

# RPM

SEAFOOD®

## CUISINE

RPM Seafood features the truest expression of the world's best fish and seafood, showcasing a variety of crudo & tartare, seafood towers, globally-inspired preparations, signature pastas and both beef and seafood steaks. Menu highlights include *Bone-In Swordfish Ribeye*; *Charcoal-Grilled Black Bass* with Moroccan spices; an updated take on an old Chicago classic, the *Peekytoe Crab de Jonghe* with garlic butter and espelette; and *100-Day Dry-Aged Olive Beef* from Japan. The *Platinum Coconut Cake* and *Banana Napoleon* make for show-stopping desserts.

## BEVERAGE

The wine program is led by RPM Wine Director and partner, Richard Hanauer, a *Food & Wine* Sommelier of the Year. The list is built around the seafood-friendly wines of Burgundy, including famous Chablis houses dating back generations, but also features Bordeaux, Super Tuscans and RPM Private Barrels. Enjoy a curated cocktail list, showcasing iterations of classic drinks alongside RPM originals.

## EXPERIENCE

With sweeping views of the Chicago River, RPM Seafood is designed by award-winning architecture and design firm, Rockwell Group. Taking inspiration from French and Italian seaside towns, the space is set in tones of cream and wood and spans two floors with fully operable floor-to-ceiling windows. Booths line the perimeter of the dining room with a lively bar focused in the middle. A 2,000-sq.ft. terrace and two smaller terraces on the second-floor mezzanine are perfect for open-air dining, while three private boardrooms and semi-private areas are suited for social gatherings and corporate meetings.

**317 N. Clark St.**  
**Chicago, IL 60654**  
**312-900-9035**  
**[rpmrestaurants.com](http://rpmrestaurants.com)**

