

## 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
Bulleit	12
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
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

<b>SOUTHERN BELLE MARTINI</b> 15	<i>Moscato, Peach Schnapps, Peach Nectar, Lime Juice &amp; Sugar Rim</i>
<b>SPARKLING JELLO MARTINI</b> 15	<i>Peach Sparkling Ikezo Jello Sake and Maraschino Cherry</i>
<b>TROPICAL BREEZE MARTINI</b> 15	<i>Malibu, Blue Pucker &amp; Pineapple Juice</i>
<b>CARAMEL APPLE MARTINI</b> 15	<i>Effen Apple, Apple Pucker, Caramel &amp; Maraschino Cherry</i>
<b>KEYLIME MARTINI</b> 15	<i>Absolut Vanilla, Whipped Cream, Pineapple Juice &amp; Lime</i>
<b>LEMON DROP MARTINI</b> 15	<i>Absolut Citron, Lime Juice, Simple Syrup, Sour Mix and Sugar Rim</i>
<b>LYCHEE MARTINI</b> 15	<i>Ozeki Sake &amp; Vodka with Lychee Juice</i>
<b>SAKE MARTINI</b> 15	<i>Ozeki Sake &amp; Effen Vodka Cucumber</i>
<b>ESPRESSO MARTINI</b> 15	<i>Shot of Espresso, Ketel One &amp; Kahlua</i>
<b>MOSCOW MULE</b> 15	<i>Ketel One, Ginger Beer, Soda Water and Lime Juice</i>
<b>FRENCH 75</b> 15	<i>Sparkling Wine, Seagram Gin, Fresh Squeezed Lemonade &amp; Lemon Twist</i>
<b>THE VOODOO</b> 16	<i>Myers Dark Rum, Malibu, Bacardi Gold, Amaretto, Pineapple Juice, Grenadine and Fresh Lime</i>
<b>CHOCOLATE MARTINI</b> 17	<i>Ketel One, Kahlua, Baileys, Godiva and Chocolate Syrup</i>
<b>ZENHATTAN</b> 17	<i>Woodford Reserve, Zen Green Tea Liqueur, Sweet Vermouth &amp; Bourbon Infused Luxardo Cherry</i>
<b>OLD FASHIONED</b> 17	<i>Woodford Reserve, Simple Syrup, Soda Water, Bitters, Orange Peel &amp; Bourbon Infused Luxardo Cherry</i>
<b>JAMES BOND MARTINI</b> 17	<i>Bombay, Ketel One, Dry Vermouth and Blue Cheese Olives</i>
<b>SPICY MARGARITA</b> 🍷 19	<i>Don Julio Reposado, Jalapeño, Zing Zang Margarita Mix &amp; Tajin Salt</i>
<b>THE BUTTERFLY</b> 19	<i>Don Julio Reposado Infused with Butterfly Pea Flower, Grenadine and Pineapple Juice</i>
<b>SIDE CAR MARTINI</b> 19	<i>Courvoisier, Grand Marnier, Sour Mix and Sugar Rim</i>

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>	150
Veuve Clicquot, <i>France</i>	115
Louis Roederer Rose, <i>France</i>	160
Dom Perignon, <i>France</i>	375
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>	22
Cabernet, Josh, <i>California</i>	12
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, Precarious, <i>Oregon</i>	13
Pinot Noir, Sea Sun by Caymus, <i>California</i>	14
Zinfandel, Joel Gott, <i>California</i>	14

## **WHITE**

Albarino, Laurent Miquel, <i>France</i>	16
Blanc de Noir, Paul Anheuser, <i>Germany</i>	11
Chablis, Champ Royaux, <i>France</i>	22
Chardonnay, Castiglion Del Bosco, <i>Italy</i>	13
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, Haymaker, <i>New Zealand</i>	11
White Bordeaux, Chateau Haut Pasquet, <i>Fr</i>	14

## **RED BY THE BOTTLE**

Red Blend, Mini Prisoner, 375ml Napa, <i>California</i>	55
Red Blend, The Prisoner, Napa, <i>California</i>	105
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>	130
Cabernet Sauvignon, Silver Oak, Napa, <i>California</i>	299
Cabernet Sauvignon, Caymus Special Selection, Napa, <i>California</i>	425
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, Red Schooner Voyage 11, <i>Argentina</i>	100
Merlot, Rutherford, Napa, <i>California</i>	80
Merlot, Emmolo, Napa, <i>California</i>	110
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, Paul Anheuser, <i>Germany</i>	50
Chablis, Champ Royaux, <i>France</i>	100
Chardonnay, Snitch, Napa, <i>California</i>	75
Chardonnay, Enroute Brumaire, <i>California</i>	95
Pinot Grigio, Cantina Zaccagnini, <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, Wither Hills, <i>New Zealand</i>	55
Sauvignon Blanc, Cloudy Bay, <i>New Zealand</i>	85
White Bordeaux, Chateau Haut Pasquet, <i>Fr</i>	65

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 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\* 22**

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

### **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*

### **DIAMONDS IN THE ROUGH\* 20**

*3 Fresh blue point oysters, scallions, radish,  
masago, tobiko, lemon and soy vinaigrette*

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

*Fresh oyster served with quail egg yolk,  
scallions, radish, tabasco and citrus soy*

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

## **FRESH OYSTERS\***

*Minimum of 6*

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

*Medium and mildly briny*

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

*Large & meaty*

### **NAKED COWBOY\* (NY) 3.75**

*Firm, refreshing & savory*

### **RAPPAHANNOCK\* (VA) 3.75**

*Sweet, buttery & smooth*

### **SUMMER LOVE\* (P.E.I) 4**

*Creamy with balance of salt & 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, served with grilled asparagus  
and house made teriyaki sauce*

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## **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\* 26 🌶️

Tuna, avocado, cucumber & cilantro topped with seared yellowtail, jalapeno, tobiko, 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

SEARED BIG EYE TUNA\* 40

Seared, sliced & served with citrus chili sauce 🌶️

CHESAPEAKE BAY SCALLOPS 42

Jumbo scallops seared & topped with garlic butter

SNOW CRAB LEGS 42

One pound served with drawn butter

CAJUN SEAFOOD BOIL 45 🌶️

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 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 12

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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