



## CHEF RECOMMENDATIONS

### Langostino | 55/lb

Grilled with garlic butter  
Colossal tiger prawns grilled with Olive oil & garlic butter

### Surf & Turf Platter | 40

New York Strip, garlic shrimp,  
fried cassava & salad

## FROM THE SEA

### Grilled Seafood Parrillada

Prepared with a touch of olive oil & garlic butter  
For two 59 | For one 32

### Catch of the Day | 30/lb

Variety of fresh fish caught daily by local fishermen  
Ask your server what we have to offer

### Fish Filet Grilled or Fried | 18

A filet of Pacific Swai, a flaky white fish with a mild flavor

### Chilean Seabass | 36

Grilled or Fried. The filet mignon of the ocean (8-10 oz)

### Black Cod In Miso Sauce | 45

A delicious filet of black cod marinated in a sweet miso sauce  
\*Ask your server if it's available

### Grilled Salmon | 28

A delicious filet of salmon topped with baby Swiss cheese  
(optional)

### Florida Lobster Tail | 40

Florida lobster sautéed with mushrooms & shrimp

## MORE THAN SEAFOOD

### Grilled Chicken Breast | 18

Marinated in Fifi's mojo sauce

### Prime Beef Ribeye

Well marbled & full of flavor  
20 oz | 45  
40 oz | 82

### New York Strip | 30

\*AGED USDA PRIME\*  
A particularly tender cut  
from the short loin 7oz

### Filet Mignon | 34

with mushroom wine sauce  
\*AGED USDA PRIME\*  
Grilled The king of steak 6oz

## RICE & PASTA

### Frutti De Mare | 38

A combination of our best seafood served on linguine pasta  
with creamy sauce

### Shrimp & Lobster Linguine | 38

Linguine pasta served with fresh tomato sauce

### Seafood Paella | 58 for 2

Lobster, fish, shrimp, mussels & calamari

### Gorgonzola & Pear Ravioli | 36

Served with filet mignon

### Lobster Ravioli | 38

Homemade ravioli stuffed with lobster, ricotta,  
Vodka sauce & lobster tail

### Fifi's Shrimp & Yellow Rice | 23

Yellow rice with red & green peppers

### Fried Rice Fifi's Style | 23

Fried rice with shrimp, ham & chicken

## SIDES

Homemade Tostones | 5

Fried Cassava | 5

Fresh Vegetables | 6

Sweet Plantains | 5

White Rice | 4

Vegetarian Black Beans | 4

Homemade Mashed Potatoes | 4

Potato Fries | 4



18% Gratuity included on a bills.

A surcharge will be incurred if you choose to pay with a credit or debit card.

## SIGNATURES

### Stone Crab | Market Price/lb

Medium Large Jumbo Colossal

### \* Oysters | Market Price

James River: 1/2dozen Dozen

## APPETIZERS

### COLD

#### \* Coconut Tuna Rolls | 20

Tuna, caramelized peanut, coconut & sauce

#### \* Tuna Ceviche | 22

Tuna marinated in ponzu served with corn chips

#### \* Royale Ceviche | 20

White fish, shrimp, lime juice, sweet onions & pepper

#### \* Tuna Tartare | 24

Tuna mounted on avocado & caper sauce

#### Lobster Taco Bite | 12

Lobster, ponzu, yuzu & creamy spicy sauce

#### \* Mango Tuna Rolls | 22

Tuna, mango & cream cheese

#### \* Fifi's Mix Ceviche | 30

Fresh fish, tuna & honey shrimp ceviche

#### \* Fish Ceviche | 16

White fish, lime juice, sweet onions & pepper

#### \* Tuna Taco Bite | 8

Tuna, ponzu, sweet chili & cilantro

#### Shrimp Cocktail | 18

Shrimp with cocktail sauce

### HOT

#### Fifi's Shrimp Tempura | 22

Battered in Fifi's creamy spicy sauce

#### Shrimp in Garlic Sauce | 20

or Enchilada Sauce

#### Truffle Scallops | 24

Grilled topped with white truffle sauce

#### Alexis Style Florida Lobster | 30

6oz lobster tail sautéed in garlic butter & olive oil

#### Calamari | 14

Lightly breaded and fried or grilled with tartar sauce

#### Fifi's Creamy Scallop | 24

Baked on the half shell with Fifi's creamy spicy sauce & mushrooms

#### Creamy Florida Lobster | 32

6oz lobster tail grilled with Fifi's creamy spicy sauce

#### Blue Soft Shell Crab | 14

Deep fried served with ponzu dipping sauce

## SASHIMI (TIRADITOS)

#### \* Sake Nashi | 20

Salmon, citrus yuzu, dry miso, honey, truffle oil, green & Japanese pear

#### \* Thai Miso Tuna | 20

Citrus yuzu, dry miso, green shallots, sesame seeds, jalapeno & garlic chips

#### \* Thai Miso | 20

Fresh catch of the day, citrus yuzu, ponzu, olive oil, dry miso, green shallots & garlic chips

## SOUP & SALAD

#### Baby Arugula with Truffle Oil

Small 10 | Large 16

A mixed of baby arugula with feta cheese, praline pecans, truffle oil & balsamic glaze

#### Tuna Salad | 22

Fresh raw tuna marinated in ponzu, dry miso, Japanese noodles, avocado & creamy spicy sauce

#### Caesar Salad | 12

Romaine lettuce with our homemade Caesar dressing, mango, parmesan cheese & croutons

#### Seafood Soup | 28

Made with select seafood, seasoned with parsley & shallots

#### Lobster Bisque | 14

Smooth creamy with shredded lobster

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

\*There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood, or have immune disorder you are a greater risk of serious illness from raw oyster, and should eat oyster fully cooked. If unsure of your risk, consult physician.