

FISHTAIL

BY DAVID BURKE

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/pc; 6 pc/12; 12 pc/29
Stone Crab – Fla.	8.50/piece
Lobster	
½ pound	10
1 pound	20
Shrimp	
Head Off, U-10	3 pc/15; 4 pc/18
French Sea Snails (Bulots)	8

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 Taquito (2)	11
<i>sea urchin and shisito pepper</i>		<i>old bay and cumin seed</i>	
Kindai Tuna Sashimi	45	Tuna Tartare Taquito (2)	11
<i>pickled honshimeji mushrooms, sour cherry and soy</i>		<i>with pineapple and macadamia nuts</i>	
(The Finest Japanese Blue Fin Tuna)		Hamachi Taquito (2)	11
Taylor Bay Scallop Ceviche	10	<i>with avocado and masago caviar</i>	
& Baby Shrimp Cocktail		One of Each Taquito (3)	14
<i>grapefruit, avocado and tomato-lime</i>			

SOUPS, SALADS & APPETIZERS

Lobster Wonton Soup	14	Laughing Bird Shrimp	16
<i>honshimeji mushrooms, bok choy and lemongrass</i>		<i>sea urchin risotto</i>	
Original Caesar Salad	12	Dry Roasted Angry Mussels	11
<i>prepared classically</i>		<i>chili oil, basil and lemon</i>	
The Organic “Wedge”	12	Shrimp Dumplings & Sea Scallop	14
<i>tomatoes, pecans and blue cheese “ranch”</i>		<i>daikon kimchi and cilantro oil</i>	
Warm Octopus Salad	13	Rice Crispy Crabcake	15
<i>coco bean puree, piquillo peppers and arugula</i>		<i>peppadew chutney and cumin citrus glaze</i>	
Lobster B.L.T. Salad	18	Soft Shell Snails	12
<i>avocado, candied bacon, tomato and grapefruit vinaigrette</i>		<i>tomato, garlic and fisherman’s toast</i>	
Foie Gras, Prawn & Chicken Terrine	17		
<i>pickled beet salad</i>			

TODAY'S WHOLE FISH & SIMPLE FISH

Roasted Black Bass (for Two)	26/lb
Roasted Red Snapper (for Two)	26/lb
Roasted Halibut on the Bone (for One or for Two)	29/lb
Roasted Branzino with Caper Herb Vinaigrette (for One)	29
Steamed or Roasted Maine Lobster (2 lb or 3 lb)	25/lb
Seared Wild Salmon with Lentils	21
Swordfish "Steak Frites" and Maitre d'Hôtel Butter	23
Swordfish Steak "Rossini"	36
<i>roasted shallot polenta and sautéed foie gras</i>	
Calamari "Mac & Cheese"	20
<i>grilled calamari skewer</i>	

FISH TOP HATS

garnishes and sauces for simple & whole fish

Warm Artichoke Barigoule	Lobster Ragout Minestrone	Laughing Bird Shrimp Scampi
Garlicky Clams & Chorizo	Gnocchi & Wild Mushrooms	
	8, each	

FISHTAILS

Monkfish Tail "Paella"	34
<i>couscous pearls, chorizo, clams, mussels and shrimp</i>	
Maine Lobster Tail Carbonara	36
<i>english peas, oven dried tomato, prosciutto and caviar</i>	
Oven Roasted Cod Tail	29
<i>corn broth, butternut squash ravioli and brussels sprouts</i>	
Giant Grilled Prawn Tails	39
<i>basil, lemon and piquillo peppers</i>	
Pan Seared Halibut T-Bone	36
<i>artichoke flan, romaine leaves and bacon-tomato jus</i>	
Dover Sole	40
<i>candied grapefruit, cauliflower and brown butter vinaigrette</i>	

TURFS

55 Day Dry Aged Ribeye	55
<i>(Chicago Magazine; Chicago's Best Steak '08)</i>	
Braised Lamb Shank	29
<i>white bean "cassoulet"</i>	
Seawater-Brined Organic Chicken	27
<i>root vegetables</i>	
Niman Ranch Pork Chop	29
<i>garlicky clams and pea shoots</i>	

SIDES 6.50, each
or 3 for 15.00

Shrimp Home Fries	Wild Mushrooms
Whipped Potatoes	Water Spinach
Cauliflower Brulée	Crispy Artichokes
Steamed Vegetable	Tomato Couscous
	French Fries

EXECUTIVE CHEF, ERIC HARA

Pre-order our signature dessert, the Fishtail "Can 'O Cake," a chocolate molten cake, for the table.