

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
★CHINCOTEAGUE (crassostrea virginica), chincoteague bay, maryland.	3.00	17.00	33.00
JAMES RIVER (crassostrea virginica), chesapeake bay, virginia	3.00	17.00	33.00
BARCAT (crassostrea virginica), chesapeake bay, virginia	3.05	17.30	33.60
OLDE SALT (crassostrea virginica), chincoteague, virginia	3.15	17.90	34.80
STINGRAY (crassostrea virginica), chesapeake bay, maryland	3.15	17.90	34.80
★BLUE POINT (crassostrea virginica), milford, connecticut.	3.35	19.10	37.20
★PEMAQUID (crassostrea virginica) demariscotta river, maine.	3.45	19.70	38.40
SPECIALTY OYSTERS			
★KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.60	20.60	40.20
LAGUNA BAY falsa bay, baja mexico	3.10	17.60	34.20
RINCON DE BALLENAS baja california, mexico	3.10	17.60	34.20
★HENDERSON BAY henderson bay, washington	3.25	18.50	36.00
★CARLSBAD BLONDE carlsbad, california	3.30	18.80	36.60
FAT BASTARD willapa bay, wa	3.45	19.70	38.40
Oyster Sampler includes any marked with ★.		18.20	35.40
served with fresh horseradish, cocktail and mignonette sauce			

:: CHILLED SHELLFISH ::

	EACH	½ DOZEN	ONE DOZEN
LARGE WILD BAJA STONE CRAB CLAWS, mustard sauce (3-4 per order)			52.00
	EACH	½ DOZEN	ONE DOZEN
WILD LITTLENECK CLAMS, long island, new york	2.65	13.70	26.40
FARMED PERUVIAN BAY SCALLOPS, pistachio, citrus pesto	2.95	16.55	32.10
	EACH	½ POUND	ONE POUND
FARMED CARLSBAD MEDITERRANEAN MUSSELS, 22-24 per pound		10.00	17.00
WILD ALASKAN RED KING CRAB NUGGETS, 24-28 per pound.		22.00	42.00
WILD JUMBO MEXICAN BROWN SHRIMP, 17-18 per pound	2.90	22.50	42.00
		HALF	WHOLE
LARGE CHANNEL ISLANDS RED SEA URCHIN			15.25
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER		18.00	34.00
WILD CALIFORNIA DUNGENESS CRAB		20.50	39.50

ICED SHELLFISH PLATTERS	THE GRAND	THE DELUXE	THE KING
	SERVES 1-2	SERVES 3-4	SERVES 5-7
RINCON DE BALLENAS (crassostrea gigas) baja california, mexico	1	3	5
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	1	3	5
STINGRAY (crassostrea virginica) chesapeake bay, maryland	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	6
FARMED CARLSBAD MEDITERRANEAN MUSSELS	6	10	20
WILD JUMBO BROWN SHRIMP mexico	6	12	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/4	1/2	WHOLE LOBSTER
WILD CALIFORNIA DUNGENESS CRAB		½ CRAB	WHOLE CRAB
LARGE CHANNEL ISLANDS RED SEA URCHIN			WHOLE URCHIN
	47.00	88.00	165.00

:: APPETIZERS ::

MISO SOUP	9
tofu and green onions	
FRESH RICOTTA WITH SEA SALT	11
cow's milk ricotta, toasted country bread	
CLAM CHOWDER	12
manila clams, applewood smoked bacon	
ATLANTIC COD FISH TACOS	14
beer battered	
HOUSE-MADE TORTELLINI	15
Kabocho squash, maitake mushrooms, fresh herbs	
FARMED CARLSBAD MUSSELS GARBANZO	17
pancetta, harissa, parsley & lemon, with crispy french baguette	
FRITTO MISTO	17
mixed fried seafood with smokey marinara and tzatziki	

JUMBO LUMP BLUE CRAB CAKE	17
celery root remoulade	
SEAFOOD FRITTERS	17
crab, shrimp and atlantic cod, with romesco sauce and pickled peppers	
FARMED MANILA CLAMS WITH CHORIZO	18
steamed in saffron broth with crispy french baquette	
WILD SPANISH OCTOPUS	19
charcoal grilled with tomato, feta and niçoise olives	
WILD INDIAN OCEAN BIGEYE TUNA POKE	19
soy sauce, avocado, wasabi tobiko, sesame seeds	
OYSTERS ROCKEFELLER	19
glazed with fennel, baby spinach, and parmesan	

RAW CRUDOS

FARMED NEW ZEALAND KING SALMON	15
fig jam, sour cream	
WILD EASTERN SEA SCALLOP	15
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	

WILD INDIAN OCEAN BIGEYE TUNA	16
fennel orange purée, diced oranges, fennel pollen	
CRUDO SAMPLER	19
wild bigeye tuna, wild eastern sea scallop, farmed king salmon	

:: SALADS & SANDWICHES ::

MIXED ORGANIC GREENS	11
golden balsamic vinaigrette	
BITTER GREENS	12
salt cured anchovies and garlic vinaigrette	
WEDGE SALAD	13
bacon and blue goat cheese	
ROASTED BEETS	14
tandoori spiced yogurt and wild arugula	

BACON CHEDDAR CHEESEBURGER	19
with caramelized chipotle mayonnaise and french fries	
WILD JUMBO SHRIMP BÁNH MÌ	25
pickled red onions, daikon sprouts and cucumber salad	
WILD JUMBO SHRIMP LOUIE SALAD	28
chilled wild shrimp, deviled eggs, classic garnishes	
NEW ENGLAND LOBSTER ROLL	29
traditional or "connecticut" style with french fries	

:: ENTREES ::

HOUSE-MADE TORTELLINI	24
winter squash, maitake mushrooms, fresh herbs	
WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	28
from the gloucester auction	
BLACKENED FARMED TEXAS REDFISH	29
dirty rice, harissa, and charred lemon	
FARMED ECUADORIAN SHRIMP AND GRITS	29
with merguez sausage ragout	
WILD EASTERN SEA SCALLOPS	36
braised radishes, local rhubarb, citrus reduction	
WILD MEXICAN SWORDFISH	37
a la plancha, with spaghetti squash and tapenade	
WILD MEXICAN WHITE SEA BASS	37
farro risotto with parmesan cream	
WILD INDIAN OCEAN BIGEYE TUNA	38
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
FARMED NEW ZEALAND KING SALMON	39
heirloom baby carrots, vaudovan curry butter	
WILD CHANNEL ISLANDS BLACK COD KABAYAKI (SABLEFISH)	39
soba noodles, green onions, spiced fish broth	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	47
pan sautéed with herbed ricotta gnudi and brown butter	
CIOPPINO	37
dungeness crab, jumbo shrimp, and fresh fish in a shellfish broth	

MEAT

all of our steaks are charcoal grilled and served with a watercress salad

FILET MIGNON 8 oz	45
PRIME NEW YORK STRIP STEAK 14 oz	54
BONE-IN PRIME RIB EYE 20 oz	62
CHARCOAL GRILLED "ALL NATURAL" ORGANIC CHICKEN	31
with herbed couscous	

:: FIRST OF SEASON: WILD MARYLAND SOFT SHELL BLUE CRABS ::

The weather has warmed and watermen have begun their annual harvest of Soft Shell Blue Crab. Shortly after molting, these crabs are packed and flown out to us where they arrive to our restaurants alive and kicking several days a week. Each crab comes out of the water at the peak of tenderness ready to be enjoyed!

WILD MARYLAND JUMBO SOFT-SHELL CRAB (2) 39
 pan sautéed with brown butter, ginger, cucumber and watermelon salad

:: WILD ALASKAN HALIBUT ::

PAN ROASTED HALIBUT CHEEKS 18
 local artichoke, aged parmesan, and basil

TEMPURA FRIED HALIBUT CHEEK SALAD 27
 arugula, fuji apples, grain mustard aioli

ROASTED HALIBUT 46
 lobster sauce, oregon morel, fava beans and gnocchi

:: SHELLFISH ::

LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER 27/POUND
 steamed with our homemade coleslaw and drawn butter

LIVE WILD SANTA BARBARA SPOT PRAWNS 50/POUND
 black olive tapenade, toasted quinoa and citrus salad

WILD ALASKAN RED KING CRAB LEGS 50/POUND
 steamed with our homemade coleslaw and drawn butter

LIVE WILD BARENTS SEA RED KING CRAB 62/POUND
 steamed and served whole with choice of two sides (average size 7 to 10 pounds)

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

*Farmed Loup de Mer
 (European Sea Bass) 32/LB*

*Wild Gulf
 Red Snapper 35/LB*

*Wild Brittany
 Dover Sole 46/LB*

:: SIDES ::

CREAMY COLESLAW 7

FRENCH FRIES 7

BRAISED KALE GREEK YOGURT & HAZELNUTS 9

YUKON GOLD MASHED POTATOES 8

CRISPY POLENTA WITH MELTED FONTINA 9

MAC & CHEESE 9

ROASTED BUTTERNUT SQUASH 10

ROASTED ASPARAGUS GREMOLATA 12

