

## 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

400 Conejos Mezcal	14
1800 Reposado	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
Johnnie Walker Black	16
Johnnie Walker Blue	56
Laphroaig 10 Year	21
Macallan 12 Year	24
Macallan 15 Year	38
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, Butterfly Pea Flower, Grenadine & 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, Ethereo, <i>Spain</i>	14
Blanc de Noir, Paul Anheuser, <i>Germany</i>	13
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, 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, Ethereo, <i>Spain</i>	65
Blanc de Noir, Paul Anheuser, <i>Germany</i>	60
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

### **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

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

Firm, refreshing & savory

### **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

### **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 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

## 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

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.