

Eddie V's Wildfish

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OYSTERS 6

Irish Point

Rustico, PEI — Sweet Brine, Tender, Smooth Mineral Finish

Hollywood

Hollywood, MD — Mild Mineral Brine, Full, Brothy Finish

Watch House

Watch House Point, VA — Medium Brine, Smooth, Cucumber Melon Finish

Salten Rock

Barnstable, MA — Full Brine, Firm, Sweet Seaweed Finish

Blue Point

Norwalk, CT — Medium Brine, Firm, Mineral Finish

Oyster Bay

Oyster Bay, WA — Medium Brine, Firm, Sweet Finish

SHELLFISH 6

East Coast Oysters

On Ice With Cocktail And Mignonette Sauces

West Coast Oysters

Gulf of Mexico - Medium Brine, Clean Sweet Finish

The Shellfish Tower

Maine Lobster, Wild Gulf Shrimp (6), Oysters (6), Jumbo Lump Crab

Wild Gulf Shrimp (4)

Cocktail Style with Atomic Horseradish and Spicy Mustard

Imperial Ossetra Petrossian Caviar

Served with Blinis and Crème Fraiche*, 20 Grams

The Big Eddie

King Crab, Maine Lobsters, Jumbo Lump Crab, Wild Gulf Shrimp (8), Oysters (8)

APPETIZERS 5

Maine Lobster Tacos

Housemade Fresh Tortillas with Grilled Sweet Corn Pico De Gallo

Point Judith Calamari

Kung Pao Style with Wok-Fried Vegetables and Roasted Cashews

Yellowtail Sashimi

Cilantro, Red Chiles and Ponzu

Jumbo Lump Crab Cake

Sautéed Maryland Style with Spicy Chive Remoulade

Tableside Steak Tartare

Prepared Tableside, Hand-Chopped Filet, Fresh Egg Yolk, Capers and EVOO

SECOND COURSE 5

Maine Lobster Bisque

Maine Lobster, Cream and Cognac

Burrata and Beet Salad

Italian Burrata Cheese, Marcona Almonds, Truffle Honey, Sherry Vinaigrette

Warm Goat Cheese Salad

Arugula, Roasted Wild Mushrooms and Cider Vinaigrette

Iceberg Wedge BLT

Crisp Bacon, Heirloom Tomatoes and Shaft's Blue Cheese

Caesar Salad

Grana Padano, Garlic Croutons, Mediterranean Olive Tapenade

PRIME SEAFOOD 7

Chilean Sea Bass

Steamed Hong Kong Style with Light Soy Broth

Georges Bank Scallops

Seared with Citrus Fruit, Roasted Almonds and Brown Butter

Mediterranean Branzino

Roasted with Artichokes, Oven-Dried Tomatoes, Olive Tapenade

Norwegian Salmon

Mustard and Rye Whiskey Glazed with Baby Carrots and Spinach

Parmesan Sole

Parmesan Crusted with Heirloom Tomato Salad and Lemon-Garlic Butter Sauce

Jumbo Gulf Shrimp

Crab-Stuffed with herbs and garlic, Lemon Beurre Blanc

South African Lobster

Two Tails Broiled, Drawn Butter

CHEF'S SELECTS 3

Filet Medallions Oscar Style

Jumbo Lump Crab, Asparagus, Béarnaise

10 oz Filet Mignon and South African Lobster Tail

Morel-Crusted Lamb Chops

21 Day Wet Aged Australian Rack, Served on Fresh Herb Chimichurri

PREMIUM HAND-CUT STEAKS 4

10 oz Center Cut Filet Mignon

18 oz USDA Prime Bone-In New York Strip

18 oz USDA Prime Bone-In New York Strip with Smoked Chili Rub

22 oz USDA Prime Bone-In Ribeye

INDULGENCES 8

Three Georges Bank Scallops

With Brown Butter

Two Crab-Stuffed Jumbo Gulf Shrimp

Herbs and Garlic

South African Lobster Tail

Broiled, with Drawn Butter

Parmesan and Horseradish Crust

Cognac Peppercorn Crème

Cave-Aged Blue Cheese Crust

Smoked Chili Rub

King Crab Legs, Half Pound

Steamed, with Drawn Butter

ACCOMPANIMENTS 8

Butter Poached Lobster and Aged White Cheddar Mashed Potatoes

Petrossian Royal Caviar Double Baked Potato

Broccolini with Marcona Almond Gremolata

Honey Sriracha Roasted Brussels Sprouts with Cashews

Truffled Macaroni and Cheese

Au Gratin Cheddar Potatoes

Crab Fried Rice

Mushrooms, Scallions

Grilled Asparagus

Sea Salt, Lemon

HOUSEMADE DESSERTS 5

Bananas Foster Butter Cake

Flambéed Tableside With Butter Pecan Ice Cream

Warm Belgian Chocolate Cake

with Vanilla Bean Ice Cream and Mixed Seasonal Berries

Meyer Lemon Tarte

Toasted Honey Meringue, Sweet Buttery Crust and Raspberries

Classic Crème Brûlée

Brown Sugar Crust and Chef's Cookies

Fresh Seasonal Berries

Grand Marnier Crème Anglaise

FORTITUDE 3

Smoked Old Fashioned

Basil Hayden's Bourbon, a Dash of Chocolate Bitters, Served on a Smoked Plank Tableside

Perfect Patrón Margarita

Patrón Silver Tequila, Patrón Citrónge, Fresh Lime, Served Straight Up

Private Plane

Blade & Bow Bourbon, Amaro Nonino, Aperol, Cabernet Syrup, Fresh Lemon

IDEALISM 3

Golden Hour

SelvaRey Silver Rum, SelvaRey Coconut Rum, Guava, Fresh Lime & Pineapple Juice

The Elixir

Hendrick's, Italicus Bergamot Liqueur, Basil-Infused Oil Poured Tableside

Pomegranate Mule

Tito's Vodka, Goslings Ginger Beer, Pomegranate, Fresh Lime Juice

DECADANCE 4

24 Karat

Belvedere Vodka, Grand Marnier, Peach Liqueur, Raspberries, Ferrari Brut Rosé, Gold Sugar Rim

The Hope Diamond

Grey Goose Vodka, Grapefruit Liqueur, Butterfly Pea Flower Tea, Diamond Ice Cube

The Java Jewel

Eddie’s take on the classic with a little extra zest. Ketel One Vodka, Ketel One Oranje, Caffè Borghetti Espresso Liqueur, Fresh Espresso

With Love, Eddie

Smooth & Silky, Clarified Michter’s Bourbon Cocktail, This is Our Love letter to the Good Life. Here’s to Living It Up. *Clarified with milk

TEASERS 6

Mini Filet Sandwiches (2)

Center Cut Filet Mignon, Blue Cheese and Onion Jam

Prime Steak Tataki

Sliced with Wild Mushrooms, Green Onions, Red Chiles

Eddie's Rockefeller (2)

Broiled Oysters with Spinach and Artichoke Fondue, Panko Crumbs

Black Truffle Tartare

Hand-Chopped Filet, Grana Padano with Toasted Baguettes

South African Lobster (5)

Tempura Bites Topped with Sriracha Aioli

Lollipop Lamb Chops (2)

Single Cut and Crusted with Morel Mushroom and Fig Glaze

HALF SHELLS 2

Bluepoint

Norwalk, CT - Medium Brine, Vibrant, Mineral Finish

Oyster Bay

Oyster Bay, WA — Medium Brine, Firm, Sweet Finish

HAND-SHAKEN COCKTAILS 4

Spicy Margarita

Chavo Malo Tequila, Patrón Citrónge, Fresh Lime, Jalapeño Pepper

Bulleit Sour

Bulleit Bourbon, Honey, Fresh Lemon and Lime Sour Mix

The Dapper Martini

Classic Preparation with Wheatley Vodka or Beefeater Gin

Cosmopolitan

Ketel One Citroen, Cranberry Juice, Orange Liqueur, Fresh Lime

WINES BY THE GLASS 4

Bertani, Pinot Grigio, Venezia Giulia, Italy

Narrative, Chardonnay, California

Aquisition, Cabernet Sauvignon, California

Screen Press, Pinot Noir, California