



Eddie V's

Menu Prices — October 24, 2026

Eddie V's menu with prices in United States, updated December 2017: 73 items across 11 categories, prices from \$3.00 to \$165.00.

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Eddie V's Menu with Prices (United States)

Eddie V's menu with prices in United States, updated December 2017: 73 items across 11 categories, prices from \$3.00 to \$165.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/eddie-vs

Menu categories: East Coast · West Coast · Petrossian Caviar · Chilled Shellfish · Appetizers · Second Course · Prime Seafood · Chef's Classics · Premium Hand-Cut Steaks · Accompaniments · House Made Desserts

East Coast

ITEM	PRICE
Thatch Island (Each)	\$3.00
Thatch Island (Half Dozen)	\$18.00
Pink Moon (Each)	\$3.00
Pink Moon (Half Dozen)	\$18.00
Blue Point (Each)	\$3.00
Blue Point (Half Dozen)	\$18.00
Mayflower Point (Each)	\$3.00
Mayflower Point (Half Dozen)	\$18.00

West Coast

ITEM	PRICE
Kusshi (Each)	\$4.00
Kusshi (Half Dozen)	\$24.00
Totten Inlet (Each)	\$4.00
Totten Inlet (Half Dozen)	\$24.00

Petrossian Caviar

ITEM	PRICE
Royal Siberian (20g)	\$75.00
Kaluga Huso (20g)	\$145.00
Imperial Osetra (20g)	\$115.00
Caviar Tasting (36g)	\$165.00

Chilled Shellfish

ITEM	PRICE
The Shellfish Tower	\$70.00
The Big Eddie	\$120.00

Appetizers

ITEM	PRICE
------	-------

Maine Lobster Tacos	\$20.00
Point Judith Calamari	\$17.00
Jumbo Lumb Crab Cake	\$19.00
Pot Stickers	\$13.00
Steak and Lobster Tartare	\$18.00
Hawaiian Yellowtail Sashimi	\$18.00
Chilled Gulf Shrimp	\$16.00
Tartare of Pacific Ahi Tuna	\$15.00

Second Course

ITEM	PRICE
Maine Lobster Bisque	\$13.00
Crab and Corn Chowder	\$11.00
Heirloom Tomato Salad	\$15.00
Fuji Apple Salad	\$12.00
Shrimp and Crab Chopped Salad	\$16.00
Warm Goat Cheese Salad	\$14.00
Classic Caesar Salad	\$11.00
Iceberg BLT	\$12.00

Prime Seafood

ITEM	PRICE
Mediterranean Branzino	\$39.00
Georges Bank Scallops	\$36.00
Parmesan Sole	\$32.00
Misoyaki "Butterfish"	\$40.00
Pacific Ahi Tuna	\$36.00
Norwegian Salmon	\$31.00
Swordfish Steak	\$35.00
Jumbo Gulf Shrimp	\$33.00

Chef's Classics

ITEM	PRICE
Filet Medallions	\$50.00
Double Breast of Chicken	\$26.00
Miso Marinated Tofu	\$25.00
USDA Prime KC Strip Au Poivre (16 oz.)	\$54.00

Premium Hand-Cut Steaks

ITEM	PRICE
Center Cut Filet Mignon (8 oz.)	\$40.00
Center Cut Filet Mignon (12 oz.)	\$48.00
USDA Prime Bone-In Ribeye (22 oz.)	\$52.00
USDA Prime KC Strip (16 oz.)	\$50.00
Add Alaskan King Crab Legs Indulgence	\$39.00
Add Crab Indulgence	\$17.00
Sauces	\$4.00

Accompaniments

ITEM	PRICE
Brussels Sprouts, Bacon and Shallots	\$10.00
Au Gratin Cheddar Potatoes	\$10.00
Broccolini with Lemon and Garlic	\$10.00
Sautéed Spinach with Garlic and Parmesan	\$10.00
Truffled Macaroni and Cheese	\$13.00
Crab Fried Rice with Mushrooms and Scallions	\$14.00
Grilled Asparagus with Crispy Prosciutto and Shirred Egg	\$13.00
Butter Poached Lobster Mashed Potatoes	\$18.00
Roasted Beets with Candied Walnuts	\$10.00

House Made Desserts

ITEM	PRICE
Bananas Foster Butter Cake	\$11.00
Hot Chocolate Godiva Cake	\$11.00
Dark Chocolate and Crushed Toffee S'mores	\$10.00
Hot Apple Cobbler	\$12.00
Butterscotch Panna Cotta	\$9.00
Creme Brulee	\$9.00
Fresh Seasonal Berries	\$9.00
Sorbet and Ice Cream	\$9.00
Espresso	\$4.00
Cappuccino	\$5.00
Latte	\$5.00