

**:: RAW BAR ::**

	EACH	½ DOZEN	ONE DOZEN
<b>EASTERN</b>			
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
★STINGRAY (crassostrea virginica), chesapeake bay, maryland	3.15	17.90	34.80
OLDE SALT (crassostrea virginica), chincoteague, virginia	3.15	17.90	34.80
MALPEQUE (crassostrea virginica), prince edward island, canada	3.20	18.20	35.40
★ONSET (crassostrea virginica), buzzards bay, ma	3.25	18.50	36.00
DUXBURY (crassostrea virginica), duxbury bay, ma	3.25	18.50	36.00
ST. SIMON (crassostrea virginica), new brunswick, canada	3.30	18.80	36.60
CONWAY CUP (crassostrea virginica), prince edward island, canada	3.30	18.80	36.60
RASPBERRY POINT (crassostrea virginica), prince edward island, canada	3.35	19.10	37.20
WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.40	19.40	37.80
<b>SPECIALTY OYSTERS</b>			
★KUMAMOTO (crassostrea sikamea), oakland bay, washington	3.75	21.50	42.00
★RATTLESNAKE REEF (crassostrea virginica), mesquite bay, tx TX28	2.80	15.80	30.60
★LAGUNA BAY falsa bay, baja mexico	3.10	17.60	34.20
ELD INLET eld inlet, washington	3.20	18.20	35.40
★PACIFIC KISS powell river, british columbia	3.25	18.50	36.00
CARLSBAD BLONDE carlsbad, california	3.30	18.80	36.60
BAYWATER SWEET thornyke bay, wa	3.40	19.40	37.80
Oyster Sampler includes any marked with ★		18.20	35.40

served with fresh horseradish, cocktail and mignonette sauce

**:: CHILLED SHELLFISH ::**

	EACH	FULL ORDER	
LARGE WILD FLORIDA STONE CRAB CLAWS, mustard sauce (3-4 per order)		68.00	
JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order)	30.00	79.00	
	EACH	½ DOZEN	ONE DOZEN
FARMED PERUVIAN BAY SCALLOPS, citrus pesto	2.95	16.55	32.10
WILD LITTLENECK CLAMS, long island, new york	2.65	13.70	26.40
	EACH	½ POUND	ONE POUND
WILD JUMBO MEXICAN BROWN SHRIMP, 17-18 per pound	2.90	22.50	42.00
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS, 30-32 per pound		11.00	18.00
WILD ALASKAN RED KING CRAB NUGGETS, 24-28 per pound		22.00	42.00
		HALF	WHOLE
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER		18.00	34.00
WILD DUNGENESS CRAB, washington		20.50	39.50

ICED SHELLFISH PLATTERS	THE GRAND	THE DELUXE	THE KING
	SERVES 1-2	SERVES 3-4	SERVES 5-7
ONSET (crassostrea virginica) buzzards bay, ma	1	3	5
STINGRAY (crassostrea virginica) chesapeake bay, maryland	1	3	5
RATTLESNAKE REEF (crassostrea virginica) mesquite bay, tx	2	3	5
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS	6	10	20
FARMED PERUVIAN BAY SCALLOPS citrus pesto	2	4	8
WILD LITTLENECK CLAMS long island, new york	2	4	6
WILD JUMBO BROWN SHRIMP mexico	6	12	20
WILD DUNGENESS CRAB washington		1/2 CRAB	WHOLE CRAB
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/4	1/2	WHOLE LOBSTER
LARGE CHANNEL ISLANDS RED SEA URCHIN			WHOLE URCHIN
	47.00	88.00	165.00

**:: APPETIZERS ::**

<b>MISO SOUP</b> .....	9
tofu and green onions	
<b>FRESH RICOTTA WITH SEA SALT</b> .....	11
cow's milk ricotta, toasted country bread	
<b>CLAM CHOWDER</b> .....	12
new england style	
<b>ATLANTIC COD FISH TACOS</b> .....	14
beer battered	
<b>HOUSE-MADE TORTELLINI</b> .....	15
winter squash, maitake mushrooms, fresh herbs	
<b>FARMED PEI MUSSELS GARBANZO</b> .....	17
pancetta, harissa, parsley & lemon, with crispy french baguette	
<b>FRITTO MISTO</b> .....	17
mixed fried seafood with smokey marinara and tzatziki	

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

**RAW CRUDOS**

<b>FARMED NEW ZEALAND KING SALMON</b> .....	15
pink grapefruit, dandelion leaves, and pumpnickel	
<b>WILD HAWAIIAN BIGEYE TUNA</b> .....	16
red beet jam, horseradish cream, mizuna, red beet chips, olive oil	

<b>WILD NANTUCKET BAY SCALLOPS</b> .....	18
candied lemon and grain mustard	
<b>CRUDO SAMPLER</b> .....	19
wild bigeye tuna, wild nantucket bay scallops, farmed new zealand king salmon	

**:: SALADS & SANDWICHES ::**

<b>MIXED ORGANIC GREENS</b> .....	11
golden balsamic vinaigrette	
<b>BITTER GREENS</b> .....	12
salt cured anchovies and garlic vinaigrette	
<b>WEDGE SALAD</b> .....	13
bacon and blue goat cheese	
<b>ROASTED BEETS</b> .....	14
tandoori spiced yogurt and wild arugula	
<b>WILD JUMBO SHRIMP LOUIE SALAD</b> .....	28
chilled wild shrimp, devilled eggs, classic garnishes	

<b>AMERICAN STYLE WAGYU CHEESEBURGER</b> .....	19
with bacon, caramelized chipotle mayonnaise and french fries	
<b>WILD JUMBO SHRIMP BÁNH MÌ</b> .....	25
pickled red onions, daikon sprouts and cucumber salad	
<b>NEW ENGLAND LOBSTER ROLL</b> .....	29
traditional or "connecticut" style with french fries	
<b>NANTUCKET BAY SCALLOP ROLL</b> .....	29
lemon mayonnaise and chives	

**:: ENTREES ::**

**SEAFOOD**

<b>WILD GEORGE'S BANK ATLANTIC COD FISH &amp; CHIPS</b> .....	28
from the gloucester auction	
<b>BLACKENED FARMED TEXAS REDFISH</b> .....	29
braised red cabbage, roasted fingerlings	
<b>WILD MEXICAN MAHI MAHI CAPONATA</b> .....	37
pan seared with sherry gastrique and maldon salt	
<b>WILD HAWAIIAN BIGEYE TUNA</b> .....	38
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
<b>WILD MEXICAN SWORDFISH</b> .....	37
a la plancha, with spaghetti squash and tapenade	
<b>FARMED NEW ZEALAND KING SALMON</b> .....	39
heirloom baby carrots, vaudovan curry butter	
<b>WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH)</b> .....	39
soba noodles, green onions, spiced fish broth	
<b>WILD ROSS SEA CHILEAN SEA BASS (msc certified)</b> .....	47
cauliflower purée, lemon chutney, hazelnuts, brown butter	
<b>WILD EASTERN SEA SCALLOPS</b> .....	36
grilled red treviso, seasonal vegetables, genovese sauce	
<b>HOUSE-MADE TORTELLINI</b> .....	24
winter squash, maitake mushrooms, fresh herbs	
<b>CIOPPINO</b> .....	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

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

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**:: FIRST OF SEASON: SPOT PRAWNS ::**

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We eagerly await the opening of Southern California's Spot Prawn season every February. They're sweet, and have a firm texture that's unrivaled by other shrimp. Spot Prawns are caught in pot traps up and down the coast and have been fished here in California since the 1930's.

LIVE WILD SANTA BARBARA SPOT PRAWNS ..... 50/POUND  
 charcoal grilled with our homemade coleslaw

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**:: SHELLFISH ::**

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

WILD WASHINGTON DUNGENESS CRAB ..... 27/POUND  
 served with our homemade coleslaw and drawn butter

LIVE CALIFORNIA SPINY LOBSTER ..... 54/POUND  
 charcoal grilled with our homemade coleslaw

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)

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**:: WHOLE FISH ::**

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CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

*Wild Brittany  
 Dover Sole  
 46/pound*

*Wild Gulf  
 Red Snapper  
 35/pound*

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

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**:: SIDES ::**

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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 BRUSSELS SPROUTS WITH BACON & CHESTNUTS ..... 11

