

# Oysters @ Raw Bar

## Fresh Oysters \*<sub>6pcs</sub>

### **BLUE POINT\* (CT) 23**

*Medium and mildly briny*

### **DELAWARE BAY\* (NJ) 24**

*Large & meaty*

### **MOON SHOAL\* (MA) 25**

*Briny with buttery & sweet cream finish*

### **ACADIAN PEARL\* (N.B.) 25**

*Briny with clean finish*

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

*Crisp with cucumber finish*

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

*Small, buttery, sweet with honeydew finish*

### **DOZEN MIXED 50**

*2 blue point, 2 delaware bay, 2 moon shoal, 2 acadian pearl, 2 alaskan gem and 2 kumamoto*

## Raw Bar\*

### **THE PACIFIC TOWER\* 340**

*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\* 25**

*Seared salmon topped with citrus soy, ginger, scallions and tobiko*

### **TUNA POKE\* 25**

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

### **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 + 8*

## Grilled Oysters <sub>3pcs</sub>

**C.O.H 16** *garlic, cilantro and cheese*

**ICHI 16** *jalapeño, scallions, ginger & soy*

**FIRECRACKER 16** *spices, herbs and lime juice*

**ROCKEFELLER 17** *spinach & cheese*

**DYNAMITE 24**  *shrimp, scallion, scallop, spicy mayo, Cajun spices & tobiko*

### **COMBO PLATTER 58**

*2 coh, 2 ichi, 2 firecrackers, 2 rockefeller and 2 dynamite*

## Starters

### **SOUTHERN FRIED OYSTERS 24**

*Battered with Southern spices & deep fried*

### **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**

*Chilled shrimps served with cocktail sauce*

### **FRIED or GRILLED CALAMARI 23**

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

### **CEVICHE 23**

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

### **IMPERIAL CRAB CAKE 26**

*4oz lump crab meat seasoned and baked*

### **LOBSTER ROLL 39**

*Succulent tail meat served Connecticut style, with warm butter, toasted bun and fries*

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## Soups & Salads

### **NEW ENGLAND CLAM CHOWDER**

**10 cup | 18 bowl**

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

### **GUMBOLAYA 19** 🌶️

*Slow cooked brown roux sprinkled with thyme, tomato, onion, garlic, celery, green bell pepper, paprika, okra, chicken, andouille pork sausage, rice, mussels & shrimp*

### **LOBSTER BISQUE 25**

*Creamy, sherry and Maine lobster tail meat*

### **GARDEN SALAD 16**

*Green leaf lettuce, carrot, cucumber, broccoli, avocado, cabbage and tomato.*

*Choice of dressing: 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*

## Sushi & Sashimi 2 pieces/order

### **SHRIMP 12**

### **SALMON\* 12**

### **SUPER WHITE TUNA\* 12**

### **YELLOW TAIL\* 12**

### **UNAGI\* 13**

### **BIGEYE TUNA\* 13**

### **SCALLOP\* 14**

### **HAMACHI CARPACCIO\* 24**

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

### **SASHIMI APPETIZER\* 37**

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

## Specialty 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 and 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 39**

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

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# Prime Seafood & Steaks

## From the Sea

### **SCOTTISH SALMON 36**

*Grilled with zesty mint & basil sauce*

### **CHILEAN SEA BASS 45**

*8oz blackened or roasted with savory citrus marinade*

### **FRESH BIGEYE TUNA \* 45**

*Choice of Hawaiian Ahi: crusted with sesame seasoning, seared & served with wasabi soy or Tuna Tataki: seared, sliced and served with citrus chili 🌶️*

### **CHESAPEAKE BAY SCALLOPS 45**

*Seared & topped with garlic butter*

### **SEAFOOD PASTA 47**

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

### **SNOW CRAB LEGS 50**

*One pound served with drawn butter*

### **COLOSSAL TIGER SHRIMPS 52**

*Roasted with sea salt & seasonings*

### **CAJUN SEAFOOD BOIL 55 🌶️**

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

### **TWIN LOBSTER TAILS 90**

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

### **KING CRAB LEGS 180**

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

## From the Land\*\*

### **PRIME N.Y. STRIP\*\* 70**

*12oz Dry Aged 30 Days*

### **PRIME FILET MIGNON\*\* 74**

*10oz Center Cut*

### **PRIME RIBEYE\*\* 85**

*20oz Bone-In*

### **A5 WAGYU FILET\*\***

*4oz - 130 | 8oz - 260*

*Kagoshima, Japan*

### **PORK CHOP\*\* 54**

*14oz Bone-In Dry Aged 14 Days*

*Grilled & topped with garlic butter sauce*

### **LAMB CHOPS\*\* 68**

*Grilled & topped with red wine reduction sauce*

### **CHICKEN TERIYAKI 35**

*Grilled with house-made teriyaki sauce*

## Surf & Turf\*\*

### **TIGER SHRIMP + NY STRIP 95**

*Colossal Shrimp + 12oz Prime Dry Aged Strip*

### **LOBSTER + FILET MIGNON 105**

*Lobster Tail + 8oz Filet Mignon*

### **KING CRAB + RIBEYE 175**

*½ lb Red King Crab Legs + 20oz Prime Ribeye*

## Vegetables & Sides

### **STEAMED WHITE RICE 5**

### **STEAMED BROCCOLI 14**

### **SAUTÉED BABY SPINACH WITH GARLIC 14**

### **SAUTÉED BROCCOLINI WITH GARLIC 15**

### **TRUFFLE FRIES WITH PARMESAN CHEESE 18**

### **GARLIC BREAD 9**

### **GARLIC MASHED POTATOES 14**

### **GRILLED ASPARAGUS 15**

### **SAUTÉED MUSHROOM WITH SAKE 15**

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CHICAGO **OYSTER** HOUSE  
PRIME SEAFOOD & STEAKS

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