

DINNER

NIGIRI SUSHI

Served with barrel aged soy sauce	BY THE PIECE
SEA SCALLOP Scallion, ginger, roasted tomato	4
YUZU CRAB Togarashi, nori, chive	4
WAGYU BEEF TATAKI Fresh horseradish, shiso	3.50
TRUFFLE EGG PILLOW Black truffle, caviar	4.50

STARTERS

SURF & TURF SASHIMI Wagyu beef, Himalayan salt, horseradish crema, yuzu crab salad, crostini	15
KALE & QUINOA SALAD Toasted coconut, avocado, macadamia, citrus dressing, thai basil, cilantro	8
SEARED FOIE GRAS Grilled apricot, sweet potato, chili glaze, thai basil, sesame candied peanuts	18
SHRIMP DUMPLINGS Coconut kaffir lime sauce, cucumbers, radish, scallions, chilies	13
LOBSTER & SHRIMP CHOWDER Corn, potatoes, tasso ham	11
CAULIFLOWER CROQUETTES Marinated olives, hibiscus, Heray saffron aioli	9
TANDOORI CHICKEN SKEWERS Mango chutney, spiced yogurt	8
OVEN ROASTED CLAMS XO tomato sauce, herbs, black lime, toasted country bread	17
CAESAR Romaine, croutons, parmesan cheese, homemade caesar dressing	10
BABY BEEF FILET CHOPS Harissa, fava beans, sweet corn, preserved lemon	14
AL PASTOR SKEWERS Marinated pork, pineapple, crispy tortilla, jalapeño, scallion	9

SIDES

TEMPURA ASPARAGUS Thai spice rack sauce	5
ROASTED BEETS Sweet and sour glaze, chive crème fraîche	6
FISHERMAN’S FRIES Shrimp butter, ocean spice, parmesan, smoky tomato dip	6
HICKORY KIDD MAC N CHEESE	6

RAW BAR

Served with smoky cocktail sauce, cucumber mignonette, mustard crema and our signature house made hot sauces: Sunburn, Crybaby and Ring of Fire.

OYSTERS ON THE HALF SHELL	½ DZ 18 DZ 32
LITTLENECK CLAMS	½ DZ 16 DZ 30
SHRIMP COCKTAIL	½ DZ 14 DZ 25
KING CRAB	½ POUND 26 POUND 50
LOBSTER IN THE SHELL	POUND 21
MINI POKE TACOS Ahi tuna, fennel, cucumber, chili vinaigrette, grapefruit chips	15
Q’S OYSTERS	½ DZ 24 DZ 44
Oysters on the half shell, caviar, lemon crème fraîche, red onion, hard boiled eggs	

PRINCESS CASTLE 6 oysters, 6 shrimp, 1 pound lobster, seafood salad with fisherman’s toast	65
ROYAL FAMILY 8 oysters, 8 shrimp, 1 pound lobster, seafood salad with fisherman’s toast, poke tacos, nigiri sushi: sea scallop, yuzu crab	98
QUEEN’S CASTLE 12 oysters, 12 shrimp, 1 pound king crab, 1 pound lobster, seafood salad with fisherman’s toast	125

ENTRÉES TO SHARE

WHOLE ROASTED SEA BASS Garlic fried rice, cucumber, chili sauce, butter lettuce	48
40 DAY DRY AGED & DRY ROASTED SHORT RIB Hickory Kidd mac n cheese, sweet and sour glazed beets	55
Add blue cheese	2
Add citrus buttered half lobster	19
Add seared foie gras	17

ENTRÉES

GREENS AND GRAINS Grilled tofu, quinoa, spring veggies, lentils	19
GRILLED SCALLOPS Snap peas, morel mushrooms, confit calamari, saffron cream	23
SPAGHETTI Crab, cured tomato, chilies, uni butter	24
BROILED MAINE LOBSTER Ginger scallion sauce, grilled asparagus	HALF 22 WHOLE 37
ROASTED STUFFED QUAIL Garlic scape sausage, toasted farro, peas, lemony herb vinaigrette	22
FC PRIME DOUBLE BURGER Linz Heritage beef, creamy sexy mushroom cheese, red onion marmalade, fries	13

Cook county department of health would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness.

WHITE WINE

	GLASS	BOTTLE
LUSTAU “LOS ACROS” Amontillado Sherry, Spain	11	41
TWIN ISLANDS Sauvignon Blanc,New Zealand	8	29
AVELEDA LOUREIRO-ALVARINHO Vinho Verde, Portugal	8	29
STANDT KREMS Gruner Veltliner, Austria	12	44
FELICETTE “SPACE CAT” Grenache Blanc, France	8	29
MENADE Verdejo, Spain	11	41
RAEBURN Chardonnay, Russian River, California	13	49
GAUTIER Chenin Blanc Demi-Sec, Vouvray, France	12	44

RED WINE

	GLASS	BOTTLE
KIR-YIANNI “PARANGA” Merlot / Syrah, Greece	11	41
CALISTA Pinot Noir, Costal Range, California	13	49
ST. COSME Syrah, Cotes du Rhone, France	12	44
PADRILLOS Malbec, Mendoza, Argentina	9	32
VINA DE CENIT Tempranillo, Castilla y Leon, Spain	12	44
CULT Cabernet Sauvignon, Central Coast, California	14	52
MONASTRELL Syrah, Murcia, Spain	14	52
SOUTHERN BELLE “PAPPY VAN WINKLE BARREL AGED” Red Blend	14	52

COCKTAILS

THE BUTTERFLY Citrus vodka, orange blossom honey, Americano liqueurs, lime, San Pellegrino blood orange soda	12
THE FEATHERED SERPENT Mezcal, Cachaça, Crème de Cocoa, coffee liqueur, raspberry, Mexican chocolate	12
THE TAURUS Apple brandy, saffron gin, pomegranate scented green tea, grenadine, lime juice, egg white	12
THE WHITE TIGER Rum, coconut liqueur, Arrack, curried coconut cream, lime, clove	12
THE IGUANA A blend of Jamaican rums, ginger, hibiscus liqueur, allspice, gingerbread rooibos tea, lime	12
THE ROYAL LION Gunpowder green tea infused gin, English Breakfast tea, thyme, East India sherry, lemon	12
THE UNICORN Cardoon thistle amaro, artichoke liqueur, scotch, aquavit, Crème de Mure, salt	12
THE KRAKEN Gin, fennel liqueur, vermouth blanc, lemon, seltzer water	12

DRAFT BEERS

ANGRY ORCHARD Crisp Apple, Cider - New York, NY	6
BOULEVARD American Kolsch, Golden Ale - Kansas City, MO	6
DOVETAIL Lager - Chicago, IL	6
MOODY TONGUE Peeled Grapefruit, Pilsner - Chicago, IL	7
REVOLUTION Seasonal - Chicago, IL	6
ALLAGASH White, Belgian Wheat - Portland, ME	7
URBAN CHESTNUT Schnickelfritz, Bavarian Weissbier - St. Louis, MO	6
SPITEFUL Spiteful, IPA - Chicago, IL	6
ALE ASYLUM Ambergedden, Amber Ale - Madison, WI	7
AROUND THE BEND Puffing Billy, Brown Ale - Chicago IL	6
AVERY Coconut Porter, Porter - Boulder, CO	10

CRAFT BOTTLES AND CANS

TIGER Tiger, Lager - Singapore, ROS	5
METROPOLITAN Dynamo, Copper Lager - Chicago, IL	7
PENROSE Session Sour, Sour - Chicago, IL	8
LAGUNITAS Little Sumpin’ Sumpin, Wheat - Chicago, IL	7
BOULEVARD Tank 7, Farmhouse - Kansas City, MO	8
OFF COLOR Troublesome, Gose - Chicago, IL	6
SKETCHBOOK Orange Door, IPA - Evanston, IL	9
ODELL 90 Schilling, Scotch Ale - Ft. Collins, CO	6

BOTANICAL BREWS

GOLDEN ROAD Tart Mango Cart, Mango Wheat - Los Angeles, CA	6
FOUNDERS Rubaeus, Raspberry - Grand Rapids, MI	6
SAMUEL SMITH Perry, Organic Pear Cider - Yorkshire, UK	10
TRULY Colima Lime, Spiked Sparkling Water - Boston, MA	6
FORBIDDEN ROOT Seasonal - Chicago, IL	7
VIRTUE Michigan Cherry, Cider - Fennville MI	6
PERENNIAL 750ML Saison De Lis, Belgian-Style Saison - St. Louis, MO	20
FIRESTONE Seasonal - Paso Robles CA	10

