

## **N.A / MOCKTAILS**

Virgin Bloody Mary	12
Virgin Margarita	12
Virgin Moscow Mule	12
Virgin Aperol Spritz	12
Virgin Cucumber Gimlet	13
Gosling Ginger Beer	7
Heineken 0.0	7

## **BEER**

Bud Light   Miller Lite	7
Corona	8
Heineken	8
Sapporo	8
Stella Artois	8
Asahi	8
Angry Orchard Cider	8
Guinness Stout	8
White Claw Black Cherry	8
Modelo	9
Revolution Anti-Hero	9
Lagunitas IPA	9
Little Sumpin' Sumpin'	9

## **SAKE/PLUM WINE**

Ozeki Hot	14
Haku Draft 300ml	16
Ozeki Nigori Unfiltered	19
Soaring Cloud Junmai Dai Ginjo	34
Asian Pear Sake	13gls   60btl
Plum Wine	12gls   55btl

## **VODKA 2oz**

Absolut	15
Belvedere	16
Ciroc	15
Effen Sour Apple   Black Cherry	15
Grey Goose	16
Ketel One	15
Titos	15

## **GIN 2oz**

Bombay Sapphire	15
Hendricks	16
Tanqueray	15

## **RUM 2oz**

Bacardi   Bacardi Gold	14
Captain Morgan	14
Malibu	14
Myers Dark	15

## **COGNAC 2oz**

Courvoisier	18
Remy Martin	21
Remy Martin XO	56
Hennessy	21
Hennessy XO	60
Martell Cordon Bleu	54

## **TEQUILA 2oz**

400 Conejos Mezcal	18
1800 Reposado	18
Avion Silver	18
Casamigos Blanco	18
Casamigos Anejo	22
Casamigos Reposado	20
Don Julio 1942	54
Don Julio Anejo	24
Don Julio Reposado	22
Patron Silver	18
Patron Extra Anejo	34

## **JAPANESE WHISKY 2oz**

Hakushu 12 Year	36
Hakushu 18 Year	80
Hibiki	25
Hibiki 17 Year	120
Nikka 17 Year	65
Nikka 21 Year	125
Yamazaki 12 Year	40
Yamazaki 18 Year	135

## **BOURBON/WHISKEY 2oz**

Basil Haydens	19
Bulleit	16
Bulleit Rye	16
Crown Royal	16
Jack Daniels	15
Jameson	15
Jameson Black Barrel	19
Jim Beam	15
Jim Beam Black Extra	19
Knob Creek	16
Knob Creek Rye	16
Makers Mark	16
Seagram's 7	15
Woodford Reserve	20

## **SCOTCH 2oz**

Balvenie 21 Year	95
Balvenie 30 Year	(1oz) 110
Chivas	16
Dewars	16
Glenlivet 12 Year	20
Glenlivet 18 Year	34
Glenlivet 21 Year	55
Glenlivet 25 Year	95
Glenmorangie 10 Year	18
Highland Park 12 Year	23
Johnnie Walker Black	18
Johnnie Walker Blue	60
Laphroaig 10 Year	23
Macallan 12 Year	24
Macallan 15 Year	38
Macallan 18 Year	68
Macallan 25 Year	(1oz) 240
Oban 14 Year	29

## **COCKTAILS**

<b>SOUTHERN BELLE MARTINI</b>	<b>16</b>
<i>Moscato, Peach Schnapps, Peach Nectar, Lime Juice &amp; Sugar Rim</i>	
<b>SPARKLING JELLO MARTINI</b>	<b>16</b>
<i>Peach Sparkling Ikezo Jello Sake and Maraschino Cherry</i>	
<b>TROPICAL BREEZE MARTINI</b>	<b>16</b>
<i>Malibu, Blue Pucker &amp; Pineapple Juice</i>	
<b>CARAMEL APPLE MARTINI</b>	<b>16</b>
<i>Effen Apple, Apple Pucker, Caramel &amp; Maraschino Cherry</i>	
<b>KEYLIME MARTINI</b>	<b>16</b>
<i>Absolut Vanilla, Whipped Cream, Pineapple Juice &amp; Lime</i>	
<b>LYCHEE MARTINI</b>	<b>16</b>
<i>Ozeki Sake &amp; Vodka with Lychee Juice</i>	
<b>LEMON DROP MARTINI</b>	<b>16</b>
<i>Absolut Citron, Lime Juice, Simple Syrup, Sour Mix and Sugar Rim</i>	
<b>SAKE MARTINI</b>	<b>18</b>
<i>Ozeki Sake &amp; Effen Vodka Cucumber</i>	
<b>MOSCOW MULE</b>	<b>18</b>
<i>Ketel One, Ginger Beer, Soda Water and Lime Juice</i>	
<b>FRENCH 75</b>	<b>18</b>
<i>Sparkling Wine, Seagram Gin, Fresh Squeezed Lemonade &amp; Lemon Twist</i>	
<b>ESPRESSO MARTINI</b>	<b>18</b>
<i>Shot of Espresso, Ketel One &amp; Kahlua</i>	
<b>CHOCOLATE MARTINI</b>	<b>20</b>
<i>Ketel One, Kahlua, Baileys, Godiva and Chocolate Syrup</i>	
<b>THE VOODOO</b>	<b>20</b>
<i>Myers Dark Rum, Malibu, Bacardi Gold, Amaretto, Pineapple Juice, Grenadine and Fresh Lime</i>	
<b>JAMES BOND MARTINI</b>	<b>20</b>
<i>Bombay, Ketel One, Dry Vermouth and Blue Cheese Olives</i>	
<b>OLD FASHIONED</b>	<b>21</b>
<i>Woodford Reserve, Simple Syrup, Soda Water, Bitters, Orange Peel &amp; Bourbon Infused Luxardo Cherry</i>	
<b>SIDE CAR MARTINI</b>	<b>22</b>
<i>Courvoisier, Grand Marnier, Sour Mix and Sugar Rim</i>	
<b>THE BUTTERFLY</b>	<b>23</b>
<i>Don Julio Reposado, Butterfly Pea Flower, Grenadine &amp; Pineapple Juice</i>	
<b>SPICY MARGARITA</b>	<b>23</b>
<i>Don Julio Reposado, Jalapeño, Zing Zang Margarita Mix &amp; Tajin Salt</i>	
<b>ZENHATTAN</b>	<b>24</b>
<i>Woodford Reserve, Zen Green Tea Liqueur, Sweet Vermouth &amp; Bourbon Infused Luxardo Cherry</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**

Moët & Chandon 187ml Split, <i>France</i>	27
Bollinger, <i>France</i>	160
Veuve Clicquot, <i>France</i>	120
Louis Roederer Rose, <i>France</i>	165
Dom Perignon, <i>France</i>	390
Louis Roederer Cristal, <i>France</i>	625

## **SPARKLING BY THE GLASS**

Sparkling Brut, Campo Viejo, <i>Spain</i>	13
Sparkling Rosé, Riondo, <i>Italy</i>	13
Moscato d'Asti, Umberto, <i>Italy</i>	13
Prosecco, Mionetto, <i>Italy</i>	13

## **RED BY THE GLASS** **CORAVIN**

Red Blend, Conundrum, <i>California</i>	16
Red Blend, The Prisoner, <i>California</i>	24
Cabernet, Josh, <i>California</i>	13
Chianti, Frescobaldi Castiglioni, <i>Italy</i>	15
Cotes du Rhone, E. Guigal, <i>France</i>	16
Malbec, Tamari Special Selection, <i>Argentina</i>	13
Merlot, J. Lohr, <i>California</i>	13
Pinot Noir, Precarious, <i>Oregon</i>	14
Pinot Noir, Sea Sun by Caymus, <i>California</i>	18
Rè mole, Frescobaldi Toscana Rosso, <i>Italy</i>	13
Zinfandel, Joel Gott, <i>California</i>	16

## **WHITE BY THE GLASS**

Albarino, Ethereo, <i>Spain</i>	15
Blanc de Noir, Paul Anheuser, <i>Germany</i>	14
Chablis, La Chablisienne, <i>France</i>	23
Chardonnay, Castiglion Del Bosco, <i>Italy</i>	14
Chardonnay, Black Stallion, <i>Napa, California</i>	16
Pinot Grigio, Barone Fini, <i>Italy</i>	13
Riesling, Eroica, <i>Washington</i>	16
Rosé, Le Charmel Rose de Provence, <i>France</i>	14
Sauvignon Blanc, Haymaker, <i>New Zealand</i>	13
White Bordeaux, Sichel Sirius, <i>Fr</i>	15

## **RED BY THE BOTTLE**

Red Blend, The Prisoner, <i>Napa, California</i>	110
Meritage, Opus One, 375ml <i>Napa, California</i>	330
Meritage, Opus One, <i>Napa, California</i>	600
Cabernet Sauvignon, Napa Cut, <i>Napa, California</i>	95
Cabernet Sauvignon, Faust, <i>Napa, California</i>	135
Cabernet Sauvignon, Silver Oak, <i>Napa, California</i>	310
Cabernet Sauvignon, Special Selection Caymus <i>Napa, California</i>	435
Chianti, Frescobaldi Castiglioni, <i>Italy</i>	70
Cotes du Rhone, E. Guigal, <i>France</i>	75
Malbec, Salentein Reserve, <i>Argentina</i>	70
Malbec, Red Schooner Voyage 11, <i>Argentina</i>	110
Merlot, Rutherford, <i>Napa, California</i>	85
Merlot, Emmolo, <i>Napa, California</i>	115
Pinot Noir, Precarious, <i>Oregon</i>	65
Pinot Noir, Sea Sun by Caymus, <i>California</i>	85
Pinot Noir, Rochioli, <i>California</i>	165
Shiraz, Layer Cake, <i>South Australia</i>	70
Zinfandel, Joel Gott, <i>California</i>	75

## **WHITE BY THE BOTTLE**

Albarino, Ethereo, <i>Spain</i>	70
Blanc de Noir, Paul Anheuser, <i>Germany</i>	65
Chablis, La Chablisienne, <i>France</i>	110
Chardonnay, Argyle, <i>Oregon</i>	70
Chardonnay, Black Stallion, <i>California</i>	75
Chardonnay, Daou, <i>California</i>	80
Chardonnay, Enroute Brumaire, <i>California</i>	100
Pinot Grigio, Cantina Zaccagnini, <i>Italy</i>	65
Pinot Grigio, Livio Felluga, <i>Italy</i>	80
Riesling, Eroica, <i>Washington</i>	75
Rosé, Le Charmel Rose de Provence, <i>France</i>	65
Rosé, Château d'Esclans Garrus, <i>France</i>	165
Sauvignon Blanc, Wither Hills, <i>New Zealand</i>	65
Sauvignon Blanc, Cloudy Bay, <i>New Zealand</i>	90
White Bordeaux, Sichel Sirius, <i>France</i>	70

## **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\* 23**

*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) 23**

*Medium and mildly briny*

### **DELAWARE BAY\* (NJ) 23**

*Large & meaty*

### **NAKED COWBOYS\* (NY) 23**

*Firm, refreshing & savory*

### **TATSU\* (WA) 25**

*Briny with a ripe melon flavor*

### **KUMAMOTO\* (WA) 26**

*Small, buttery, sweet with honeydew finish*

### **ALASKAN GEM\* (AK) 26**

*Plump, crisp with cucumber 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 21**

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

### **MEDITERRANEAN MUSSELS 24** 🌶️

*Chilean mussels, spicy marinara sauce & garlic bread*

### **CEVICHE 19**

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

### **TIGER KING SHRIMP 24**

*1 colossal shrimp roasted with sea salt & seasonings*

### **IMPERIAL CRAB CAKE 25**

*Super lump crab meat seasoned and baked*

### **LOBSTER ROLL 33**

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

---

## **SOUPS & SALADS**

### **NEW ENGLAND CLAM CHOWDER 9 cup or 17 bowl**

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

### **GUMBOLAYA 19** 🌶️

*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, balsamic vinaigrette or ranch*

### **CAESAR SALAD 14**

*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 12**

**SALMON\* 12**

**SUPER WHITE TUNA\* 12**

**YELLOW TAIL\* 12**

**UNAGI\* 13**

**BIGEYE TUNA\* 13**

**SCALLOP\* 14**

**SASHIMI APPETIZER\* 36**

*One piece of Bigeye tuna, salmon, unagi, yellowtail, 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 & lime juices*

**BLACKHAWKS\* 22** 🌶️

*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\* 27** 🌶️

*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 35**

*Blue crab, cucumber, avocado & grilled filet mignon*

## **PRIME STEAKS & CHOPS**

**PRIME N.Y. STRIP\*\* 65** 12oz Dry Aged 30 Days

**PRIME FILET MIGNON\*\* 68** 10oz Center Cut

**PRIME RIBEYE\*\* 79** 20oz Bone-In

**A5 WAGYU FILET\*\* 4oz - 128 | 8oz - 256**  
*Kagoshima, Japan*

**PORK CHOP 49** 12oz Bone-In Dry Aged 14 Days  
*Grilled and topped with garlic butter sauce*

**LAMB CHOPS\*\* 62**

*Grilled and topped with red wine reduction sauce*

## **ENTREES** a la carte

**CHICKEN TERIYAKI 34**

*Grilled and topped with house-made teriyaki sauce*

**SCOTTISH SALMON 35**

*Grilled & topped with zesty mint & basil sauce*

**GRILLED PRAWNS 36**

*Jumbo shrimps seasoned & served with drawn butter*

**CHILEAN SEA BASS 40**

*8oz blackened or roasted with savory citrus marinade*

**HAWAIIAN AHI TUNA\*\* 42**

*Bigeye tuna crusted with sesame seasonings & seared*

**CHESAPEAKE BAY SCALLOPS 42**

*Jumbo scallops seared & topped with garlic butter*

**SEAFOOD PASTA 45**

*Linguini with shrimps, scallops, calamari, clams, mussels & basil in red marinara or white wine sauce*

**SNOW CRAB LEGS 48**

*One pound served with drawn butter*

**CAJUN SEAFOOD BOIL 50** 🌶️

*½ lb Snow crab legs, clams, mussels, and jumbo shrimps boiled in beer and Cajun spices*

**TWIN LOBSTER TAILS 88**

*Two 8oz. grilled & served with drawn butter*

**SURF & TURF\*\* 100**

*8oz Filet Mignon & lobster tail served with drawn butter*

**PRIME ALASKAN KING CRAB LEGS 139**

*1lb Red King Crab legs served split with drawn butter*

## **VEGETABLES & SIDES**

**STEAMED WHITE RICE 4**

**GARLIC BREAD 9**

**STEAMED BROCOLLI 12**

**WASABI MASHED POTATOES 13**

**SAUTÉED BABY SPINACH WITH GARLIC 13**

**GRILLED ASPARAGUS 14**

**SAUTÉED MUSHROOM WITH SAKE 14**

**SAUTÉED BROCCOLINI WITH GARLIC 15**

**TRUFFLE FRIES WITH PARMESAN CHEESE 17**

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.





CHICAGO **OYSTER** HOUSE  
PRIME SEAFOOD & STEAKS