

DINNER



Mahi Mahi's
SEAFOOD RESTAURANT & SUSHI SALOON

F A B U L O U S L Y
F R E S H S E A F O O D

EXECUTIVE CHEF, ERIC AYMER / EXECUTIVE SUSHI CHEF, DANG LE / FOOD & BEVERAGE MANAGER, ERIC EMERSON

RAW BAR AND STEAMERS

* Fresh "James River" Oysters <i>Delicate and slightly salty served raw or steamed</i>	Half Dozen \$6.99 Dozen \$10.99
* Fresh "Plantation Creek" Middleneck Clams <i>(raw or steamed)</i>	Half Dozen \$6.99 Dozen \$9.99
Alaskan Snow Crab Legs	\$19.99
1/2 Pound of Jumbo Steamed Shrimp	\$12.99
Live 1-1/4 lb. Maine Lobster Dinner	\$34.99
Featured Oyster <i>Ask about what is fresh off the boat</i>	MARKET PRICE

NOODLE BOWLS

Yakisoba Noodle Bowl <i>Stir fried soba noodles with assorted vegetables</i>	\$6.99
Mah's Mushroom Udon Noodle Soup <i>Spicy Ginger beef broth with shiitake mushrooms and Udon Noodles</i>	\$7.99

APPETIZERS

"Bingo Oysters" <i>Pan Fried Oysters with lemon, wine and brown butter sauce</i>	\$8.99
Thai Style Prince Edward Isle Mussels <i>Sautéed with garlic, ginger, red curry and coconut milk with Kaffir lime leaves</i>	\$9.99
Cornflake Fried Crabcake <i>With pineapple and green apple chutney</i>	\$11.99
"Boardwalk Shrimp" <i>1/2 pound of butterflied shrimp, lightly breaded and fried served with Joe's mustard sauce</i>	\$12.99
Bacon Wrapped Jumbo Shrimp <i>With stone-ground cheddar grit cake and port wine raisin BBQ sauce</i>	\$10.99
Rockin' Oysters <i>Mah's version of Oysters Rockefeller with bacon, spinach, parmesan cheese and a hint of sambuca</i>	\$7.99
Crispy Fried Calamari <i>Lightly fried served with sweet chili dipping sauce</i>	\$9.99
Pecan-Encrusted Goat Cheese <i>With slow roasted elephant Garlic, sun-dried tomatoes, kalamata olives, pita wedges and balsamic vinegar reduction</i>	\$7.99

SOUPS & SALADS

Crab Bisque <i>A Chesapeake tradition</i>	\$5.99
Soup of the Day <i>Ask your server for the delicious details.</i>	\$4.99
Roasted Beet Salad <i>With arugula, candied pecans, parmesan and a mustard vinaigrette</i>	\$8.99
Greek Chop Salad <i>Chopped romaine lettuce, grape tomatoes, cucumbers, feta cheese, Kalamata olives, tzatziki sauce and Greek dressing</i>	\$8.99
Autumn Fruit Salad <i>Roasted apples, cranberries, mandarin oranges, figs, toasted pine nuts, crumbled goat cheese and balsamic reduction over mixed field greens</i>	\$9.99
House Salad <i>Field mix, cherry tomatoes, cucumbers, onions and carrots</i>	\$3.99
Caesar <i>Crisp romaine, shredded parmesan and herbed croutons</i>	\$4.99
Bistro Salad <i>Belgian endive, chicken, oranges, goat cheese, walnuts and lemon Dijon-vinaigrette</i>	\$9.99

FISH FRESH OFF THE HOOK

Fresh Fish of the Day <i>See what the boats brought in. Available grilled, broiled, blackened or bronzed. Add Rockefeller topping or truffled root vegetable hash.</i>	\$19.99
Pepper Seared Tuna <i>With teriyaki matchstick vegetables and soy beurre blanc</i>	\$19.99
Miso Grilled Swordfish <i>Topped with fried wonton ribbons</i>	\$19.99
Chesapeake Bay Flounder <i>Lightly breaded and sautéed, served with Piccata pan sauce</i>	\$19.99
Seared Salmon <i>With blood orange ginger glaze over lemon pepper asparagus</i>	\$19.99
Grilled Mahi <i>With sweet tomato jam and Asian cucumber salad</i>	\$19.99

FRESH SEAFOOD

Longliner Platter <i>Fresh fish of the day, gulf shrimp, sea scallops, lump crab cake, broiled or fried</i>	\$27.99
Crabcake Dinner <i>Our signature corn flake fried crabcakes with pineapple and green apple chutney</i>	\$26.99
Mixed Grill <i>Grilled or blackened tuna with our signature crabcake</i>	\$27.99
Cioppino <i>Jumbo shrimp, sea scallops, clams, mussels, fresh fish in a zesty tomato broth</i>	\$20.99
Sweet Jumbo Scallop Dinner <i>Fried or broiled</i>	\$18.99
Jumbo Gulf Shrimp Dinner <i>Fried or broiled</i>	\$17.99

MEATS

16 oz. Prime Rib <i>Slow-roasted and served with natural jus</i>	\$27.99
16 oz. Bone-In Cowboy Steak <i>Piled high with spicy tobacco onions and sautéed asparagus</i>	\$27.99
11 oz. Cowgirl Steak <i>Piled high with spicy tobacco onions and sautéed asparagus</i>	\$24.99
10 oz. Bone-In Grilled Pork Chop <i>With stewed root vegetables, candied figs and blackberry demi glaze</i>	\$18.99
Crab Stuffed Chicken <i>Wrapped in bacon, served with artichoke cream sauce</i>	\$17.99

PASTAS

Linguini And Clams <i>Eastern shore clams, sautéed with garlic, butter and wine or spicy Fra Diavolo sauce</i>	\$14.99
Chicken Rigatoni <i>Sautéed chicken breast with onions, mushrooms and tomatoes in a light sage cream sauce tossed with rigatoni pasta</i>	\$16.99
Butternut Squash Ravioli <i>Primavera sun-dried tomatoes, squash, onions, garlic and green peas sautéed with butternut squash ravioli and served in a light beurre blanc</i>	\$15.99
Shrimp Scampi Pasta <i>Jumbo shrimp sautéed with garlic, tomatoes, fresh basil, butter and white wine with a hint of red pepper tossed with linguini</i>	\$15.99

Substitutions may result in additional charges. \$2.00 plate sharing charge on all entrées.

No separate checks on parties of 8 or more or during happy hour 3 p.m. - 6 p.m.

19% gratuity added to parties of 6 or more.

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

APPETIZERS

Bowl of Rice <i>Cooked sticky rice mixed with rice vinegar</i>	\$2
Miso Soup <i>Tofu, Wakame seaweed, and scallions in miso broth</i>	\$2.50
Seaweed Salad <i>Fresh seaweed mixed with sesame seeds, slightly spicy</i>	\$5.50
Edamame <i>Steamed soybeans with sea salt</i>	\$5
Shumai <i>Steamed shrimp dumplings</i>	\$5
Sushi Piece Appetizer <i>Tuna, salmon, shrimp and crab</i>	\$8.50
Tuna Tataki <i>Flame seared tuna, daikon, caviar and scallions on a bed of mixed greens served with citrus soy and a splash of spicy sauce</i>	\$9
Spicy Tuna Mix <i>Diced chunk tuna, caviar, scallion and sesame seed mix in spicy sauce</i>	\$12
Kani Suno <i>Crab on a bed of cucumber slices served with wasabi vinegar sauce</i>	\$8
Taco Suno <i>Octopus on a bed of cucumber slices served with wasabi vinegar sauce</i>	\$9
Shrimp & Crab Suno <i>Crab stick and shrimp on a bed of cucumber slices served with wasabi vinegar sauce</i>	\$9
Tuna Tower <i>Rice, seaweed, spicy tuna, crab, avocado, daikon, caviar and scallion</i>	\$15

COMBINATION

Sushi Set Combo <i>4 sushi pieces and 1 roll. Your choice of tuna or salmon</i>	\$13
Roll Piece Combo <i>Tuna, salmon, shrimp and a choice of yellow tail, crab or eel piece with the choice of 1 roll (California, Tuna, Salmon or Hawaiian roll)</i>	\$15
Sushi Silver Combo <i>2 pieces of tuna, 2 pieces of salmon, 1 flounder, 1 shrimp and 1 crab piece with a California roll</i>	\$17
Sushi Gold Combo <i>2 pieces of tuna, 2 pieces of salmon, 1 flounder, 1 yellow tail, 1 shrimp, 1 surf clam and 1 eel with a California roll</i>	\$19
Tuna Sashimi Platter <i>9 pieces of fresh yellow fin tuna</i>	\$18
Yellow Tail Sashimi Platter <i>9 pieces of fresh yellow tail</i>	\$21
Assorted Sashimi Platter <i>3 pieces of tuna, 3 pieces of salmon, 3 pieces of red snapper and 3 pieces of mackerel</i>	\$20
Sushi-Sashimi Combination <i>3 pieces tuna sashimi, 3 pieces salmon sashimi, 3 pieces red snapper sashimi, 5 pieces of assorted sushi, and a California roll</i>	\$22
Chirashi <i>2 pieces of tuna, 2 salmon, 1 flounder, 1 yellow tail, 1 surf clam, 1 shrimp, 1 eel, and assorted vegetables served on top of sushi rice in the bowl</i>	\$20
Dang's Don <i>Fresh yellow fin tuna or eel served on top of sushi rice in the bowl</i>	\$19

Sushi by the piece available upon request

No substitution on any combo platter; all prices are subject to change. \$1 surcharge for any TO GO order. Sushi substitution may result in additional charges.

ROLLS SELECTION

Cucumber Roll <i>Fresh shredded cucumber</i>	\$5
Avocado Roll <i>Fresh avocado and sesame seeds</i>	\$5
Hawaiian Roll <i>Blackened tuna, pineapple and scallions</i>	\$6
California Roll <i>Crab, avocado, cucumber and caviar</i>	\$6
Tuna Roll <i>Fresh yellow fin tuna</i>	\$6
Salmon Roll <i>Fresh salmon</i>	\$6
Spicy Salmon Roll <i>Fresh salmon, scallion and spicy sauce</i>	\$7
Spicy Tuna Roll <i>Tuna, scallion and spicy sauce</i>	\$7
White Tuna Roll <i>White tuna (Escolar)</i>	\$7
Philly Roll <i>Fresh salmon, cream cheese, avocado and cucumber</i>	\$7
Rock & Roll <i>Smoked eel and avocado</i>	\$7
Vegetable Roll <i>Mixed assorted Japanese seasoned vegetables (radish pickle, shiitake mushroom, squash, and burdock)</i>	\$7
Mah's House Cali <i>Fresh blue crab, mayo, lettuce, avocado and cucumber</i>	\$8
Spicy White Tuna Roll <i>White tuna, scallion and spicy sauce</i>	\$8
TCC Roll <i>Fresh yellow fin tuna, avocado, cream cheese and caviar</i>	\$9
Vegas Roll <i>Smoked eel, cream cheese, caviar and avocado</i>	\$9.50
Shrimp Tempura Roll <i>Tempura shrimp, caviar, lettuce, cucumber, avocado and mayo</i>	\$9.50
K.C. Roll <i>Tempura tuna, cream cheese, avocado, caviar and spicy sauce</i>	\$9.50
Hacker Roll <i>Yellow tail, cream cheese, avocado, caviar and scallion</i>	\$10
Spider Roll <i>Tempura soft-shell crab, lettuce, cucumber, avocado, caviar and mayo</i>	\$11
Rainbow Roll <i>Cali roll topped with tuna, salmon, white fish, and shrimp</i>	\$12
Dragon Roll <i>Cali roll topped with eel and drizzling eel sauce, caviar</i>	\$13
SC Roll <i>Shrimp, crab, cream cheese, avocado, cucumber, caviar, tempura crunch, scallion and hot spicy mustard sauce</i>	\$13
Red Dragon Roll <i>California roll topped with tuna, scallions and hot sesame oil</i>	\$13
Tekebi Roll <i>Shrimp tempura, avocado, tuna, caviar, scallion and hot sesame oil</i>	\$15
Captain D Roll <i>Shrimp, crab, cream cheese, cucumber topped with lobster, caviar, mayo, scallion and tempura crunch</i>	\$15
Firecracker <i>Tuna, shrimp tempura, lobster, caviar, avocado, crushed wheat cracker, scallion and spicy mayo sauce</i>	\$15
Smoky Tsunami Roll <i>Smoked salmon, cream cheese, avocado topped with spicy crab, scallion, caviar and tempura crunch</i>	\$15
Majestic Roll <i>Shrimp, crab, cucumber topped with white fish, avocado, caviar, scallion and spicy citrus sauce</i>	\$15
Lady in Red <i>Tempura shrimp, avocado topped with spicy tuna, caviar, scallion and tempura crunch</i>	\$16