

FISHTAIL

BY DAVID BURKE

LATE NIGHT MENU

CLASSIC RAW BAR

East Coast Oysters	3/piece
West Coast Oysters	3/piece
3 East Coast & 3 West Coast	6 pc/15.50; 12 pc /29
Little Neck Clams	1.25/piece
Stone Crab – Fla.	9.50/piece
Lobster Cocktail	
½ pound	10
1 pound	20
Shrimp Cocktail	
Head Off, U-10	3 pc/14; 4 pc/16
French Sea Snails (Bulots)	8
Santa Barbara Sea Urchin	Market

THE FISHTAIL TOWERS

Cocktail Collection	26
<i>½ lobster, 1 stone crab, 2 shrimp, mussels</i>	
Shellfish Tower (for two)	32
<i>½ lobster, 1 stone crab, 2 shrimp, 2 oysters, 2 clams, mussels and bulots</i>	
Shellfish Tower (for four)	62
<i>1 lobster, 2 stone crabs, 4 shrimp, 4 oysters, 4 clams, mussels and bulots</i>	

SMALL PLATES

Big Eye Tuna Sashimi	12	Tempura Calamari & Tempura Oysters	12
<i>chicken little vinaigrette, capers and picholine olives</i>		<i>sweet chili dipping sauce</i>	
Hamachi Sashimi	12	Crab Salad Tacos (2)	11
<i>sea urchin and shisito pepper</i>		<i>old bay and cumin seed</i>	
Kindai Tuna Sashimi	35	Tuna Tartare Tacos (2)	11
<i>pickled honshimeji mushrooms, sour cherry and soy</i>		<i>with pineapple and macadamia nuts</i>	
<i>(Sustainably Aquacultured Blue Fin Tuna)</i>		Hamachi Tacos (2)	11
Taylor Bay Scallop Ceviche	12	<i>with avocado and masago caviar</i>	
<i>& Baby Shrimp Cocktail</i>		One of Each Tacos (3)	14
<i>grapefruit, avocado and tomato-lime</i>			

SNACKS

The Organic “Wedge”	12	55- Day Dry Aged Ribeye	39
<i>tomatoes, pecans and blue cheese “ranch”</i>		<i>(Chicago Magazine: Chicago’s Best Steak ’08)</i>	
Dry Roasted Angry Wings	10	Grilled Cheese	12
Angry Mussels	10	<i>robiola, chorizo and caramelized onion</i>	
Angry Shrimp	15	Clam, Bacon & Arugula Pizza	16
Combination of all Three	19	Margarita Pizza	14
Rice Crispy Crabcake	15	Chorizo & Caramelized Onion Pizza	15
<i>peppadew chutney and cumin citrus glaze</i>		Crab & Oyster Po’ Boy Slider	15
Prime Sirloin Burger with Fries	12.95		
<i>fries and cheese</i>			
Burger “Royale”	15		
<i>bacon and cheese</i>			

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