

<u>N.A / MOCKTAILS</u>	
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

<u>BEER</u>	
Bud Light Miller Lite	7
Miller Lite	7
Asahi	8
Angry Orchard Cider	8
Corona	8
Heineken	8
Sapporo	8
Stella Artois	8
White Claw Black Cherry	8
Yuengling	8
Modelo	9
Revolution Anti-Hero	9
Lagunitas IPA	9
Little Sumpin’ Sumpin’	9

<u>SAKE/PLUM WINE</u>	
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

<u>VODKA 2oz</u>	
Absolut	15
Ciroc	15
Belvedere	16
Effen Sour Apple Black Cherry	15
Grey Goose	16
Ketel One	15
Titos	15

<u>GIN 2oz</u>	
Bombay Sapphire	15
Hendricks	16
Tanqueray	15

<u>RUM 2oz</u>	
Bacardi Bacardi Gold	14
Captain Morgan	14
Malibu	14
Myers Dark	15

<u>COGNAC 2oz</u>	
Courvoisier	18
Remy Martin	21
Remy Martin XO	56
Hennessy	21
Hennessy XO	60
Martell Cordon Bleu	54

<u>TEQUILA 2oz</u>	
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

<u>JAPANESE WHISKY 2oz</u>	
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

<u>BOURBON/WHISKEY 2oz</u>	
Basil Haydens	19
Blanton’s	42
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

<u>SCOTCH 2oz</u>	
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

<u>COCKTAILS</u>	
SOUTHERN BELLE MARTINI	16
<i>Moscato, Peach Schnapps, Peach Nectar, Roses Lime & Sugar Rim</i>	
SPARKLING JELLO MARTINI	16
<i>Peach Sparkling Jello Sake and Cherry</i>	
TROPICAL BREEZE MARTINI	16
<i>Malibu, Blue Pucker & Pineapple Juice</i>	
CARAMEL APPLE MARTINI	16
<i>Effen Apple Vodka, Apple Pucker, Caramel & Cherry</i>	
KEYLIME MARTINI	16
<i>Absolut Vanilla Vodka, Roses Lime, Pineapple Juice & Whipped Cream</i>	

LEMON DROP MARTINI	16
<i>Absolut Citron Vodka, Simple Syrup, Roses Lime, Sour Mix & Sugar Rim</i>	

APEROL SPRITZ	16
<i>Aperol Spritz, Prosecco & Club Soda</i>	

LYCHEE MARTINI	17
<i>Ozeki Sake & Vodka with Lychee Juice</i>	

MOSCOW MULE	18
<i>Ketel One Vodka, Ginger Beer, Soda Water and Roses Lime</i>	

FRENCH 75	18
<i>Sparkling Wine, Seagram Gin, Fresh Squeezed Lemonade & Lemon Twist</i>	

ESPRESSO MARTINI	18
<i>Espresso, Ketel One Vodka & Kahlua</i>	

SAKE MARTINI	18
<i>Ozeki Sake & Effen Vodka Cucumber</i>	

THE PURPLE SEA	19
<i>Bombay Gin, Butterfly Pea Flower, Simple Syrup, Roses Lime, Club Soda & Cucumber</i>	

CHOCOLATE MARTINI	20
<i>Ketel One Vodka, Kahlua, Baileys, Godiva Liqueur & Chocolate Syrup</i>	

THE VOODOO	20
<i>Myers Dark Rum, Malibu, Bacardi Gold, Amaretto, Pineapple Juice and Grenadine</i>	

JAMES BOND MARTINI	20
<i>Bombay Gin, Ketel One Vodka, Dry Vermouth & Blue Cheese Olives</i>	

OLD FASHIONED	21
<i>Woodford Reserve, Simple Syrup, Soda Water, Bitters, Orange Peel and Bourbon Infused Luxardo Cherry</i>	

SIDE CAR MARTINI	22
<i>Courvoisier, Grand Marnier, Sour Mix and Sugar Rim</i>	

THE BUTTERFLY	23
<i>Don Julio Reposado, Butterfly Pea Flower, Grenadine & Pineapple Juice</i>	

MARGARITA	23
<i>Don Julio Reposado, Margarita Mix, Sour Mix and Tajin Salt</i>	

ZENHATTAN	24
<i>Woodford Reserve, Green Tea Liqueur, Sweet Vermouth & Bourbon Infused Luxardo Cherry</i>	

CHAMPAGNE

Moët & Chandon 187ml Split, <i>France</i>	29
Bollinger, <i>France</i>	160
Veuve Clicquot, <i>France</i>	125
Louis Roederer Rose, <i>France</i>	180
Dom Perignon, <i>France</i>	495
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
Rèmole, 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>	17
Rosé, Le Charmel Rose de Provence, <i>France</i>	15
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>	400
Meritage, Opus One, <i>Napa, California</i>	795
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>	375
Cabernet Sauvignon, Special Selection Caymus <i>Napa, California</i>	450
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>	120
Pinot Noir, Precarious, <i>Oregon</i>	65
Pinot Noir, Sea Sun by Caymus, <i>California</i>	85
Pinot Noir, Rochioli, <i>California</i>	170
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>	115
Pinot Grigio, Cantina Zaccagnini, <i>Italy</i>	65
Pinot Grigio, Livio Felluga, <i>Italy</i>	85
Riesling, Eroica, <i>Washington</i>	80
Rosé, Le Charmel Rose de Provence, <i>France</i>	70
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

3 complimentary split checks per party. Additional split checks will incur a \$3 fee for every check.
A 20% Service Charge will be applied to all party sizes. \$45 Wine Corkage Fee - Limit 1 bottle per party.

RAW BAR*

THE PACIFIC TOWER* 310

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* 24

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

TUNA POKE* 24 🌶️

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

HAMACHI CARPACCIO* 24

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

DIAMONDS IN THE ROUGH* 22

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

NAKED COWBOYS* (NY) 23

Firm, refreshing & savory

DELAWARE BAY* (NJ) 24

Large & meaty

WELLFLEET* (MA) 24

Medium salinity, plump, crisp & clean finish

MALPEQUE* (P.E.I) 25

Briny & sweet with a crisp lettuce flavor

KUMAMOTO* (WA) 26

Small, buttery, sweet with honeydew finish

GRILLED OYSTERS 3 pieces/order

C.O.H 16 garlic, cilantro and cheese

ICHI 16 jalapeño, scallions, ginger and zesty soy

FIRECRACKER 16 spices, herbs and lime juice

ROCKEFELLER 16 spinach and cheese

DYNAMITE 22 shrimp, scallop, scallion, spicy mayo, Cajun spices & tobiko

GRILLED COMBO 43

2 coh, 2 ichi, 2 firecrackers & 2 rockefeller

STARTERS

SOUTHERN FRIED OYSTERS 24

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

SPICY EDAMAME 12 🌶️

Steamed soybeans, chili oil, soy sauce & sesame seeds

SPRING ROLLS 16

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

SHRIMP COCKTAIL 21

4 jumbo chilled shrimps served with cocktail sauce

GRILLED OR FRIED CALAMARI 23

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

CEVICHE 22

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

TIGER KING SHRIMP 26

1 colossal shrimp roasted with sea salt & seasonings

IMPERIAL CRAB CAKE 26

4oz lump crab meat seasoned and baked

LOBSTER ROLL 36

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

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 10 cup or 18 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 16

Green leaf lettuce, carrot, cucumber, broccoli, avocado, cabbage and tomato with house miso ginger dressing, balsamic vinaigrette or ranch

CAESAR SALAD 15

Romaine lettuce, croutons and parmesan cheese

SEAWEED SALAD 13

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* 37
One piece of Bigeye tuna, salmon, unagi, yellowtail, shrimp and scallop

SUSHI ROLLS

- VOLCANO 20
Shrimp tempura, avocado, tempura crunch, topped with spicy sweet mayo
- TUNA SUPREME* 22
Bigeye tuna, super white tuna, cucumber, avocado, spicy radish and ponzu sauce
- SAHARA* 23 🌶️
Bigeye tuna, yellowtail, masago, jalapeño pepper, avocado, cilantro, spicy sesame oil & lime juices
- BLACKHAWKS* 23 🌶️
Bigeye tuna, salmon, cilantro, cucumber topped with spicy sauce & masago
- BENGAL TIGER 25
Shrimp tempura, cucumber, topped with unagi, avocado, spicy mayo & unagi sauce
- PHOENIX 26
Unagi, tempura crunch, topped with shrimp, wasabi mayo and masago
- CHICAGO* 27
Bigeye tuna, salmon, yellowtail, cucumber, avocado, topped with spicy mayo sauce
- THE FIESTA* 28 🌶️
Blue crab, grilled asparagus, cucumber, topped with seared salmon, guacamole, cilantro, sriracha & salsa
- ROCK N’ ROLL* 28
Blue crab, shrimp tempura & spicy tuna topped with raw scallops, wasabi mayo & teriyaki sauce
- RAINBOW* 28
Spicy tuna & cucumber, topped with salmon, bigeye tuna, yellowtail & shrimp
- THE PEARL* 29 🌶️
Bigeye tuna, avocado, cucumber, cilantro, topped with seared yellowtail, jalapeno pepper, tobiko, sriracha and ponzu sauce
- HIGH ROLLER MAKI 36
Blue crab, cucumber, avocado & grilled filet mignon

PRIME STEAKS & CHOPS

- PRIME N.Y. STRIP** 69 *12oz Dry Aged 30 Days*
- PRIME FILET MIGNON** 72 *10oz Center Cut*
- PRIME RIBEYE** 82 *20oz Bone-In*
- A5 WAGYU FILET** 4oz - 130 | 8oz – 260
Kagoshima, Japan
- PORK CHOP 52 *14oz Bone-In Dry Aged 14 Days*
Grilled and topped with garlic butter sauce
- LAMB CHOPS** 65
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 36
Grilled & topped with zesty mint & basil sauce
- GRILLED PRAWNS 37
Jumbo shrimps seasoned & served with drawn butter
- CHILEAN SEA BASS 44
8oz blackened or roasted with savory citrus marinade
- HAWAIIAN AHI TUNA** 44
Bigeye tuna crusted with sesame seasonings & seared
- CHESAPEAKE BAY SCALLOPS 45
Jumbo scallops seared & topped with garlic butter
- SEAFOOD PASTA 46
Linguini with shrimps, scallops, calamari, clams, mussels & basil in red marinara or white wine sauce
- SNOW CRAB LEGS 50
One pound served with drawn butter
- CAJUN SEAFOOD BOIL 52 🌶️
½ lb Snow crab legs, clams, mussels, and jumbo shrimps boiled in beer and Cajun spices
- TWIN LOBSTER TAILS 90
Two 8oz. grilled & served with drawn butter
- SURF & TURF** 100
8oz Filet Mignon & lobster tail served with drawn butter
- PRIME ALASKAN KING CRAB LEGS 160
1lb Red King Crab legs served split with drawn butter

VEGETABLES & SIDES

- STEAMED WHITE RICE 5
- GARLIC BREAD 9
- STEAMED BROCOLLI 13
- WASABI MASHED POTATOES 14
- SAUTÉED BABY SPINACH WITH GARLIC 14
- GRILLED ASPARAGUS 15
- SAUTÉED MUSHROOM WITH SAKE 15
- SAUTÉED BROCCOLINI WITH GARLIC 15
- TRUFFLE FRIES WITH PARMESAN CHEESE 18

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CHICAGO **OYSTER** HOUSE
PRIME SEAFOOD & STEAKS