

## N.A / MOCKTAILS

Virgin Bloody Mary	10
Virgin Margarita	10
Virgin Moscow Mule	10
Virgin Aperol Spritz	10
Virgin Cucumber Gimlet	12
Gosling Ginger Beer	6
Heineken 0.0	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
Modelo	8
Revolution Anti-Hero	8
Lagunitas IPA	8
Little Sumpin' Sumpin'	8

## SAKE

Ozeki 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	13
Myers Dark	13

## COGNAC 2oz

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

## TEQUILA 2oz

400 Conejos Mezcal	16
1800 Reposado	15
Avion Silver	17
Casamigos Blanco	17
Casamigos Anejo	20
Casamigos Reposado	19
Don Julio 1942	49
Don Julio Anejo	22
Don Julio Reposado	20
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	14
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	14
Knob Creek Rye	14
Makers Mark	14
Seagram's 7	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	27

## 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*

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

**LEMON DROP MARTINI 16**  
*Absolut Citron, Lime Juice, Simple Syrup, Sour Mix and Sugar Rim*

**SAKE MARTINI 16**  
*Ozeki Sake & Effen Vodka Cucumber*

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

**FRENCH 75 17**  
*Sparkling Wine, Seagram Gin, Fresh Squeezed Lemonade & Lemon Twist*

**ESPRESSO MARTINI 17**  
*Shot of Espresso, Ketel One & Kahlua*

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

**THE VOODOO 18**  
*Myers Dark Rum, Malibu, Bacardi Gold, Amaretto, Pineapple Juice, Grenadine and Fresh Lime*

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

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

**SIDE CAR MARTINI 20**  
*Courvoisier, Grand Marnier, Sour Mix and Sugar Rim*

**THE BUTTERFLY 21**  
*Don Julio Reposado, Butterfly Pea Flower, Grenadine & Pineapple Juice*

**SPICY MARGARITA 🌶️ 21**  
*Don Julio Reposado, Jalapeño, Zing Zang Margarita Mix & Tajin Salt*

**ZENHATTAN 22**  
*Woodford Reserve, Zen Green Tea Liqueur, Sweet Vermouth & Bourbon Infused Luxardo Cherry*

## **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

## **SPARKLING BY THE GLASS**

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 BY THE GLASS** **CORAVIN**

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, André Brunel, <i>France</i>	14
Malbec, Tamari Special Selection, <i>Argentina</i>	12
Merlot, Seven Falls, <i>Washington</i>	12
Pinot Noir, Precarious, <i>Oregon</i>	13
Pinot Noir, Sea Sun by Caymus, <i>California</i>	16
Rè mole, Frescobaldi Toscana Rosso, <i>Italy</i>	11
Zinfandel, Joel Gott, <i>California</i>	15

## **WHITE BY THE GLASS**

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
Pinot Grigio, Barone Fini, <i>Italy</i>	11
Riesling, Eroica, <i>Washington</i>	15
Rosé, Château la Gordonne, <i>France</i>	13
Sauvignon Blanc, Haymaker, <i>New Zealand</i>	11
White Bordeaux, Sichel Sirius, <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, André Brunel, <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, Sea Sun by Caymus, <i>California</i>	75
Pinot Noir, Rochioli, <i>California</i>	160
Shiraz, Layer Cake, <i>South Australia</i>	65
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, Argyle, <i>Oregon</i>	65
Chardonnay, Chalk Hill, <i>California</i>	70
Chardonnay, Enroute Brumaire, <i>California</i>	95
Pinot Grigio, Cantina Zaccagnini, <i>Italy</i>	60
Pinot Grigio, Livio Felluga, <i>Italy</i>	75
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, Sichel Sirius, <i>France</i>	65

## **RAW BAR\***

### **THE PACIFIC TOWER\* 295**

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

### **SALMON ROYALE\* 23**

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

### **TUNA POKE\* 23** 🌶️

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

### **HAMACHI CARPACCIO\* 22**

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

### **DIAMONDS IN THE ROUGH\* 21**

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

### **OYSTER SHOOTER\* 7**

*Fresh oyster served with quail egg yolk, scallions, radish, tabasco and citrus soy  
Add a shot of chilled vodka + 7*

## **FRESH OYSTERS\*** 6 pieces/order

### **BLUE POINT\* (CT) 22.50**

*Medium and mildly briny*

### **DELAWARE BAY\* (NJ) 22.50**

*Large & meaty*

### **NAKED COWBOYS\* (NY) 22.50**

*Firm, refreshing & savory*

### **ACADIAN PEARL\* (N.B.) 23.50**

*Plump & briny with clean finish*

### **HAMA HAMA\* (WA) 25.50**

*Clean & crisp with a cucumber finish*

### **SUMMERSTONE\* (WA) 25.50**

*Briny with sweet finish*

### **KUMAMOTO\* (WA) 25.50**

*Small, buttery, sweet with honeydew finish*

## **GRILLED OYSTERS** 3 pieces/order

**C.O.H 15** *garlic, cilantro and cheese*

**ICHI 15** *jalapeño, scallions, ginger and zesty soy*

**FIRECRACKER 15** *spices, herbs and lime juice*

**ROCKEFELLER 15** *spinach and cheeses*

### **GRILLED COMBO 40**

*2 coh, 2 ichi, 2 firecrackers & 2 rockefeller*

## **APPETIZERS**

### **SOUTHERN FRIED OYSTERS 23**

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

### **SPICY EDAMAME 10** 🌶️

*Steamed soybeans, chili oil, soy sauce & sesame seeds*

### **SPRING ROLLS 15**

*Soy paper, shrimp, shitake, avocado, rice noodle & cilantro*

### **SHRIMP COCKTAIL 19**

*Jumbo chilled shrimps served with cocktail sauce*

### **GRILLED OR FRIED CALAMARI 20**

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

### **MEDITERRANEAN MUSSELS 22** 🌶️

*Chilean mussels with spicy marinara sauce & garlic bread*

### **CEVICHE 19**

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

### **TIGER KING SHRIMP 24**

*Colossal shrimp roasted with sea salt & seasonings*

### **IMPERIAL CRAB CAKE 24**

*Super lump crab meat seasoned and baked*

### **LOBSTER ROLL 33**

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

---

## **SOUPS & SALADS**

### **NEW ENGLAND CLAM CHOWDER 9 cup or 16 bowl**

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

**GUMBOLAYA 18** 🌶️ *bowl of slow cooked brown roux sprinkled with thyme, tomato, onion, garlic, celery, green bell pepper, paprika, okra, chicken, andouille pork 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 pieces/order

SHRIMP 10  
SALMON\* 10  
SUPER WHITE TUNA\* 10  
UNAGI 11  
YELLOW TAIL\* 11  
BIGEYE TUNA\* 11  
SCALLOP\* 14  
FILET MIGNON 19  
STEAK & EGG 22

SASHIMI APPETIZER\* 34  
*One piece of Bigeye tuna, salmon, yellowtail, unagi, shrimp and scallop*

## **SUSHI ROLLS**

VOLCANO 18  
*Shrimp tempura, avocado, tempura crunch, topped with spicy sweet mayo*

TUNA SUPREME\* 20  
*Bigeye tuna, super white tuna, cucumber, avocado, spicy radish and ponzu sauce*

SAHARA\* 21 🌶️  
*Bigeye tuna, yellowtail, masago, jalapeño pepper, avocado, cilantro, spicy sesame oil and lime*

BLACKHAWKS\* 21 🌶️  
*Bigeye tuna, salmon, cilantro, cucumber topped with spicy sauce & masago*

BENGAL TIGER 23  
*Shrimp tempura, cucumber, topped with unagi, avocado, spicy mayo & unagi sauce*

PHOENIX 24  
*Unagi, tempura crunch, topped with shrimp, wasabi mayo and masago*

CHICAGO\* 25  
*Bigeye tuna, salmon, yellowtail, cucumber, avocado, topped with spicy mayo sauce*

THE FIESTA\* 26 🌶️  
*Blue crab, grilled asparagus, cucumber, topped with seared salmon, guacamole, cilantro, sriracha & salsa*

ROCK N' ROLL\* 27  
*Blue crab, shrimp tempura & spicy tuna topped with raw scallops, wasabi mayo & teriyaki sauce*

RAINBOW\* 27  
*Spicy tuna & cucumber, topped with salmon, bigeye tuna, yellowtail & shrimp*

THE PEARL\* 28 🌶️  
*Bigeye tuna, avocado, cucumber, cilantro, topped with seared yellowtail, jalapeno pepper, tobiko, sriracha and ponzu sauce*

HIGH ROLLER MAKI 34  
*Blue crab, cucumber, avocado & grilled filet mignon*

## **PRIME STEAKS & CHOPS**

PRIME N.Y. STRIP\*\* 64 *12oz Dry Aged 30 Days*  
PRIME FILET MIGNON\*\* 66 *10oz Center Cut*  
PRIME RIBEYE\*\* 78 *20oz Bone-In*  
A5 WAGYU FILET\*\* 4oz - 128 | 8oz - 256  
*Kagoshima, Japan*  
PORK CHOP 48 *12oz Bone-In Dry Aged 14 Days*  
*Grilled and topped with garlic butter sauce*  
LAMB CHOPS\*\* 60  
*Grilled and topped with red wine reduction sauce*

## **ENTREES**

CHICKEN TERIYAKI 30  
*Grilled and topped with house-made teriyaki sauce*

SCOTTISH SALMON 34  
*Grilled & topped with zesty mint & basil sauce*

GRILLED PRAWNS 35  
*Jumbo shrimps seasoned & served with drawn butter*

CHILEAN SEA BASS 39  
*8oz blackened or roasted with savory citrus marinade*

SEAFOOD PASTA 42  
*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 & 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 84  
*Two 8oz. lobster tails grilled & served with drawn butter*

SURF & TURF\*\* 99  
*8oz Filet Mignon & lobster tail served with drawn butter*

PRIME ALASKAN KING CRAB LEGS 125  
*1lb Red King Crab legs served split with drawn butter*

## **VEGETABLES & SIDES**

STEAMED WHITE RICE 4  
GARLIC BREAD 8  
STEAMED BROCCOLI 12  
WASABI MASHED POTATOES 13  
SAUTÉED BABY SPINACH WITH GARLIC 13  
GRILLED ASPARAGUS 13  
SAUTÉED MUSHROOM WITH SAKE 14  
SAUTÉED BROCCOLINI WITH GARLIC 14  
TRUFFLE FRIES WITH PARMESAN CHEESE 17



CHICAGO **OYSTER** HOUSE  
PRIME SEAFOOD & STEAKS