

Local Family Owned Business











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 !!!

Seafood Choices

Ask your server for daily specials.

	Catalina Island & Maine		Southern California
	Alaska		Mexico/ Costa Rica /So Cal.
	So Cal. / Mexico		Catalina Island / So Cal.
	So Cal. / Mexico / Hawaii		Swanson Island, Canada

Fish & Chips 19-23

Choose your fish, beer battered over french fries

Fish Sandwich 17-20

Choose your fish, grilled with lettuce, tomato and ponzu aioli. Choice of 1 side*

Get it blackened or deep fried \$2

Fish Tacos(2) 14-17

Choose your fish, served Baja Style with corn tortillas, cabbage, fresh pico de gallo, and spicy chipotle crème.

Choice of 1 side* Get it blackened, add avocado \$2

Deep Drop Burrito 17

Deep fried shrimp, rice, pico de gallo, mozzarella cheese, black beans, spicy chipotle aioli wrapped in a giant flour tortilla.

* The "Spot" Burger 15

1/3lb Grilled Angus Beef, **Bison** or Vegan patty with lettuce, tomato, ponzu aioli, teriyaki, crispy onions with choice of 1 side *

Add Cheese \$1, Add Bacon \$2, Add Avocado \$2, Double \$3, Triple \$6, Bison \$6

Grilled Bowl 14-17

Grilled chicken thighs or Salmon over white rice with teriyaki glaze over the top.

Add sautéed vegetable \$4

Spicy Tuna Sandwich 18

Grilled spicy tuna patty, pickled red onion, seaweed salad, ponzu aioli, lettuce & tomato. Choice of 1 side *

► Clemente Sandwich MP

Chunked lobster in ponzu aioli, masago and green onion, topped with lettuce, tomato on toasted brioche. Choice of 1 side *

Kids Menu

12yr and under

Grilled Chicken thigh over white rice with teriyaki

Fish & Chips

Chicken Tenders

Grilled Salmon over white rice

Sides

Fries 4 - Truffle Fries 7.5 - NDMK Fries 7

White Rice 3 - Small Salad 4 - Seaweed Salad 5

Sautéed Vegetables 4 — Garlic Bread 4

Entrées

► Grilled Fish Plate 25-34

Your choice of one fish with one side.*

House seasoning, Blackened \$2,

Miso Glaze or Lemon butter & caper \$3

Catalina Cioppino 30

Catch of the day fish, shrimp, clams and scallops in a house made tomato broth with garlic bread.

Add a Maine Lobster tail \$MP

Chefs Hand Cut 12 oz Rib Eye 36

Served with your choice of one side* cooked to your personal preference. Add red wine Reduction \$3

Fish and Turf MP

Chefs cut 12 oz Rib Eye and 8oz grilled fish of your choice with one side.*

► Catalina Island Lobster MP

1.25lb -3lb lobster with creamy shrimp stuffing, served with a side of melted butter and your choice of one side.*

► Surf and Turf MP

Chefs cut 12 oz Rib Eye with Catalina Island Lobster, choice of one side.*

Desserts 8-10

Green Tea Ice Cream. Lava cake with vanilla bean ice cream topped with whipped cream & dark chocolate.

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

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

Follow us at: NDMK_ci



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NDMK

fish house

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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.

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