

N/A BOTTLED

San Pellegrino Sparkling	7
Aqua Panna Still Water	7
Ginger Ale	4.5
Sprite Coke Diet Coke	4.5
Gosling Ginger Beer N/A	6
Heineken 0.0 N/A	7

BEER

Bud Light Miller Lite	6
Corona	7
Heineken	7
Sapporo	7
Stella Artois	7
Asahi	7
Angry Orchard Cider	7
Guinness Stout	7
White Claw Black Cherry	7
Revolution Anti-Hero	8
Lagunitas IPA	8
Little Sumpin' Sumpin'	8

SAKE

Ozeki Cold or Hot	12
Haku Draft 300ml	14
Ozeki Nigori Unfiltered	18
Soaring Cloud Junmai Dai Ginjo	32
Asian Pear Sake 11gls 50btl	

VODKA 2oz

Absolut	13
Belvedere	14
Ciroc	13
Effen Sour Apple Black Cherry	13
Grey Goose	14
Ketel One	13
Titos	13

GIN 2oz

Bombay Sapphire	13
Hendricks	15
Tanqueray	13

RUM 2oz

Bacardi Bacardi Gold	13
Captain Morgan	13
Malibu Myers Dark	13

COGNAC 2oz

Courvoisier	17
Remy Martin	18
Remy Martin XO	48
Hennessy	20
Hennessy XO	50
Martell Cordon Bleu	50

TEQUILA 2oz

1800	14
Avion Silver	14
Casamigos Blanco	17
Casamigos Anejo	20
Casamigos Reposado	19
Don Julio 1942	49
Don Julio Anejo	22
Don Julio Reposado	20
Jose Cuervo	13
Patron Silver	17
Patron Extra Anejo	29

JAPANESE WHISKY 2oz

Hakushu 12 Year	32
Hakushu 18 Year	75
Hibiki	23
Hibiki 17 Year	110
Nikka 17 Year	59
Nikka 21 Year	115
Yamazaki 12 Year	38
Yamazaki 18 Year	125

BOURBON | WHISKEY 2oz

Basil Haydens	16
Bulleit Rye	14
Crown Royal	14
Jack Daniels	13
Jameson	13
Jameson Black Barrel	16
Jim Beam	13
Jim Beam Black Extra	16
Knob Creek Rye	14
Makers Mark	14
Seagram's 7	13
Southern Comfort	13
Woodford Reserve	18

SCOTCH 2oz

Balvenie 21 Year	90
Balvenie 30 Year	(1oz) 100
Chivas	15
Dewars	14
Glenlivet 12 Year	18
Glenlivet 18 Year	30
Glenlivet 21 Year	50
Glenlivet 25 Year	89
Glenmorangie 10 Year	16
Highland Park 12 Year	21
J & B	13
Johnnie Walker Black	16
Johnnie Walker Blue	56
Laphroaig 10 Year	21
Macallan 12 Year	20
Macallan 15 Year	30
Macallan 18 Year	63
Macallan 25 Year	(1oz) 230
Oban 14 Year	25

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, Blue Pucker & 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 16
Ozeki Sake & Effen Vodka Cucumber

ESPRESSO MARTINI 16
Shot of Espresso, Ketel One & Kahlua

MOSCOW MULE 16
Ketel One, Ginger Beer, Soda Water and Lime Juice

FRENCH 75 16
Sparkling Wine, Seagram Gin, Fresh Squeezed Lemonade & Lemon Twist

THE VOODOO 17
Myers Dark Rum, Malibu, Bacardi Gold, Amaretto, Pineapple Juice, Grenadine and Fresh Lime

CHOCOLATE MARTINI 18
Ketel One, Kahlua, Baileys, Godiva and Chocolate Syrup

JAMES BOND MARTINI 18
Bombay, Ketel One, Dry Vermouth and Blue Cheese Olives

ZENHATTAN 19
Woodford Reserve, Zen Green Tea Liqueur, Sweet Vermouth & Bourbon Infused Luxardo Cherry

OLD FASHIONED 19
Woodford Reserve, Simple Syrup, Soda Water, Bitters, Orange Peel & Bourbon Infused Luxardo Cherry

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

THE BUTTERFLY 20
Don Julio Reposado Infused with Butterfly Pea Flower, Grenadine and Pineapple Juice

SPICY MARGARITA 20
Don Julio Reposado, Jalapeño, Zing Zang Margarita Mix & Tajin Salt

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, Campo Viejo, <i>Spain</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>	15
Red Blend, The Prisoner, <i>California</i>	22
Cabernet, Josh, <i>California</i>	12
Chianti, Frescobaldi Castiglioni, <i>Italy</i>	14
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>	15
Zinfandel, Joel Gott, <i>California</i>	15

WHITE

Albarino, Laurent Miquel, <i>France</i>	16
Blanc de Noir, Paul Anheuser, <i>Germany</i>	12
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 <i>Napa, California</i>	55
Red Blend, The Prisoner, <i>Napa, California</i>	105
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>	130
Cabernet Sauvignon, Silver Oak, <i>Napa, California</i>	299
Cabernet Sauvignon, Caymus Special Selection, <i>Napa, California</i>	425
Chianti, Frescobaldi Castiglioni, <i>Italy</i>	65
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, <i>Napa, California</i>	80
Merlot, Emmolo, <i>Napa, 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>	65
Syrah, The Pundit, <i>Washington</i>	70
Syrah, Elephant 7 Yellow Bird, <i>Washington</i>	99
Zinfandel, Joel Gott, <i>California</i>	70

WHITE BY THE BOTTLE

Albarino, Laurent Miquel, <i>France</i>	75
Blanc de Noir, Paul Anheuser, <i>Germany</i>	55
Chablis, Champ Royaux, <i>France</i>	100
Chardonnay, Snitch, <i>Napa, 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>	70
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>	60
Sauvignon Blanc, Cloudy Bay, <i>New Zealand</i>	85
White Bordeaux, Chateau Haut Pasquet, <i>Fr</i>	65

RAW BAR*

THE PACIFIC TOWER* 300

Tuna poke, 2 lobster tails split in halves, 4 shrimps, 4 east coast oysters, 4 west coast oysters and 1lb of Alaskan Red King Crab Legs
Preparation time: 30 minutes

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* Min of 6 /order

BLUE POINT* (CT) 3.75

Medium and mildly briny

DELAWARE BAY* (NJ) 3.75

Large & meaty

MOOKIEMOTO* (MA) 3.75

Briny with sweet finish

ACADIAN PEARL* (N.B.) 4

Plump & briny with clean finish

KUSSHI* (B.C.) 4.25

Small, sweet, creamy with watermelon finish

KUMAMOTO* (WA) 4.25

Small, buttery, sweet with honeydew finish

GRILLED OYSTERS Min of 3 /order

C.O.H 4.75 garlic, cilantro and cheese

ICHI 4.75 jalapeño, scallions, ginger and zesty soy

FIRECRACKER 4.75 spices, herbs and lime juice

ROCKEFELLER 4.75 spinach and cheeses

APPETIZERS

SOUTHERN FRIED OYSTERS 20

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

SPICY EDAMAME 🌶️ 8

Steamed soybeans with chili oil, soy sauce & sesame seeds

SPRING ROLLS 14

Soy paper, shrimp, shitake, avocado, rice noodle & 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 in Southern spices & 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 shrimp roasted with sea salt & 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

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

SUSHI | SASHIMI 2 pcs

- 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

SUSHI 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

THE FIESTA* 25

Blue crab, grilled asparagus & cucumber, topped with seared salmon, guacamole, cilantro, sriracha & salsa

ROCK N' ROLL* 25

Blue 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** 4oz - 125 | 8oz - 250

Kagoshima, Japan

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

Bigeye tuna crusted with sesame seasonings and seared

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 8oz. 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

VEGETABLES & SIDES

Steamed White Rice 3

Garlic Bread 7

Steamed Broccoli 9

Wasabi Mashed Potatoes 12

Sautéed Baby Spinach with Garlic 12

Grilled Asparagus 12

Sautéed Mushroom with Sake 13

Sautéed Broccolini with Garlic 13

Truffle Fries with Parmesan Cheese 15