

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
<i>Moscato, Peach Schnapps, Peach Nectar, Lime Juice & Sugar Rim</i>	
SPARKLING JELLO MARTINI	15
<i>Peach Sparkling Ikezo Jello Sake and Maraschino Cherry</i>	
TROPICAL BREEZE MARTINI	15
<i>Malibu, Blue Pucker & Pineapple Juice</i>	
CARAMEL APPLE MARTINI	15
<i>Effen Apple, Apple Pucker, Caramel & Maraschino Cherry</i>	
KEYLIME MARTINI	15
<i>Absolut Vanilla, Whipped Cream, Pineapple Juice & Lime</i>	
LYCHEE MARTINI	15
<i>Ozeki Sake & Vodka with Lychee Juice</i>	
LEMON DROP MARTINI	16
<i>Absolut Citron, Lime Juice, Simple Syrup, Sour Mix and Sugar Rim</i>	
SAKE MARTINI	16
<i>Ozeki Sake & Effen Vodka Cucumber</i>	
MOSCOW MULE	16
<i>Ketel One, Ginger Beer, Soda Water and Lime Juice</i>	
FRENCH 75	17
<i>Sparkling Wine, Seagram Gin, Fresh Squeezed Lemonade & Lemon Twist</i>	
ESPRESSO MARTINI	17
<i>Shot of Espresso, Ketel One & Kahlua</i>	
CHOCOLATE MARTINI	18
<i>Ketel One, Kahlua, Baileys, Godiva and Chocolate Syrup</i>	
THE VOODOO	18
<i>Myers Dark Rum, Malibu, Bacardi Gold, Amaretto, Pineapple Juice, Grenadine and Fresh Lime</i>	
JAMES BOND MARTINI	18
<i>Bombay, Ketel One, Dry Vermouth and Blue Cheese Olives</i>	
OLD FASHIONED	19
<i>Woodford Reserve, Simple Syrup, Soda Water, Bitters, Orange Peel & Bourbon Infused Luxardo Cherry</i>	
SIDE CAR MARTINI	20
<i>Courvoisier, Grand Marnier, Sour Mix and Sugar Rim</i>	
THE BUTTERFLY	21
<i>Don Julio Reposado, Butterfly Pea Flower, Grenadine & Pineapple Juice</i>	
SPICY MARGARITA	21
<i>Don Julio Reposado, Jalapeño, Zing Zang Margarita Mix & Tajin Salt</i>	
ZENHATTAN	22
<i>Woodford Reserve, Zen Green Tea Liqueur, Sweet Vermouth & Bourbon Infused Luxardo Cherry</i>	

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>	12
Riesling, Eroica, <i>Washington</i>	15
Rosé, Château la Gordonne, <i>France</i>	13
Sauvignon Blanc, Haymaker, <i>New Zealand</i>	12
White Bordeaux, Sichel Sirius, <i>Fr</i>	14

RED BY THE BOTTLE

Red Blend, The Prisoner, <i>Napa, California</i>	105
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 and onions 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, 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) 24.50

Clean & crisp with a cucumber finish

SUMMERSTONE* (WA) 24.50

Meaty, 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

CLAMS & VINO 25

Fresh clams in basil & white wine sauce, served with garlic bread

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