

Local Family Owned Business

NDMK

fish house

Catalina Island - 109 Claressa - 310.510.1275

NDMK stands for "endemic" and is a Catalina Island based surfing/fishing company that was created by locals. Endemic means local or native to one area. Cheers !!!

Appetizers

- ➡ **Da Bomb Shrimp** 16
8 large shrimp lightly floured, fried and tossed in a Sweet Thai Chili sauce. Served with our house made ponzu aioli.
- Seasonal Oysters** 1/2 doz MP 1 doz MP
Get it Ponzu or ceviche style, additional \$.
- Steamed Clams** 20
Littleneck clams in house broth w/ garlic bread
- Fish Collar** \$MP
Fried served with Unagi sauce, spicy mayo and green onions. Catch of the day fish collar.
- Ceviche** 14
Made daily with Mahi Mahi, served with house made tortilla chips.
- Seared Scallops** 16
Blackened seared scallops served over cabbage with ponzu aioli.
- Shishito Peppers** 12
Served with eel sauce and togarashi.
- Oyster or Quail Egg Shooter.** 6.5 - 7
Soju vodka, ponzu, masago, sriracha & green onion

Cup or Bowl Soup

Clam Chowder 7-9 - Lobster Bisque 9-11

Pier Salad 12

Romaine greens with tomato, cucumber, shaved carrot, edamame, and wonton crisps.

Add grilled fish \$12-15

Dressings: Ranch, Balsamic Vinaigrette, Peanut Thai, Wasabi Tuna Dressing.

➡ **Sesame Crusted Tuna Salad 26**

Seared Tuna w/spring mix, red onions, cucumber, carrots, edamame, crispy wontons and tuna dressing.

Salmon Skin Salad 23

In house crispy salmon skin, spring mix, cucumber, carrots, green onion, edamame with citrus dressing.

Thai Shrimp Salad 25

Grilled Shrimp, served over romaine lettuce, cabbage, shaved carrots, tomatoes, cucumbers, wontons with a peanut thai dressing.

➡ **Sashimi** 6 pieces

Scallop- Ponzu sauce, lemon and tobiko

Tuna- Wasabi dressing

Hamachi / Yellowtail - pickled red onion, ponzu

Salmon- Ponzu sauce, bonito flake, lemon

➡ **Nigiri Sushi 2pcs** Add quail egg \$3

Salmon, Tuna, Yellowtail, Albacore, Salmon Roe, Masago, Green Tobiko, Ebi Shrimp, Jumbo Scallop & Unagi.

Hand Rolls

Upstream- Salmon, Salmon Roe, pickled onion.

Lighthouse- Salmon skin, crab mix, avocado.

Corner- Yellowtail, avocado, pickled onion.

Fender- Shrimp tempura, spicy tuna, avocado

Sub real crab
for imitation!!

Sushi Rolls

Add Soy
paper to any
roll \$1

➡ **FARNSWORTH BANK 17**

Spicy tuna, shrimp tempura, avo, cucumber, jalapeño topped with unagi sauce, spicy mayo, crispy onions.

➡ **RATTLESNAKE ROLL 17**

Unagi (freshwater eel), shrimp tempura, cucumber topped with avocado, eel sauce & green onions.

GOT CRABS ROLL 17

Soft shell crab, masago, avocado, cucumber, carrots, topped with house made miso sauce & green onions

🔥 **RING OF FIRE 16**

Spicy tuna, jalapeno, cucumber, topped with togarashi, spicy mayo and crunchy chili oil.

AVALON ROLL 17

Shrimp tempura, cucumber, carrots, topped with Salmon, salmon roe and ponzu sauce.

MAYA ROLL 16

Bacon, cream cheese, jalapeño, carrots, topped with eel sauce & crispy wontons.

GARIBALDI 16

Salmon, Cali crab mix, masago, cucumber topped with ponzu sauce.

✳️ **MISS CATALINA 16**

Spring mix, gobo, jalapeño, avo, cucumber, ponzu aioli.

B-ROCK ROLL 18

Baked roll with Salmon, cream cheese, cucumber topped with cheesy shrimp or scallop topping, unagi sauce, spicy mayo & green onions.

OFFSHORE ROLL 16

Albacore, cucumber, jalapeño topped with albacore, red onion and tuna dressing.

RAINBOW ROLL 16

Crab mix roll w/shrimp, tuna, avo, salmon & ponzu .

➡ **Poke Bowls 20** ✳️

Hawaiian Style Poke sauce (made in house), served with avo, seaweed salad, edamame, masago, cucumber & wonton crisps over white rice, lettuce or half rice & half lettuce.

Choice of Tuna, Salmon or Tofu \$12.

Groups of 6+ will have 20% gratuity automatically added to bill. ➡ top seller ✳️ vegan option *\$2 up-charge for truffle & NDMK fries and seaweed salad for any plate.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness.

Follow us at: NDMK_ci

