

# Seafood on Ice

## 808 Seafood Platter

Oysters, Shrimp, Lobster, Clams, Mussels, Hawaiian Poke, Peeky Toe Crab

## Shrimp Cocktail

Six Poached Shrimp with Cocktail Sauce

## Daily Selection of Oysters *1/2 doz* *1 doz*

West Coast Oyster Sampler or  
East Coast Oyster Sampler

## Caviar Service

Beluga

## Hamachi Sashimi

Crispy Daikon Salad, Warm Olive Oil, Soy Dressing

## Hawaiian Ahi Carpaccio

Avocado-Pea Shoot Salad, Citrus-White Truffle Vinaigrette

## Specialty Raw Fish Sampler *per piece* *Sampler*

Ahi Poke, Peeky Toe Crab Ceviche, Salmon Tartar, Fennel-Orange Salad

# Starters

## Deconstructed Ahi Roll

Ahi Tartar, Avocado Salad, Crab Ceviche, White Truffle Vinaigrette

## Lobster Ravioli

Corn Flan, Fennel-Tomato Broth

## Rock Shrimp Risotto

Eggplant and Orange Licorice Foam

## Dim Sum Sampler

Crab Won Ton, Shrimp Siu Mai, Kalua Pork Potsticker

## Crab Cakes

Garlic Somen Noodles

## New Wave Bento

Six Assorted 808 Appetizers

## Baked Peruvian Bay Scallops

Crisp Parmesan, Lemon and Garlic Butter

# Salads & Soups

## Curried Japanese Kabocha Pumpkin Bisque

Sesame Yogurt, Shiso

## Lobster Bisque

Lemon Crème Fraiche, Lobster Morsel

## Mixed Field Greens

Tomato, Cucumber, Sesame-Soy Dressing

## Warm Rock Shrimp Salad

Avocado, Cucumber, Tomato, Toasted Peanut Vinaigrette

## Grilled Calamari Salad

Toasted Pumpkin Seeds, Garlic Vinaigrette



## From the Sea

### Grilled Jumbo Shrimp

Thai Style Fried Noodles, Red Curry Sauce

### Sesame-Garlic Crusted Mahi Mahi

Stir-Fried Asian Vegetables, Lime-Ginger Beurre Blanc

### "Whole" Fresh Fish of the Day

### Stir-Fried Maine Lobster

Jasmine Rice, Asian Vegetables, Red Curry-Ginger Sauce

### Seared Diver Scallops

Potato Mouseline, Vermouth-Bay Leaf Beurre Monte, Roasted Vegetables

### Roasted Swordfish Tournedos

Shrimp Dumpling, Tuscan Beans, Port-Rosemary Sauce

### Slow Cooked Salmon

Chinese Vinegar, Olive Oil, Green Papaya Salad, Garlic Chips



## From the Land

### Braised Short Rib Ravioli

Rock Shrimp Confit, Roasted Baby Carrots, Spinach-Tomato Relish

### Roasted Crispy Sonoma County Duck

Barley Risotto, Eggplant Chutney, Pear-Cardamom Jus

### Grilled Rib Eye

Blue Cheese Potato Gratin, Wild Watercress Butter

### Slow Roasted Kurobota Pork Shank, Clams

Chorizo Fried Rice, Pineapple-Star Anise Jus

### Roasted Free Range Chicken

Smoked Mashed Potatoes, Truffle-Thyme Jus

### Roasted Filet

Cabernet-Thyme Sauce, Heirloom Potatoes

### Roasted Colorado Rack of Lamb

Roasted Garlic-Rosemary Jus



## Chef's Tasting Menus

808 Chef Jean Marie Josselin brings his "Taste of Hawaii" to Las Vegas with these specially designed menus

### Seafood Tasting

5 Courses

### Shellfish Tasting

5 Courses

**Toasted "Hawaiian"**  
*Caramel Sauce,  
Toasted Macadamia Nut Mousse  
Coconut Pudding*

**Profiteroles**  
*Pistachio Ice Cream with Warm Varlthona Tonka Chocolate Sauce*

**Lemongrass Coconut Creme Brulee**  
*Coconut Rum Sorbet*

**Strawberry Tart**  
*White Chocolate Basil Mousse, Minted Marshmallow*

**Deconstructed "Misu"**  
*Coffee Cake, Mascarpone Mousse, Crème Fraiche Ice Cream,  
Espresso "Frappe"*

**Lemon Meringue**  
*Fresh Poached Peach, Crème Fraiche Ice Cream,,  
Strawberry Sauce*

**Hot Classical Soufflé**  
*Passion Fruit Flavor, Vanilla Custard  
(please allow 15 minutes)*