

# The Fish Hopper Mother's Day SPECIALS

A Feast of Love, Honor & Celebration

## Drink Special's

### **BLACKBERRY-MINT MARGARITA-\$16**

Patron Reposado Tequila, Blackberries, Mint, & Fresh Lime Juice Muddled to Perfection

### **THIN MINT -\$15**

Chocolate liquor, Bailey's Irish Cream Crème De Menthe and Vodka

### **STRAWBERRY LEMONADE WHISKEY SOUR-\$14**

Crown Royal, Chopped Fresh Strawberries, Simple Syrup, & Fresh Lemon Juice

### **LOKELANI CHAMPAGNE BOTTLE \$59.00**

Maui Hawaii Vintage 2013

### **COLLET BRUT CHAMPAGNE \$72.00**

## Appetizers

### **POKE NACHOS \$20**

Marinated Raw Ahi, Avocado, Cilantro, Serrano Peppers, Green Onions, Furikake, Sriracha Aioli, Salsa Verde Sauce & Crispy Won Tons

### **SPIDER ROLL \$20**

Tempura soft shell crab with cucumber, avocado, daikon sprouts, and spicy mayonnaise

## ENTREES

### **CRAB CRUSTED WILD HAWAIIAN SEABASS \$38**

Served with Wasabi Mashed Potatoes, Grilled Asparagus, Topped with Sautéed Spinach, Mushrooms, & finished with Lemon Buerre Blanc

### **BROILED OPAKAPAKA \$38**

Served with sautéed potatoes, Portabella Mushrooms, tomatoes, scallions, & spinach in a light saffron sauce

### **HOPPER SEAFOOD LASAGNA \$39**

Lobster Tail, Shrimp & Mahi Mahi Lasagna with sautéed artichoke, mushrooms, & spinach with a rich marinara sauce

### **GORGONZOLA FILET MIGNON & CRAB LOBSTER TAIL \$46**

With Sautéed Vegetables, Wasabi Mashed Potatoes and Crab Stuffed Prawns, finished with Lemon Buerre Blanc

### **SEARED JUMBO SCALLOP RISOTTO \$38**

Served on Creamy Risotto with Sautéed Artichoke Hearts, Tomatoes, Scallions & Spinach finished with Lemon Butter Sauce

### **TREASURE OF THE SEA \$42**

Dungeness Crab, Prawns, Scallops  
Served with Chef's Rice & Sautéed Vegetables with Lemon Beurre Blanc

## FEATURED DESSERT

Pink Champagne Cake