

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 (1oz)	100
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 (1oz)	230
Oban 14 Year	25

COGNAC 2oz

Courvoisier	17
Remy Martin	18
Remy Martin XO	47
Hennessy	20
Hennessy XO	50
Cordon Bleu	50
Louis XIII (1oz)	260

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

SPICY MARGARITA 19

Don Julio Reposado, Jalapeño, Zing Zang Margarita Mix & Tajin Salt

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

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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, Château la Gordonne, <i>France</i>	13
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 Napa, <i>California</i>	50
Red Blend, The Prisoner, Napa, <i>California</i>	95
Red Blend, The Prisoner Dérangé, Napa, <i>California</i>	199
Meritage, Opus One, 375ml Napa, <i>California</i>	325
Meritage, Opus One, Napa, <i>California</i>	595
Cabernet Sauvignon, Bellacosa, <i>California</i>	75
Cabernet Sauvignon, Faust, Napa, <i>California</i>	110
Cabernet Sauvignon, Silver Oak, Napa, <i>California</i>	299
Cabernet Sauvignon, Caymus Special Selection, Napa, <i>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, Napa, <i>California</i>	80
Merlot, Emmolo, Napa, <i>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, Napa, <i>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, Château la Gordonne Verite du Terroir Rosé, <i>France</i>	60
Rosé, Château d'Esclans Garrus, <i>France</i>	165
Sauvignon Blanc, Cloudy Bay, <i>New Zealand</i>	85
Sauvignon Blanc, Joseph Phelps, Napa Valley, <i>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* 139

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

THE PACIFIC TOWER* 275

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* 22

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

HAMACHI CARPACCIO* 20

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

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

Medium and mildly briny

DELAWARE BAY* (NJ) 3.75

Large & meaty

FRENCH KISS* (N.B.) 4

Profound salinity, briny and sweet finish

HONEY MOON* (N.B.) 4

Sweet brine with soft meats & gentle mineral finish

KUMAMOTO* (WA) 4.25

Small, buttery, sweet with honeydew finish

GRILLED OYSTERS

\$4.75 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 20

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

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 20

Choice of: Grilled and topped with olive oil and parsley or

Deep fried with Southern spices and served with marinara sauce

MEDITERRANEAN MUSSELS 19 🍷

Chilean mussels with spicy marinara sauce and garlic bread

CLAMS & VINO 22

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

IMPERIAL CRAB CAKE 22

Meaty super lump crab meat seasoned & baked

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

SOUPS | SALADS

NEW ENGLAND CLAM CHOWDER 9 cup | 15 bowl

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

GUMBOLAYA 16 *bowl of slow cooked brown roux sprinkled with thyme, tomato, onion, garlic, celery, green bell pepper, paprika, okra, chicken, andouille sausage, rice, mussels & shrimp*

GARDEN SALAD 15 *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 12 *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.

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SUSHI | SASHIMI 2pcs

- Shrimp 9
- Salmon* 9
- Super White Tuna* 9
- Unagi 10
- Yellow Tail* 10
- Bigeye Tuna* 11
- Scallop* 12
- Filet Mignon 18
- Steak & Egg 20

SASHIMI APPETIZER* 30

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

SPECIALTY ROLLS

VOLCANO 17

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

TUNA SUPREME* 18

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

SAHARA* 19 🌶️

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

BLACKHAWKS* 19 🌶️

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

BENGAL TIGER 20

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

PHOENIX 21

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

CHICAGO* 23

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

ROCK N' ROLL* 25

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

RAINBOW* 25

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

THE PEARL* 25 🌶️

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

HIGH ROLLER MAKI 32

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 44
Grilled and topped with garlic butter sauce

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

Grilled & topped with zesty mint & basil sauce

GRILLED PRAWNS 35

5 jumbo shrimps seasoned & served with drawn butter

CHILEAN SEA BASS 39

8oz blackened or roasted with savory citrus marinade

SEAFOOD PASTA 40

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

HAWAIIAN AHI TUNA** 40

8oz fresh Bigeye tuna crusted with sesame seasonings

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

SNOW CRAB LEGS 49

One pound served with drawn butter

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 ALASKAN KING CRAB LEGS 155

1lb Red King Crab legs served split with drawn butter

SIDES

Steamed White Rice 3

Garlic Bread 5

Steamed Broccoli 9

Wasabi Mashed Potatoes 11

Sautéed Baby Spinach with Garlic 12

Grilled Asparagus 12

Sautéed Mushroom with Sake 13

Sautéed Broccoli with Garlic 13

Truffle Fries 15

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