

## N/A BOTTLED

San Pellegrino Sparkling	7
Aqua Panna Still Water	7
Gosling Ginger Beer	6
Ginger Ale	4.5
Sprite   Coke   Diet Coke	4.5

## BEER

Bud Light   Miller Lite	5
Corona	6
Heineken	6
Sapporo	6
Stella Artois	6
Asahi	7
Angry Orchard Cider	7
Guinness Stout	7
Revolution Anti-Hero	7
Lagunitas IPA	7
Little Sumpin' Sumpin'	7
White Claw Black Cherry	7

## SAKE

Ozeki Cold or Hot	12
Haku Draft 300ml	14
Ozeki Nigori Unfiltered	18
Soaring Cloud Junmai Dai Ginjo	32
Asian Pear Sake 10gls   45btl	

## VODKA 2oz

Absolut	11
Belvedere	12
Ciroc	12
Effen Sour Apple   Black Cherry	12
Grey Goose	13
Ketel One	12
Titos	12

## GIN 2oz

Bombay Sapphire	12
Hendricks	14
Tanqueray	12

## RUM 2oz

Bacardi   Bacardi Gold	12
Captain Morgan	12
Malibu   Myers Dark	12

## TEQUILA 2oz

1800	13
Avion Silver	14
Casamigos Blanco	18
Casamigos Anejo	20
Casamigos Reposado	18
Don Julio 1942	45
Don Julio Anejo	24
Don Julio Reposado	20
Jose Cuervo	12
Patron Silver	15
Patron Extra Anejo	29

## JAPANESE

### WHISKY 2oz

Hakushu 12 Year	38
Hakushu 18 Year	100
Hibiki	23
Hibiki 17 Year	110
Nikka 17 Year	75
Nikka 21 Year	115
Yamazaki 12 Year	38
Yamazaki 18 Year	125

### BOURBON | WHISKEY 2oz

Basil Haydens	18
Blantons	32
Bulleit   Bulleit Rye	12
Crown Royal	15
Jack Daniels	13
Jameson	12
Jameson Black Barrel	15
Jim Beam	12
Jim Beam Black Extra	14
Knob Creek	14
Knob Creek Rye	14
Makers Mark	13
Makers Mark 46	14
Seagram's 7	12
Southern Comfort	12
Woodford Reserve	20

### SCOTCH 2oz

Balvenie 21 Year	90
Balvenie 30 Year	200
Chivas	14
Dewars	14
Glenlivet 12 Year	17
Glenlivet 18 Year	30
Glenlivet 21 Year	44
Glenmorangie 10 Year	15
Highland Park 12 Year	18
J & B	13
Johnnie Walker Black	15
Johnnie Walker Blue	56
Laphroaig 10 Year	19
Macallan 12 Year	20
Macallan 15 Year	24
Macallan 18 Year	60
Macallan 25 Year	450
Oban 14 Year	25

### COGNAC 2oz

Courvoisier	16
Remy Martin	18
Remy Martin XO	45
Hennessy	20
Hennessy XO	47
Cordon Bleu	47
Louis XIII (1oz)	250

## COCKTAILS

**SOUTHERN BELLE MARTINI 15**  
*Moscato, Peach Schnapps, Peach Nectar, Lime Juice & Sugar Rim*

**SPARKLING JELLO MARTINI 15**  
*Peach Sparkling Ikezo Jello Sake and Maraschino Cherry*

**TROPICAL BREEZE MARTINI 15**  
*Malibu Rum, Blue Pucker and Pineapple Juice*

**CARAMEL APPLE MARTINI 15**  
*Effen Apple, Apple Pucker, Caramel & Maraschino Cherry*

**KEYLIME MARTINI 15**  
*Absolut Vanilla, Whipped Cream, Pineapple Juice & Lime*

**LEMON DROP MARTINI 15**  
*Absolut Citron, Lime Juice, Simple Syrup, Sour Mix and Sugar Rim*

**LYCHEE MARTINI 15**  
*Ozeki Sake & Vodka with Lychee Juice*

**SAKE MARTINI 15**  
*Ozeki Sake & Effen Vodka Cucumber*

**ESPRESSO MARTINI 15**  
*Shot of Espresso, Ketel One & Kahlua*

**MOSCOW MULE 15**  
*Ketel One, Ginger Beer, Soda Water and Lime Juice*

**FRENCH 75 15**  
*Sparkling Wine, Gin, Fresh Squeezed Lemonade & Lemon Twist*

**THE VOODOO 16**  
*Myers Dark Rum, Malibu, Bacardi Gold, Amaretto, Pineapple Juice, Grenadine and Fresh Lime*

**CHOCOLATE MARTINI 17**  
*Ketel One, Kahlua, Baileys, Godiva and Chocolate Syrup*

**ZENHATTAN 17**  
*Woodford Reserve, Zen Green Tea Liqueur, Sweet Vermouth & Bourbon Infused Luxardo Cherry*

**OLD FASHIONED 17**  
*Woodford Reserve, Simple Syrup, Soda Water, Bitters, Orange Peel and Bourbon Infused Luxardo Cherry*

**JAMES BOND MARTINI 17**  
*Bombay, Ketel One, Dry Vermouth and Blue Cheese Olives*

**THE BUTTERFLY 19**  
*Don Julio Reposado Infused with Butterfly Pea Flower, Grenadine and Pineapple Juice*

**SIDE CAR MARTINI 19**  
*Courvoisier, Grand Marnier, Sour Mix and Sugar Rim*

Return Policy: any food or drink return will only receive a discount up to 50%.  
A 20% Service Charge will be applied to all party sizes.

## **CHAMPAGNE**

Moet & Chandon 187ml Split, <i>France</i>	25
Bollinger, <i>France</i>	120
Veuve Clicquot, <i>France</i>	115
Louis Roederer Rose, <i>France</i>	160
Dom Perignon, <i>France</i>	249
Louis Roederer Cristal, <i>France</i>	600

## **BY THE GLASS CORAVIN** **SPARKLING**

Sparkling Brut, Yulupa, <i>California</i>	11
Sparkling Rosé, Riondo, <i>Italy</i>	12
Moscato d'Asti, Umberto, <i>Italy</i>	12
Prosecco, Mionetto, <i>Italy</i>	12

## **RED**

Red Blend, Conundrum, <i>California</i>	14
Red Blend, The Prisoner, <i>California</i>	20
Cabernet, Josh, <i>California</i>	12
Cabernet, Bellacosa, <i>California</i>	16
Chianti, Frescobaldi Castiglioni, <i>Italy</i>	13
Cotes du Rhone, Domaine La Ligiere, <i>France</i>	14
Malbec, Tamari Special Selection, <i>Argentina</i>	12
Merlot, Seven Falls, <i>Washington</i>	11
Pinot Noir, Sea Sun, <i>California</i>	13
Pinot Noir, Louis Latour Les Pierres Dorees, <i>Fr</i>	16
Zinfandel, Joel Gott, <i>California</i>	14

## **WHITE**

Albarino, Laurent Miquel, <i>France</i>	16
Blanc de Noir, WG Konigschaffhausen, <i>Germany</i>	14
Chablis, Champ Royaux, <i>France</i>	19
Chardonnay, Oyster Bay, <i>New Zealand</i>	12
Chardonnay, Salentein Reserve, <i>Argentina</i>	15
Pinot Grigio, Ferrari Carano, <i>California</i>	12
Riesling, Eroica, <i>Washington</i>	15
Rosé, Cote de Roses, <i>France</i>	14
Sauvignon Blanc, Wither Hills, <i>New Zealand</i>	12
White Bordeaux, Chateau Haut Pasquet, <i>France</i>	16

## **RED BY THE BOTTLE**

Red Blend, Mini Prisoner, 375ml <i>Napa, California</i>	50
Red Blend, The Prisoner, <i>Napa, California</i>	95
Red Blend, The Prisoner Dérangé, <i>Napa, California</i>	199
Meritage, Opus One, 375ml <i>Napa, California</i>	325
Meritage, Opus One, <i>Napa, California</i>	595
Cabernet Sauvignon, Bellacosa, <i>California</i>	75
Cabernet Sauvignon, Faust, <i>Napa, California</i>	110
Cabernet Sauvignon, Silver Oak, <i>Napa, California</i>	250
Cabernet Sauvignon, Caymus Special Selection, <i>Napa, California</i>	350
Chianti, Frescobaldi Castiglioni, <i>Italy</i>	60
Cotes du Rhone, Domaine La Ligiere, <i>France</i>	65
Malbec, Salentein Reserve, <i>Argentina</i>	65
Malbec, Bodega Cuarto Dominio, <i>Argentina</i>	125
Merlot, Rutherford, <i>Napa, California</i>	80
Merlot, Emmolo, <i>Napa, California</i>	110
Pinot Noir, Louis Latour Les Pierres Dorees, <i>France</i>	75
Pinot Noir, The Calling, <i>California</i>	79
Pinot Noir, Rochioli, <i>California</i>	160
Shiraz, Layer Cake, <i>South Australia</i>	55
Syrah, The Pundit, <i>Washington</i>	70
Syrah, Elephant 7 Yellow Bird, <i>Washington</i>	99
Zinfandel, Joel Gott, <i>California</i>	65

## **WHITE BY THE BOTTLE**

Albarino, Laurent Miquel, <i>France</i>	75
Blanc de Noir, WG Konigschaffhausen, <i>Germany</i>	65
Chablis, Champ Royaux, <i>France</i>	90
Chardonnay, Salentein Reserve, <i>Argentina</i>	70
Chardonnay, Snitch, <i>Napa, California</i>	75
Chardonnay, Enroute Brumaire, <i>California</i>	95
Pinot Grigio, Bottega Trentino, <i>Italy</i>	60
Pinot Grigio, Livio Felluga, <i>Italy</i>	69
Riesling, Eroica, <i>Washington</i>	70
Rosé, Cote de Roses, <i>France</i>	65
Rosé, Château d'Esclans Garrus, <i>France</i>	165
Sauvignon Blanc, Cloudy Bay, <i>New Zealand</i>	85
Sauvignon Blanc, Joseph Phelps, <i>Napa Valley, California</i>	100
White Bordeaux, Chateau Haut Pasquet, <i>Fr</i>	75

3 complimentary split checks per party. Additional split checks will incur a \$3 fee for every check.

A 20% Service Charge will be applied to all party sizes.

\$35 Wine Corkage Fee - Limit 1 bottle per party.

## **RAW BAR\***

### **THE ATLANTIC PLATTER\* 135**

*Ceviche, 2 lobster claws, 2 shrimps, 2 east and 2 west coast oysters with 1/2lb Alaskan Red King Crab Legs*

### **THE PACIFIC TOWER\* 250**

*Tuna poke, 4 lobster claws, 4 shrimps, 4 east and 4 west coast oysters with 1lb of Alaskan Red King Crab Legs*

### **SALMON ROYALE\* 20**

*Sliced Scottish salmon with citrus soy and topped with ginger, scallions and masago*

### **TUNA POKE\* 21**

*Cubed Bigeye tuna in soy and spicy sesame oil, served with chips*

### **TUNA TARTARE\* 24**

*Seared & sliced Bigeye tuna, served with citrus chili sauce*

### **HAMACHI CARPACCIO\* 19**

*Thinly sliced yellowtail with jalapeño, scallions, spicy radish and ponzu sauce*

### **SASHIMI APPETIZER\* 26**

*One piece of Bigeye tuna, salmon, yellowtail, unagi, shrimp and scallop*

### **OYSTER SHOOTER\* 6**

*Fresh oyster served with quail egg yolk, scallion, radish, Tabasco and citrus soy*

*Add a shot of chilled vodka + \$7*

## **FRESH OYSTERS\***

*Minimum of 6*

### **BLUE POINTS\* (CT) 3.75**

*Mildly briny & sweet*

### **DELAWARE BAY\* (NJ) 3.75**

*Large & meaty*

### **BEAU SOLEIL\* (N.B.) 3.75**

*Mildly briny with notes of cucumber, celery & green melon*

### **KUMAMOTO\* (WA) 4**

*Small, buttery, sweet with honeydew finish*

## **GRILLED OYSTERS**

*\$4.50 a piece, minimum of 3*

**C.O.H** *garlic, cilantro and cheese*

**ICHI** *jalapeño, scallions, ginger and zesty soy*

**FIRECRACKER** *spices, herbs and lime juice*

**ROCKEFELLER** *spinach and cheeses*

## **APPETIZERS**

### **SOUTHERN FRIED OYSTERS 19**

*Battered with Southern spices, deep fried and served with house hot sauce*

### **SPICY EDAMAME 🌶️ 8**

*Steamed soybeans with special blend of chili oil, soy sauce and sesame seeds*

### **SPRING ROLLS 14**

*Freshly rolled, soy paper, shrimp, shitake, avocado, rice noodle and cilantro*

### **SHRIMP COCKTAIL 18**

*Jumbo chilled shrimps served with cocktail sauce*

### **GRILLED | FRIED CALAMARI 19**

*Choice of: Grilled and topped with olive oil and parsley or Deep fried with Southern spices and served with marinara sauce*

### **MEDITERRANEAN MUSSELS 18 🌶️**

*Chilean mussels with spicy marinara sauce and garlic bread*

### **CLAMS & VINO 21**

*Manila clams in basil & white wine sauce with garlic bread*

### **CEVICHE 18**

*Diced shrimp, scallop, onion, avocado, tomato, cilantro and jalapeño served with masago and chips*

### **TIGER KING SHRIMP 22**

*Colossal Black Tiger shrimp roasted with sea salt and seasonings*

### **SNOW CRAB LEGS 25**

*Half a pound served with drawn butter*

### **LOBSTER ROLL 32**

*Succulent tail meat served chilled New England style with mayo and celery salt in toasted bun with fried pickles*

### **MINI BONE IN FILET\*\* 35**

*6oz bone in filet grilled and served with grilled asparagus and house made teriyaki sauce*

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## **SOUPS | SALADS**

### **NEW ENGLAND CLAM CHOWDER 8 cup | 14 bowl**

*Creamy with chopped and whole fresh clams, potato, onion, carrot and celery*

**MISO SEAFOOD 17** *Miso broth with shrimp, clam, calamari, scallop and mussel*

**GARDEN SALAD 14** *Green leaf lettuce, carrot, cucumber, broccoli, avocado, cabbage and tomato with house miso ginger dressing or ranch*

**CAESAR SALAD 13** *Romaine lettuce, croutons and parmesan cheese*

**SEAWEED SALAD 10** *Mixed seaweed with pepper and sesame dressing*

*Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*

*\*Items are served raw or uncooked. \*\*Items can be cooked to order.*

*Return Policy: any food or drink return will only receive a discount up to a 50%.*

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## SUSHI | SASHIMI 2pcs

Shrimp 8  
Salmon\* 8  
Unagi 9  
Super White Tuna\* 9  
Bigeye Tuna\* 9  
Yellow Tail\* 9  
Scallop\* 12  
Filet Mignon 16  
Steak & Egg 18

### SUSHI DELUXE\* 42

Bigeye tuna, salmon, yellowtail, unagi, shrimp, scallop & super white tuna sushi served with a Volcano Roll

## SPECIALTY ROLLS

### VOLCANO 17

Shrimp tempura, avocado & tempura crunch topped with spicy sweet mayo

### TUNA SUPREME\* 17

Big eye tuna, super white tuna, avocado, cucumber & spicy radish topped with ponzu sauce

### SAHARA\* 18 🌶️

Tuna, yellowtail, masago, jalapeño pepper, avocado, cilantro, spicy sesame oil & lime

### BLACKHAWKS\* 18 🌶️

Tuna, salmon, cilantro & cucumber topped with spicy sauce & masago

### BENGAL TIGER 18

Shrimp tempura & cucumber topped with unagi, avocado, spicy mayo & unagi sauce

### PHOENIX 20

Unagi and tempura crunch inside, topped with sweet shrimp, wasabi mayo and masago

### CHICAGO\* 22

Tuna, salmon, yellowtail, cucumber & avocado topped with spicy mayo sauce

### ROCK N' ROLL\* 24

Crab, shrimp tempura & spicy tuna topped with raw scallops, wasabi mayo & teriyaki sauce

### RAINBOW\* 24

Spicy tuna & cucumber wrapped with tuna, salmon, yellowtail & shrimp

### THE PEARL\* 24 🌶️

Tuna, avocado, cucumber & cilantro topped with seared yellowtail, jalapeno, masago, sriracha & ponzu sauce

### SURF N' TURF MAKI 29

Blue crab, cucumber & avocado topped with grilled filet mignon

## PRIME STEAKS & CHOPS

N.Y. STRIP\*\* 12oz Dry Aged 30 Days 63

FILET MIGNON\*\* 10oz Center Cut 65

RIBEYE\*\* 20oz Bone-In 76

A5 WAGYU FILET\*\* Kagoshima, Japan  
4oz • 125 | 8oz • 250

PORK CHOP\*\* 12oz Bone-In Dry Aged 14 Days 42

LAMB CHOPS\*\* 59

Grilled and topped with red wine reduction sauce

All Prime Steaks & Chops add a Lobster Tail + \$42

## ENTREES à la carte

CHICKEN TERIYAKI 28

Grilled and topped with house-made teriyaki sauce

SCOTTISH SALMON 34

Choice of blackened or grilled with teriyaki sauce

GRILLED PRAWNS 34

Grilled jumbo shrimps with special seasonings and served with drawn butter

HAWAIIAN AHI TUNA\*\* 38

8oz fresh Bigeye tuna crusted with sesame seasonings and seared to desired temperature

CHILEAN SEA BASS 39

8oz blackened or roasted with savory citrus marinade

SEAFOOD PASTA 39

Linguini with shrimps, scallops, calamari, clams, mussels & basil in red marinara or white wine sauce

CHESAPEAKE BAY SCALLOPS 42

Jumbo scallops seared & topped with garlic butter

CAJUN SEAFOOD BOIL 49 🌶️

½ lb Snow crab legs, clams, mussels, and jumbo shrimps boiled in beer and Cajun spices

TWIN LOBSTER TAILS 80

Two 7oz. lobster tails grilled & served with drawn butter

SURF & TURF\*\* 95

8oz Filet Mignon & lobster tail served with drawn butter

PRIME KING CRAB LEGS 155

1 lb Alaskan Red King Crab legs served split with drawn butter

## SIDES

Steamed White Rice 3

Garlic Bread 5

Steamed Broccoli 9

Wasabi Mashed Potatoes 10

Sautéed Baby Spinach with Garlic 11

Grilled Asparagus 11

Sautéed Mushroom with Sake 12

Sautéed Broccoli with Garlic 12

Truffle Fries 15

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