

starters

crab cakes	17.99
Mesclun greens with a citrus aioli.	
jalapeno poppers	9.99
Tempura jalapeno halves with spicy surimi crab, cream cheese, sushi rice and avocado.	
*oysters on the half shell	
Half dozen	17.99
One dozen	26.99
garlic fries	5.99
Premium golden fried potatoes tossed with an infused herb garlic olive oil.	
calamari	11.99
Fried calamari strips with cocktail & tartar sauces for dipping.	
tempura asparagus	9.99
Fresh asparagus in a light batter with a citrus aioli.	

seafood salads

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

house salad	6.99
A fresh medley of greens, tomato and your choice of dressing.	
With bay shrimp	10.99
With jumbo shrimp	15.99
caesar salad	
Crisp California romaine lettuce tossed with our classic Caesar dressing.	
Classic	10.99
With bay shrimp	13.99
With jumbo shrimp	20.99
With fried calamari	14.99

classic seafood louis

Served in the traditional San Francisco style with hard-boiled egg, asparagus, black olives, pickles and tomato. Our Chef's select Louis dressing is a wonderful accompaniment.

With shrimp	20.99
With crab	25.99
Combo – shrimp and crab	26.99

*sushi salad

Fresh spring mix greens, edamame, cucumber, seaweed salad, mango dressing.

With cajun tuna and black tobiko	14.99
With cajun salmon and orange tobiko	14.99

oyster shooters

*bloody mary shooter	6.99
A fresh oyster with Absolut Vodka, tomato juice, celery and cocktail sauce.	
*tequila shooter	6.99
A fresh oyster with Sauza Gold Tequila and cocktail sauce.	
*vodka shooter	6.99
A fresh oyster with Absolut Citron or Peppar Vodka and cocktail sauce.	
*virgin shooter	4.99
A fresh oyster served straight up with tomato juice, celery and cocktail sauce.	
*the six shooter	26.99
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	11.99
jumbo shrimp cocktail	17.99
crab cocktail	21.99
colossal mazatlan cocktail	19.99
This festive, south of the border selection blends shrimp and scallops with tomato, avocado, onions and lemon.	

chowder and bisque

clam chowder	
single cup serving	5.99
in our sourdough bread bowl	8.99
lobster bisque	
single cup serving	6.99
bowl	9.99

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

Saul Rodriguez-Cruz, Sushi Bar Chef de Cuisine

Mansoor Haghighi, 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, 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 roast & 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	19.99
crab pan roast	24.99
shrimp pan roast	21.99
shrimp & scallops pan roast	24.99
combo pan roast	25.99
Oysters, shrimp, scallops and mussels.	
lobster pan roast	29.99
classic oyster stew	18.99
A traditional Sky Terrace favorite!	

crab pots

san francisco crab pot	33.99
Dungeness crab, prawns, and green lip mussels steamed in Anchor Steam Beer and seafood broth with fresh corn on the cob and potatoes	
spicy gulf port crab pot	33.99
Dungeness crab, prawns, and green lip mussels steamed in white wine and seafood broth with cajun seasonings and fresh corn on the cob and potatoes	
pattaya beach crab pot	33.99
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	18.99
Fresh sole fillet topped with a dill-pepperoncini cream sauce, served with rice pilaf.	
seven seas crab sampler	market price
A 1lb. combination of chilled snow crab, Alaskan king crab and Dungeness crab served with cocktail sauce and drawn butter.	
seafood fettuccine	23.99
A delectable combination of shrimp, scallops and mussels sautéed with fettuccine noodles in a garlic cream sauce.	
sky terrace fettuccine	21.99
Shrimp, scallops and andouille sausage over a bed of fettuccine in a spicy tomato sauce.	
poseidon's clams	17.99
Tender clams in a savory seafood broth with white wine, garlic and butter.	
sky terrace fried oysters	18.99
Large, delicately-battered fried oysters. Served with fries, cocktail and tartar sauces for dipping and a lemon crown on the side.	
southwestern mussels	15.99
Delicately-steamed mussels with cilantro, garlic and tomatoes simmered in a fine, light beer from south of the border.	

new orleans style jambalaya	18.99
Andouille sausage, marinated chicken and bay shrimp sautéed with rice, vegetables and Cajun spices.	
deep fried jumbo prawns	21.99
Panko dipped jumbo prawns deep-fried to a golden brown, served with fries.	
shrimp scampi	21.99
Select seafood sautéed in a light garlic cream sauce, presented in a French bread boat and served with fries.	
scampi style combo	22.99
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	17.99
Parmesan crusted calamari steak topped with Kalamata olive-banana pepper tapenade, served with rice pilaf.	
cioppino mediterranean	24.99
Shrimp, scallops, mussels and fresh fish fillet sautéed in extra virgin olive oil and garlic, then simmered in a zesty wine and tomato sauce.	
cape cod style fish and chips	18.99
Select cod fillets in a tempura batter served with fries. Cocktail and tartar sauces for dipping.	
new england lobster roll	19.99
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.	

maki sushi


hand rolls

*spicy scallops Scallops, spicy sauce, tobiko and green onion.	8.49	neptune Salmon skin, octopus, unagi sauce and tobiko.	8.99
*fire and ice Spicy scallops, salmon, tobiko and green onion.	7.99	jason Spicy grilled scallop, green onion, spicy mayonnaise, unagi sauce and tobiko.	7.99
*v.i.p. Yellowtail, avocado, sriracha.	8.99		

long and hand rolls

*spicy tuna Tuna, spicy sauce, green onion and tobiko.	9.99	8.49	*tsunami Spicy surimi crab, cilantro, jalapeño and avocado.	9.49	7.99
california Surimi crab and avocado.	9.99	7.49	salmon skin Fried salmon skin and green onion.	8.99	7.99
crystal shrimp Deep fried shrimp, unagi sauce and spicy mayonnaise.	9.99	7.99	*sierra roll Spicy surimi crab, tempura shrimp, salmon, ebi, avocado, cilantro, thin lemon slices and unagi sauce.	11.99	9.99
*rainbow Yellowtail, salmon, maguro and tobiko.	11.99	10.49			

long rolls

 new item

hurricane Spicy surimi crab, yellowtail, crystal shrimp, spicy mayonnaise, white onions, cilantro, sriracha sauce and lemon, tempura style.	14.49	tiger Tempura shrimp, spicy mayonnaise, smoked salmon, unagi sauce and avocado.	12.49
*california rainbow Surimi crab, salmon, shrimp, tuna, yellowtail, cucumber and avocado.	12.49	 ninja Tempura shrimp and cucumber topped with avocado, yellowtail, black tobiko and unagi sauce.	10.99
calamari roll Fried calamari, spicy surimi crab, avocado, green onions and unagi sauce.	10.99	paradise Crystal shrimp, spicy surimi crab, ebi, cream cheese, avocado, spicy sauce and green onion.	12.49
 007 Tempura salmon, surimi crab and lemon topped with avocado and unagi sauce.	10.99	san francisco Tempura shrimp, avocado, green onion and spicy mayonnaise.	11.49
sky terrace Tempura shrimp, surimi crab, spicy mayonnaise, unagi sauce and avocado.	11.49	smoked happy Smoked salmon, cream cheese and jalapeño, tempura style.	9.99
godzilla Yellowtail, green onion, tempura style with spicy sauce.	12.49	 vegas roll Tempura shrimp, spicy tuna, avocado, cucumber, and black tobiko.	10.99
philly Smoked salmon, cream cheese and green onion.	11.49	mermaid Crystal shrimp and spicy surimi crab topped with grilled scallops, green onions, unagi sauce and spicy mayo.	12.49
*caterpillar Unagi, surimi crab, unagi sauce, cucumber and avocado.	12.49	*cherry blossom Tempura shrimp, spicy tuna, seared tuna, avocado and unagi sauce.	12.49
 black widow Tempura soft shell crab, cucumber, and spicy mayonnaise.	11.49	 sunset Crystal shrimp, spicy surimi crab and cucumber topped with ebi, avocado, mango sauce and unagi sauce.	10.99
*mountain Crystal shrimp, spicy surimi crab, tuna, hamachi, salmon, tobiko, spicy mayonnaise and unagi sauce.	12.49	*spicy lobster Lobster, spicy mayo, cucumber, lemon, avocado and orange tobiko.	14.99
tower Spicy tuna and avocado, tempura style with unagi sauce.	9.99	*atlantis Shrimp tempura, unagi, seared tuna, avocado, with spicy and unagi sauces.	14.49
veggie deluxe Asparagus, cucumber, avocado and mango sauce.	9.99	happy Tempura salmon, cream cheese and jalapeño.	11.99
 *high roll tempura salmon and lemon topped with tuna, avocado, mango sauce, cilantro and unagi sauce	10.99	 *fireman Tempura shrimp and spicy tuna topped with salmon, avocado, habañero sauce and unagi sauce.	11.49
dragon Tempura shrimp, spicy mayonnaise, avocado, unagi, cucumber and unagi sauce.	12.49		

nigiri sushi

(Two pieces per order)

*Tuna/Maguro	5.99	*Squid/Ika	4.99
*Seared Tuna/Tataki	5.99	*Albacore/White Tuna	5.49
*Yellowtail/Hamachi	5.99	Egg/Tamago	4.49
*Salmon/Sake	5.99	*Red Snapper/Tai	4.99
*Quail Egg Shooters (2)	5.49	Shrimp/Ebi	5.49
*Freshwater Eel/Unagi	6.99	Surimi Crab	4.99
*Mackerel/Saba	5.49	*Octopus/Tako	5.49
*Flying Fish Roe/Tobiko	5.49	Smoked Salmon	4.99
*Scallop/Hotategai	5.49	Fried Tofu/Inari	4.99
*Quail Egg & Tobiko (2)	5.99	*Surf Clam/Hokigai	5.49
*Salmon Roe/Ikura	5.49	*Upside Down Shrimp	6.99
Cooked Scallops	4.99	Tempura Shrimp	5.99

deluxe nigiri

Topped with avocado, spicy crab, and unagi sauce

*Salmon Deluxe	6.99	*Seared Albacore Deluxe	6.99
*Seared Tuna Deluxe	6.99	*Yellowtail Deluxe	6.99

desserts

manhattan deli cheesecake	8.00
The richest, creamiest and most indulgent New York cheesecake.	
With blueberry or strawberry sauce	8.49
chocolate dream cake	6.99
Layers of moist dark chocolate cake with milk chocolate mousse, glazed in chocolate ganache.	
crème brûlée	6.99
Sugar-crusted vanilla custard in a pastry tart shell.	
key lime tart	4.99
A graham cracker crust filled with smooth Key lime, topped with a dollop of crème fraîche.	
tropicale cake	6.99
White cake, passionfruit curd, whipped cream icing, coconut flakes.	
green tea ice cream	3.99
ginger ice cream	4.99

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*poke bowls

14.99

Your choice of ahi tuna or salmon.

Diced, raw fish marinated in soy sauce and sweet rice vinegar. Served atop rice, seaweed salad, cucumber, avocado and green onions.

*sashimi

15.99

(Two pieces of each)

Salmon • Tuna • Yellowtail

sides

Miso Soup	3.99
Cucumber Salad	4.99
Goma Wakame Salad	4.99
Edamame	3.99

beverages

soft drinks	3.75
iced tea	3.75
lemonade	3.75
arnold palmer	3.75
milk	3.75
pellegrino	
500ml	4.00
Liter	6.00
fiji	
500ml	4.00
Liter	6.00
tea	3.75
coffee	3.75
single espresso	3.99
double espresso	4.99
cappuccino/café latte	4.99
chai tea	5.00
hot chocolate	3.75