

# FREEDOM SUSHI BAR

## DINNER

### APPETIZERS

Seaweed Salad | 8  
Poke | 22  
Cucumber Salad | 8  
Hand Roll | 6 each  
Hamachi Tataki | 22

### SASHIMI, NIGIRI & HOSOMAKI

*Price Per Two Piece*

Ahi Tuna | 9 Hamachi | 8  
Eel | 8 Ebi Shrimp | 7  
Kani Crab | 7  
Stone Crab | 10  
MKT Ikura | 5  
Escolar | 10  
Local Fish | MKT

### SIGNATURE ROLLS

**Cove Roll** | Coconut Panko, Kani Crab, Avocado, Cream Cheese,  
| 25

**Dragon Roll** | BBQ Eel, Avocado, Cucumber, Eel Sauce, Wasabi Aioli  
| 24

**Rainbow Roll** | Stone Crab Mix, Hamachi, Tuna, Escolar, Avocado, Cucumber  
Wasabi Tobiko, Wasabi Aioli, Kimchi Sauce  
| 30

**Shrimp Tempura Roll** | Cream Cheese, Jalapeno, Eel Sauce, Toasted Sesame  
Seeds  
| 22

**Wicked Tuna** | Spicy Tuna, Cucumber, Ahi Tuna, Toasted Coconut & Tempura  
Flakes, Green Onion  
| 25

**Albacore Roll** | Shrimp, Stone Crab, Yamagobo, Albacore Tartar  
| 26

**Escolar Roll** | Soy Bean Paper, Avocado, Escolar, Tempura Flakes, Spicy Mayo  
| 28

# DINNER MENU

SERVED 6PM - 10PM DAILY



## LAND, SEA & EARTH BEGINNINGS

<b>Seasonal Soup</b>	<b>12</b>
<b>Bush Greens</b> <i>veg - gf</i>	<b>18</b>
Organic Local Dinosaur Kale & Arugula, Avocado, Golden Raisins, Toasted Pistachios Goat Cheese, Ginger Vinaigrette	
<b>Crispy Pork Belly</b> <i>gf</i>	<b>22</b>
Watermelon, Pickled Red Onion, Curry Aioli Mint	
<b>Charred Beets</b> <i>veg - gf</i>	<b>18</b>
Local Arugula, Poached Grapefruit, Spiced Pecans Dried Apricot, Lemon Buttermilk	
<b>Dynamite Shrimp*</b>	<b>24</b>
Tempura White Shrimp Sesame Sriracha Aioli	
<b>Buffalo Mozzarella</b> <i>veg</i>	<b>18</b>
Romesco, Fennel, Concasse Tomatoes Sherry Vinaigrette, Crouton	
<b>Grilled Romaine Wedge</b>	<b>20</b>
Bacon, Shallots, Blue Cheese Cured Egg Yolk, Lemon Caesar Vinaigrette	
<b>Escolar Carpaccio</b> <i>gf</i>	<b>22</b>
Conch, Preserved Lemon, Cucumber Sweet Pepper, Jalapeno, Cilantro	

## COVE COMPOSED

<b>Soy Agave St. Louis Ribs</b>	<b>46</b>
Carrot Apple Slaw & Yucca Fries	
<b>Curried Whole Snapper</b>	<b>40</b>
Sour Orange, Coconut Broth, Cilantro, Mint & Pickled Onion Salad	

## SIMPLY PREPARED

<b>Pan Seared Grouper</b> <i>gf</i>	<b>42</b>
Avocado Basil Mousse & Grilled Lemon	
<b>Broiled Lobster Tail Piccata</b>	<b>46</b>
Tomatoes, Pistachios, Lemon Caper Beurre	
<b>14oz Prime New York Strip</b>	<b>48</b>
Blue Cheese Fondue	
<b>Organic Chicken Breast</b> <i>gf</i>	<b>30</b>
Sweet Pepper Relish & Spiced Rum Jus	
<b>Grilled Jerk Pork Tenderloin</b> <i>gf</i>	<b>34</b>
Pineapple Chutney	
<b>Market Fish*</b>	<b>mkt</b>
Caught Locally & Inspired Daily	

## SIDES 10

<b>Truffle Fries</b> <i>veg</i>
Fines Herbs, Grana Padano, Truffle Aioli
<b>Crispy Cauliflower</b> <i>veg</i>
Worcestershire Gastrique & Lemon Zest
<b>Sautéed Local Organic Kale</b> <i>veg - gf</i>
Garlic, Sambuca, Goat Cheese
<b>Loaded Mashed Potatoes</b> <i>gf</i>
Pancetta, White Cheddar, Spring Onion

7.5% VAT

*veg - vegetarian gf - gluten friendly*

\*Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase Your Risk of Foodborne Illness.

\*Items on the menu are subject to change based on availability of products on the island