresh Basil, Pineapple, Olives, Extra Cheese

## SPECIALTY PIZZA

### TWISTED PIE

Your Choice of 5 Toppings:  
Pepperoni, Sausage, Meatballs,  
Bacon, Ham, Chicken, Fresh  
Mushrooms, Peppers, Anchovies,  
Fresh Tomatoes, Onions, Fresh  
Basil, Pineapple, Olives, Extra  
Cheese 12" 22.99 • 16" 27.99

### MARGARITA

Light Sauce, Buffalo  
Mozzarella, Tomatoes, Fresh  
Basil and Romano Cheese  
12" 19.99 • 16" 24.99

### BIANCA (WHITE PIZZA)

Ricotta, Mozzarella,  
Romano and Parsley  
12" 20.99 • 16" 25.99

### TWISTED BIANCA (WHITE PIZZA)

Your Choice of Shrimp or  
Chicken, Fresh Spinach,  
Diced Tomatoes, Ricotta,  
Mozzarella, Romano and  
Parsley 12" 23.99 • 16" 28.99

### CHICKEN PARMIGIANA

Breaded Chicken, Marinara,  
Mozzarella, Romano and  
Parsley 12" 22.99 • 16" 27.99

### BUFFALO CHICKEN

Crispy Chicken Tossed in  
Mild Buffalo Sauce and  
Pizza Sauce Topped with  
Mozzarella and Gorgonzola  
Cheese 12" 22.99 • 16" 27.99

### HAWAIIAN

Mozzarella, Ham, Bacon and  
Pineapple 12" 20.99 • 16" 25.99

### WHITE CLAM

Chopped Baby Clams Sautéed  
in a Garlic White Wine Sauce  
Topped with Light Mozzarella  
Cheese 12" 24.99 • 16" 29.99

### MEAT LOVER

Pepperoni, Sausage, Meatballs,  
Bacon, Ham, Mozzarella  
12" 22.99 • 16" 27.99

### VEGGIE DELIGHT

Cauliflower Pizza Crust  
Topped with Roasted  
Veggie, Mozzarella, Romano  
Drizzled with Balsamic Glaze  
10" 20.99 (only size available)



## OTHER ITALIAN FAVORITES

Made to Order from Our Housemade Dough in Our Brick Oven.  
Served with a Side of Our Marinara Sauce.  
Add Additional Toppings Listed Above 2.49

### CHEESE CALZONE

Ricotta, Mozzarella  
and Romano  
Cheese 15.99

### STROMBOLI

Ham, Pepperoni,  
Salami, Mozzarella  
and Romano  
Cheese 18.99

### MEATBALL & RICOTTA ROLL

All Beef Meatballs  
with Ricotta Cheese  
and Fresh Basil 15.99

## SUSHI APPS ★

All Sushi Items are Based on Market Availability.  
Gluten Free Soy Sauce Available Upon Request.

### EDAMAME

Steamed and Topped with Sea  
Salt 8.99 With Roasted Garlic  
and Balsamic Glaze ADD 1.99

### SEAWEED SALAD 6.99

### KANI MIX

Chopped Kani, Masago, Sesame  
Seeds and Japanese Mayo 8.99

### I LOVE TUNA!

3 pc Tuna Sashimi, 2 pc Tuna  
Sushi and a Tuna Roll 19.99

### TUNA NACHOS

Seared Tuna on Crispy Wonton  
with Sesame Seaweed Drizzled  
with Mango Sauce 17.99

### TUNA RITA

Fresh Tuna, Avocado, Tossed in  
Ginger Dressing Topped with  
Masago, Cucumber and Sesame  
Seeds in a Margarita Glass 22.99

### TUNA TATAKI

Sliced Seared Tuna, Seaweed,  
and Ponzu Sauce 19.99

### SUSHI TACO TRIO

Fried Wontons Filled with  
Three Different Combinations  
(California, Spicy Salmon and  
Spicy Yellowtail) All Topped with  
Tempura Flake, Sesame Seeds  
and Green Onions 22.99

### HAND ROLL SAMPLER

Spicy Roll, Alaskan Roll and  
California Roll 19.99

### SASHIMI SAMPLER

2pc of Tuna, 2pc Fresh Salmon  
and 2pc Hamachi 19.99

### NIGIRI SAMPLER

5pc of Chef's Choice Sushi 18.99

### SUSHI PLATTER

7pc of Chef's Choice Sushi, Tuna  
Roll and Avocado Roll 28.99

### SASHIMI ASSORTMENT

8pc of Chef's Choice Sashimi  
19.99 • 13pc of Chef's Choice  
Sashimi 28.99



See Consumer Advisory on Back Cover.



# SUSHI / SASHIMI ★ Sushi (2pc) Sashimi (3pc)

Premium Fresh Tuna	10.99	13.99
Fresh Tuna, Fresh Salmon, Smoked Salmon, Hamachi (Yellowtail), Escolar, Octopus, Unagi (Japanese Bbq Eel) Hotate (North Japan Scallop)	9.99	12.99
Shrimp, Ikura (Salmon Row)	8.99	11.99

## CLASSIC SUSHI ROLLS ★

### CALIFORNIA

Real Lump Crab, Cucumber, Avocado, I/O with Masago and Sesame Seeds 13.99

### GOLDEN JB

Tempura Style Roll with Fresh Salmon, Scallions and Cream Cheese with Eel Sauce 12.99

### RAINBOW

Lump Crab, Cucumber, I/O Topped with Tuna, Salmon, Hamachi, Shrimp, Avocado and Sesame Seeds 17.99

### SPICY TUNA

Fresh Tuna, Masago, Cucumber, Spicy Mayo I/O 12.99

### SPIDER

Soft Shell Crab Tempura, Avocado, I/O with Masago Served with Ginger Sauce 19.99

### VEGGIE

Avocado, Asparagus, Carrots, Cucumber and Takuan, Wrapped in Rice and Soy Paper with a Side of Ginger Sauce 11.99 Try it with Tuna or Salmon 16.99

### JB

Smoked Salmon, Scallions and Cream Cheese I/O with Sesame Seeds 10.99

### SHRIMP TEMPURA

With Cucumber, I/O Topped with Sesame Seeds Served with a Side of Eel Sauce 12.99

## SPECIALTY SUSHI ROLLS ★

### TWISTED TUNA

Spirulina Blue and White Rice, Fresh Tuna, Yamagobo, Cilantro, I/O Topped with Masago Served with Wasabi Cucumber Sauce 18.99

### CRUNCHY TUNA

Tempura Style Roll with Tuna, Avocado, Scallion, Drizzled with Eel Sauce, Spicy Mayo and Sriracha 21.99

### LOBSTER LOVER

Lobster Tempura, Cucumber, Asparagus, I/O with Masago, Sesame Seeds Topped with Lobster Salad 38.99

### BELAIR

Lobster Tempura, Avocado, Cucumber I/O Topped with Salmon, Yellowtail, Jalapeno, Sriracha, Masago and Ponzu Sauce 32.99

### SPICY OCTOPUS

Sriracha Roll with Shrimp and Lump Crab I/O Topped with Octopus Mix (Chopped Octopus, Kani, Asparagus, Cucumber, Avocado, Sesame Seeds, Black Tobiko, Kimchi and Ponzo Sauce), Green Onion and Masago Garnished with Kimchi Sauce 23.99

### AZTEC

Hamachi, Cilantro, Green Onions, I/O Topped with Jalapeno, Avocado, Habanero Massago Served with Mango Sauce and Sriracha 17.99

### SUMMER

Lump Crab, Avocado, Spicy Mayo, Masago, I/O Topped with Fresh Tuna Served with Eel Sauce 19.99

### RED DRAGON

Shrimp Tempura, Asparagus, I/O Topped with Fresh Tuna, Avocado, Masago and Sesame Seeds 19.99

### BLACK DRAGON

Fresh Tuna, Cucumber and Cream Cheese I/O Topped with Eel, Avocado, Masago and Sesame Seeds 20.99

### SPICY DRAGON

Shrimp Tempura, Asparagus, I/O Topped with Spicy Tuna, Scallions, Masago, Sesame Seeds and Tempura Flakes 20.99

### SALMON CRUNCH

Shrimp Tempura, Crab, Avocado I/O Topped with Fresh Salmon, Habanero Masago and Tempura Crunch Served with Eel Sauce 20.99

### TWISTED SPICY SALMON

Spicy Salmon Mix, Avocado and Cucumber I/O Topped with Smoked Salmon, Shrimp Sauce, Tempura Flakes, Green Onion and Sesame Seeds 20.99

### VOLCANO

Lump Crab, Cucumber, Avocado, I/O Topped with Baked Fresh Fish, Lump Crab, Scallions, Spicy Mayo with Masago 21.99

### SEXY YELLOWTAIL

Spicy Tuna, Cilantro, Yamagobo Topped with Hamachi, Avocado, Sliced Jalapeno and Wasabi Tobiko Served with Spicy Sauce 21.99

### BLACK SUNSET

Shrimp Tempura, Avocado I/O Topped with Spicy Tuna and Black Tobiko Served with Spicy Mayo and Eel Sauce 19.99

### CRUNCH

Shrimp Tempura, Crab, Avocado I/O Topped with Tempura Crunch Served with Eel Sauce 18.99

### GODZILLA

Shrimp Tempura, Asparagus I/O Topped with Japanese Scallop, Eel, Avocado, Spicy Mayo, Eel Sauce, Masago, Scallions and Tempura Crunch 21.99

## SUSHI BOATS ★

### SAILBOAT

Chef's Choice (Serves 2)  
8 Pieces Sushi, 10 Pieces Sashimi and 2 Rolls 74.99

### YACHT

Chef's Choice (Serves 3)  
12 Pieces Sushi, 15 Pieces Sashimi and 3 Rolls 99.99



★ See Consumer Advisory on Back Cover.

# DESSERTS

## KILLER KEY LIME PIE

A True "Authentic" Key Lime Pie! Graham Cracker Crust Filled with "Killer" Key Lime Filling Made with Fresh Key Lime Juice No Preservatives, No Artificial Ingredients! 9.99

## SEA SALT CARAMEL CHEESECAKE

NY Cheesecake Swirled with Rich Caramel, Lightly Dusted with Sea Salt, Topped with a Thin Layer of Caramel 9.99

## FLORIDA SUNSHINE CAKE

100% Florida Orange Juice Fresh-Squeezed into All Succulent Juicy Layers, Filled with Fresh Orange Mousse and Covered in Silky Butter Cream Frosting 10.99

## "TO DIE FOR" CHOCOLATE CAKE

Seriously Decadent 5 Layer Rich and Creamy Chocolate Cake 12.99

## PINEAPPLE BOWL

Rainbow Sherbet with Fresh Fruit in a Pineapple Bowl 10.99

## WELCOME TO THE TWISTED TUNA!

As a family-owned and operated restaurant, we take great pride in offering generous portions made with only the finest ingredients. Each dish is prepared fresh for every guest, so we kindly ask for your understanding if wait times are a bit longer, especially during holidays and peak hours.

Experience the difference at The Twisted Tuna and taste the love in every bite.

**THANK YOU FOR DINING WITH US;  
WE HOPE YOU ENJOY YOUR MEAL!**

## LET US HELP YOU PLAN AN AMAZING EVENT!

The Twisted Tuna boasts an upstairs dining area and bar that are perfectly suited for private functions.

Weddings, receptions, birthdays, bar/bat mitzvahs, corporate events, and much more. Along with a full bar upstairs, there is elevator access, a dance floor, and two outdoor balconies; we can accommodate all events of up to 100 people.

**SCAN TO START  
PLANNING YOUR  
NEXT EVENT.**



*Please inform your server before ordering if you have any food allergies as some ingredients may not be listed in our menu descriptions. Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs increases your risk of food borne illnesses, especially if you have additional health problems. 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. If unsure of your risks, please consult a physician.*