

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
★CHINCOTEAGUE (crassostrea virginica), chincoteague bay, maryland	2.95	16.70	32.40
★OLDE SALT (crassostrea virginica), chincoteague, virginia	3.10	17.60	34.20
STINGRAY (crassostrea virginica), chesapeake bay, maryland	3.10	17.60	34.20
MALPEQUE (crassostrea virginica), prince edward island, canada	3.20	18.20	35.40
DUXBURY (crassostrea virginica), duxbury bay, ma	3.20	18.20	35.40
WIANNO (crassostrea virginica), cape cod, massachusetts	3.25	18.50	36.00
ST. SIMON (crassostrea virginica), new brunswick, canada	3.25	18.50	36.00
★WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.45	19.70	38.40
SPECIALTY OYSTERS			
★KUMAMOTO (crassostrea sikamea), oakland bay, washington	3.70	21.20	41.40
BAHIA FALSA falsa bay, baja mexico	2.90	16.40	31.80
LAGUNA BAY falsa bay, baja mexico	3.05	17.30	33.60
★PARADISE british columbia, canada	3.10	17.60	34.20
HOOD CANAL puget sound, washington	3.10	17.60	34.20
FANNY BAY vancouver island, british columbia	3.20	18.20	35.40
★SEA COW hammersly inlet, washington	3.30	18.80	36.60
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
WILD LITTLENECK CLAMS, long island, new york	2.60	13.40	25.80
FARMED PERUVIAN BAY SCALLOPS, citrus pesto	2.90	16.25	31.50
	EACH	½ POUND	ONE POUND
WILD JUMBO MEXICAN BROWN SHRIMP, 17-18 per pound	2.90	22.50	42.00
WILD ALASKAN RED KING CRAB NUGGETS, 24-28 per pound		22.00	42.00
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS, 30-32 per pound		11.00	18.00
		HALF	WHOLE
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER		18.00	34.00
WILD DUNGENESS CRAB, coos bay, oregon		20.50	39.50
LARGE CHANNEL ISLANDS RED SEA URCHIN			15.25

ICED SHELLFISH PLATTERS	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
OLDE SALT (crassostrea virginica) chincoteague, virginia	1	3	5
PARADISE (crassostrea gigas) british columbia, canada	1	3	5
WELLFLEET (crassostrea virginica) cape cod, massachusetts	2	3	5
FARMED LITTLENECK CLAMS chesapeake bay	2	4	6
FARMED PERUVIAN BAY SCALLOPS citrus pesto	3	6	11
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS	7	14	26
WILD JUMBO BROWN SHRIMP mexico	6	12	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2 LOBSTER	1/2 LOBSTER	WHOLE LOBSTER
WILD OREGON DUNGENESS CRAB		½ CRAB	WHOLE CRAB
LARGE CHANNEL ISLANDS RED SEA URCHIN			WHOLE URCHIN
	47.00	88.00	165.00

:: APPETIZERS ::

CLAM CHOWDER	12
new england style	
MISO SOUP	8
tofu and green onions	
FRESH RICOTTA WITH SEA SALT	10
cow's milk ricotta, toasted country bread	
HOMEMADE RAVIOLI	15
goat cheese, salted almonds, asian pear purée	
SEAFOOD FRITTERS	16
crab, shrimp and atlantic cod, with romesco sauce and pickled peppers	

FRITTO MISTO	16
mixed fried seafood with smokey marinara and tzatziki	
JUMBO LUMP BLUE CRAB CAKE	16
celery root remoulade	
FARMED PEI MUSSELS GARBANZO	16
pancetta, harissa, parsley & lemon, with crispy french baguette	
FARMED MANILA CLAMS WITH CHORIZO	17
steamed in saffron broth with crispy french baguette	
WILD SPANISH OCTOPUS	19
charcoal grilled with tomato, feta and niçoise olives	

RAW CRUDOS

WILD EASTERN SEA SCALLOPS	14
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	
WILD COLUMBIA RIVER KING SALMON	14
fig jam, sour cream	

WILD MALDIVES BIGEYE TUNA	15
red beet jam, horseradish cream, mizuna, red beet chips, olive oil	
CRUDO SAMPLER	19
wild maldives bigeye tuna, wild eastern sea scallops, wild columbia river king salmon	

:: SALADS & SANDWICHES ::

BITTER GREENS CAESAR	11
salt cured anchovies and garlic vinaigrette	
MIXED ORGANIC GREENS	11
golden balsamic vinaigrette	
WEDGE SALAD	13
bacon and blue goat cheese	
ROASTED BEETS	14
tandoori spiced yogurt and wild arugula	
WILD JUMBO SHRIMP LOUIE SALAD	28
chilled wild shrimp, devilled eggs, classic garnishes	

WILD FIJIAN ALBACORE NIÇOISE SALAD	26
anchovy and haricot vert	
AMERICAN STYLE WAGYU CHEESEBURGER	19
with bacon, caramelized chipotle mayonnaise and french fries	
BLACKENED TEXAS REDFISH SANDWICH	19
creamy coleslaw, house made tartar and french fries	
NEW ENGLAND LOBSTER ROLL	28
traditional or "connecticut" style with french fries	
BIGEYE TUNA BURGER	20
with spiced mayonnaise and crispy onion rings	

:: ENTREES ::

:: FIRST OF SEASON ::

WILD COLUMBIA RIVER KING SALMON	45
lemon nage, english peas and heirloom tomatoes	

SEAFOOD

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	27
from the gloucester auction	
WILD MEXICAN WHITE SEA BASS	37
farro risotto with parmesan cream	
WILD ALASKAN HALIBUT	43
pan seared, vera cruz, shellfish reduction	
WILD EASTERN SEA SCALLOPS	36
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
FARMED ECUADORIAN SHRIMP AND GRITS	27
with merguez sausage ragout	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	47
butternut squash gnocchi, sage brown butter	
BLACKENED FARMED TEXAS REDFISH	28
braised red cabbage, roasted fingerlings	
WILD ALASKAN BLACK COD "MISO" (SABLEFISH)	39
seared eggplant, blistered shishito pepper, red miso sauce	
WILD ECUADORIAN SWORDFISH	37
marinated zucchini and caper brown butter	
HOMEMADE ORECCHIETTE	28
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
WILD MALDIVES BIGEYE TUNA	38
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
CIOPPINO	36
snow 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	44
BONE-IN FILET MIGNON 14 oz	59
PRIME NEW YORK STRIP STEAK 14 oz	52
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 oz	60
CHARCOAL GRILLED "ALL NATURAL" ORGANIC CHICKEN	29
with herbed couscous	

:: FIRST OF SEASON ::

Its Soft Shell Crab Season in the Chesapeake! The Blue Crabs have begun to molt and we are flying in crabs direct from Crisfield, Maryland. With a mild winter back East, we expect Soft Shell Crabs to be abundant this Spring.

WILD MARYLAND JUMBO SOFT-SHELL CRAB (2)
 pan sautéed with brown butter, ginger, cucumber and watermelon salad
 38

:: SHELLFISH ::

- LIVE WILD BARENTS SEA RED KING CRAB 58/POUND
 steamed and served whole with choice of two sides (average size 7 to 10 pounds)
 - LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER 27/POUND
 steamed with our homemade coleslaw and drawn butter
 - WILD OREGON DUNGENESS CRAB 27/POUND
 served with our homemade coleslaw and drawn butter
 - LIVE WILD SANTA BARBARA SPOT PRAWNS 48/POUND
 charcoal grilled with our homemade coleslaw
 - WILD ALASKAN RED KING CRAB LEGS 48/POUND
 steamed with our homemade coleslaw and drawn butter
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:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

*Wild Brittany
 Dover Sole
 46/pound*

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

*Wild Gulf
 Red Snapper
 35/pound*

*Wild Maryland
 Black Sea Bass
 39/pound*

:: SIDES ::

- CREAMY COLESLAW 6
- FRENCH FRIES 7
- YUKON GOLD MASHED POTATOES 8
- BRAISED KALE GREEK YOGURT & HAZELNUTS 8
- MAC & CHEESE 9
- CRISPY POLENTA WITH MELTED FONTINA 9
- ROASTED BUTTERNUT SQUASH 9
- GRILLED BABY CARROTS FRESNO CHILI 9



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness