

# 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/piece
Stone Crab – Fla.	8.50/piece
Lobster Cocktail	
½ pound	10
1 pound	20
Shrimp Cocktail	
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 Tacos (2)	11
<i>sea urchin and shisito pepper</i>		<i>old bay and cumin seed</i>	
Kindai Tuna Sashimi	45	Tuna Tartare Tacos (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 Tacos (2)	11
Taylor Bay Scallop Ceviche	10	<i>with avocado and masago caviar</i>	
& Baby Shrimp Cocktail		One of Each Tacos (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	10
<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	26/lb
Roasted Red Snapper	26/lb
Roasted Branzino with Caper Herb Vinaigrette	29
Steamed or Roasted Maine Lobster (2 lb or 3 lb)	25/lb
Seared Salmon with Lentils	21
Swordfish "Steak Frites" and Maitre d'Hôtel Butter	23
Swordfish Steak "Rossini" <i>roasted shallot polenta and sautéed foie gras</i>	36
Calamari "Mac & Cheese" <i>grilled calamari skewer</i>	20

**FISH TOP HATS**

*garnishes and sauces for simple & whole fish*

Warm Artichoke Barigoule  
Garlicky Clams & Chorizo

Lobster Ragout Minestrone  
Gnocchi & Wild Mushrooms  
8, each

Shrimp & Leek Fondue

**FISHTAILS**

Monkfish Tail "Paella" <i>couscous pearls, chorizo, clams, mussels and shrimp</i>	34
Maine Lobster Tail Carbonara <i>english peas, oven dried tomato, prosciutto and caviar</i>	36
Oven Roasted Cod Tail <i>corn broth, butternut squash ravioli and brussels sprouts</i>	29
Giant Grilled Prawn Tails <i>basil, lemon and piquillo peppers</i>	39
Dayboat Sea Scallops <i>laughing bird shrimp hash and quail egg</i>	28
Dover Sole <i>candied grapefruit, cauliflower and brown butter vinaigrette</i>	40

**TURFS**

55 Day Dry Aged Ribeye (Chicago Magazine; Chicago's Best Steak '08)	55
Braised Lamb Shank <i>white bean "cassoulet"</i>	29
Seawater-Brined Organic Chicken <i>root vegetables</i>	27

**SIDES** 6.50, each  
or 3 for 15.00

Shrimp Home Fries	Wild Mushrooms
Whipped Potatoes	Garlicky Spinach
Cauliflower Brulée	Crispy Artichokes
French Fries "Persillade"	

EXECUTIVE CHEF, ERIC HARA

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