SEAFOOD GUMBOCUP 9 • BOWL 20 SHRIMP, FISH, WHITE RICE
SPRING ROLLS
SMOKED YELLOWFIN TUNA DIP
SEARED GYOZA
TUNA POKÉ NACHOS
UPTOWN SHRIMP
KIMCHI BRUSSELS

Salads	
CHUCK'S	12
MIXED GREENS, TOMATOES, FIGS, PECANS,	
BACON, WHITE CHEDDAR, CROUTONS,	

SHALLOTS, CREAMY VINAIGRETTE

WEDGE	12
ICEBERG, CHOPPED BACON, TOMATOES,	
BLEU CHEESE DRESSING & CRUMBLES	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Ent	Vées

SERVED WITH VEGETABLE OF THE DAY (EXCEPT RIGATONI & CHEESEBURGER)

GRILLED: GARLIC PEPPER CREAM, RICE PILAF BRONZED: MANGO SALSA, RICE PILAF	MF
SAUTÉED RED SNAPPER W/ ARTICHOKE HEARTS FLOUR-DUSTED, FEATURED RISOTTO	MF
PARMESAN-CRUSTED GROUPER	MF
STUFFED SHRIMP	39
SHRIMP & CHORIZO RIGATONI	32
PANÉED CHICKEN	27
FIVE CHEESEBURGER* TWO 4 OZ GROUND BEEF PATTIES, AMERICAN CHEESE, BACON RELISH, PICKLES, SEASONED ERIES, 'FIVE' SAUCE	

NIGHTLY FEATURE

Dozsenda
BLONDIE SUNDAE12
BROWN SUGAR BROWNIE, CARAMEL, PECANS,
CAMMIE'S OLD DUTCH VANILLA ICE CREAM
WHITE CHOCOLATE BREAD PUDDING12
VANILLA ANGLAISE, RASPBERRY SAUCE, WHIPPED CREAM
CHEESECAKE12

BONE-IN PORK CHOP*	32
10 OZ THICK-CUT, UPTOWN SAUCE,	
BAHAMIAN MAC N CHEESE, VEGETABLE OF THE DAY	
FILET MIGNON*	48
8 OZ CENTER-CUT TENDERLOIN	
GARLIC MASHED POTATOES, GRILLED ASPARAGUS	
ADD TWO STUFFED SHRIMP +16	
RIBEYE*	F-1
KIBETE'	51
14 OZ AGED RIBLOIN	
GARLIC MASHED POTATOES, GRILLED ASPARAGUS	
ADD TWO STUFFED SHRIMP +16	



CHUCK MORGAN CAME TO NATIONAL PROMINENCE IN 1963 -THE DAY AFTER THE BOMBING OF THE SIXTEENTH STREET BAPTIST CHURCH IN BIRMINGHAM WHEN HE DELIVERED A SPEECH CRITICAL OF THE STATE OF RACE RELATIONS IN THE SOUTH. HIS CAREER AS A CIVIL RIGHTS ATTORNEY HAS BEEN HERALDED IN MANY BOOKS DETAILING THE TURBULENT DAYS 32

OF THE 1960s. HE TRIED NINE CASES BEFORE THE UNITED STATES SUPREME COURT. MANY OF THESE WERE LANDMARKS IN THE STRUGGLE FOR RACIAL EQUALITY. THIS RESTAURANT IS NAMED IN HIS HONOR.



18% GRATUITY INCLUDED ON PARTIES OF 8 OR MORE. MAXIMUM 4 SPLIT CHECKS OR PAYMENTS PER PARTY. 3% OPERATIONAL FEE IS INCLUDED ON YOUR CHECK.



TRADITIONAL JAPANESE TECHNIQUES, RECIPES, AND INGREDIENTS ARE USED TO PREPARE YOUR SUSHI.

Startors

MISO SOUP	5
EDAMAME	8
SEAWEED SALAD	7
SQUID SALAD	8
CUCUMBER SALAD	6
HAMACHI PONZU	24
SLICED YELLOWTAIL, JALAPEÑO	

Sashimi

SLICED FISH WITH ACCOMPANIMENTS

TUNA	24
YELLOWTAIL	22
FRESH SALMON	20
SASHIMI COMBO	35
TUNA YELLOWTAIL ERESHISALMON	

Vigiri

SLICED FISH OVER RICE TWO PIECES PER ORDER

TUNA	11
YELLOWTAIL	10
FRESH SALMON	9
NIGIRI COMBO	35
TUNA, YELLOWTAIL, FRESH SALMON	

(Rolls

CREAM CHEESE, SPICY SAUCE TOPPED: AVOCADO, CRAB SALAD
BACKDOWN 23 SHRIMP, CUCUMBER, TEMPURA, SPICY SAUCE, CREAM CHEESE TOPPED: TUNA, AVOCADO, CRAB SALAD
CALIFORNIA 12 CRAB STICK, AVOCADO, CUCUMBER, SMELT ROE, WASABI
COWBOY
CRUNCHY SHRIMP
CRUNCHY TUNA
DESTIN
EAGLE

EEL ROLL BAKED EEL, CUCUMBER, WASABI, SWEET SOY	14
KENJI TUNA, BACON, GREEN ONION, TEMPURA, SPICY SAUCE TOPPED: AVOCADO, KEWPIE MAYO, SWEET SOY, BLACK PEPPER	22
PHILLY	14
RAINBOW SHRIMP, CUCUMBER, WASABI TOPPED: TUNA, YELLOWTAIL, FRESH SALMON	24
RED DRAGON SOFT-SHELL CRAB, SMELT ROE, GREEN ONION, SPICY SAUCE TOPPED: TUNA, AVOCADO	23
ROLL TIDE YELLOWTAIL, GREEN ONION, SPICY SAUCE, TOPPED: TUNA	19
SPICY SHRIMP SHRIMP, CUCUMBER, GREEN ONION, SPICY SAUCE	13
SPICY TUNA	16

SPIDER SOFT-SHELL CRAB, AVOCADO, SPICY SAUCE, SWEET SOY, GREEN ONION (FUTOMAKI STYLE)	20
SUPER CRUNCHY SHRIMP SHRIMP, TEMPURA, GREEN ONION, SMELT ROE, AVOCADO, SPICY SAUCE (FUTOMAKI STYLE)	16
SURF N TURF	18
TNT	22
TUNA, WASABI (SEAWEED OUTSIDE)	14
VEGGIE CUCUMBER, AVOCADO, SEAWEED SALAD, GREEN ONION, RADISH, SPICY SAUCE	13

PONZU - LIGHT CITRUS-BASED SOY WASABI - JAPANESE HORSERADISH SAMBAL - SPICY CHILI PASTE

TEMPURA - CRISPY FLAKES MADE FROM JAPANESE BATTER

FUTOMAKI - SEAWEED ON THE OUTSIDE • CUT INTO 6 LARGER PIECES

NAPPIE AWARD WINNER **BEST SUSHI** 2018 • 2019 • 2023 • 2024 • 2025 NAPPIE AWARD WINNER **BEST DATE NIGHT** 2025