

First Course

KING CRAB CUSTARD asparagus, lettuce, sherry	16
JUNGLE CURRY MUSSELS eggplant, cilantro, basil	15
LUMP CRABCAKE brandy mustard, pickle salad	17
CRISP PORK BELLY & SNAILS leek, goat cheese vinaigrette	14
OCTOPUS A LA PLANCHA	16
SEARED SCALLOPS braised endive, spring pea broth	13
HOUSE SMOKED TROUT lemon crème fraîche, caviar	13
GE GOKI king crab knuckle, ginger, sesame	23
LOBSTERCARGOT (Chicago Cut) lobster tail, garlic butter, havarti, crostini	29

Crudo

HAMACHI umeboshi, basil, bird pepper	14	SALMON tomato, caper, calabrian, chili oil	10
SCALLOP grapefruit, olive oil, burnt toast	11	TUNA TARTARE charred melon, sudashi, cilantro	14
WHITE TUNA charred onion, fennel frond, fennel pollen	14	SPANISH MACKEREL black garlic, pickled onion	12

Ocean Charcuterie 24

BBQ EEL AND FOIE GRAS TERRINE, SEAFOOD SAUSAGE, BRANDADE, SMOKED SABLEFISH "HAM STYLE", MUSTARD, EEL BBQ, FENNEL MOSTARDE, PERSILLADE

Shellfish & Crustaceans

OYSTERS WEST COAST 6PC	19
OYSTERS EAST COAST 6PC	18
CHILLED MAINE LOBSTER seasonal accoutrements	35
SHRIMP COCKTAIL	21

SHELLFISH TOWERS

CHATEAU \$30 PER PERSON
ALASKAN KING CRAB, TRISTAN LOBSTER TAIL, OYSTERS, SHRIMP COCKTAIL, SALMON TARTARE

THE AMALFI COAST \$275

18 OYSTERS, CHILLED 2 LB LOBSTER, 1 LB KING CRAB LEGS, 6 POACHED SHRIMP,

18 POACHED MUSSELS, 6 GRILLED PRAWNS, CEVICHE, SALAD, CRUDO

accoutrements: sudashi sorbet, seasonal mignonette, tamarind cocktail, horseradish mustard, umeboshi juice

Entrees

ROASTED DUCK BREAST crisp leg confit, blueberry tart	28	SEARED BIGEYE TUNA bok choy, black sesame emulsion, orange zest ponzu	39
FARM RAISED CHICKEN foie gras, mushroom, orange, chicken jus	25	FAROE ISLAND SALMON toasted grain, horseradish vinaigrette	26
SQUID INK TAGLIOLINI octopus ragout, tomato, basil	22	LAKE SUPERIOR WHITEFISH charred fennel, cipollini, pernod vinaigrette	22
PACCHERI clams, nduja, black garlic, white wine	23	SWORDFISH AU POIVRE caviar, compound butter	33
		HALIBUT spring ragout, uni butter	35

Soups & Salads

ROASTED CORN SOUP lobster, chive	8
CLAM CHOWDER	8
KALE CAESAR anchovy, crouton, grana padano	11
DAILY GREENS & VEGETABLES feta, pistachio, champagne vinaigrette	10
BURRATA spring radish, basil, pine nuts	14



Fish Market

(SALT CRUSTED OR GRILLED)

DOVER SOLE (Spain) mild & sweet, firm texture	55
BRANZINO (Greece) delicate & moist	36
FLUKE (Atlantic) firm texture, mild flavor	57
BLACK BASS (Atlantic) lean with firm texture	48
RED SNAPPER (Gulf of Mexico) lean & moist with a distinctive nutty flavor	60

CHOOSE ONE PREPARATION
baby bok choy, spring onion, spicy oyster sauce
OR
roasted spring vegetables, citrus vinaigrette



Sides

FRIES lemon, sea salt	9
WHIPPED POTATO olive oil	9
RAPINI garlic, calabrian chili	9
ROASTED CELERY ROOTS njuda	9
GRILLED ASPARAGUS	9
OKINAWA SWEET POTATO ricotta, toasted cinnamon	9
LOBSTER MACARONI	18

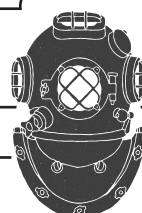
Chicago Cut Classics

USDA PRIME STEAKS

DRY AGED FOR A MINIMUM OF 35 DAYS

FILET MIGNON 6OZ.	38
FILET MIGNON 8OZ.	46
NEW YORK STRIP	53
BONE IN RIB-EYE	59
ADDITIONS	
OSCAR	18
MAINE LOBSTER	32
LOBSTER TAILS	28
SHRIMP	21
KING CRAB	18

Consuming raw or undercooked shellfish, finfish, meat or eggs may create a higher risk of foodborne illness. Although every effort is made to accommodate food allergies, we cannot guarantee meeting your needs. Please make allergies known to your server.



Executive Chef: Dirk Flanigan

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WWW.OCEANCUTCHICAGO.COM

05.06.16



OCEAN CUT

SEAFOOD & USDA PRIME STEAKS