

**:: RAW BAR ::**

	EACH	½ DOZEN	ONE DOZEN
<b>EASTERN</b>			
JAMES RIVER (crassostrea virginica), chesapeake bay, virginia	3.05	17.30	33.60
MALPEQUE (crassostrea virginica), prince edward island, canada	3.25	18.50	36.00
ONSET (crassostrea virginica), buzzards bay, ma.	3.30	18.80	36.60
BLUE POINT (crassostrea virginica), milford, connecticut	3.40	19.40	37.80
<b>PACIFIC</b>			
★KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.65	20.90	40.80
★LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	3.15	17.90	34.80
★NIGHT TIDES (crassostrea gigas), thorn dyke bay, wa	3.30	18.80	36.60
★PACIFIC KISS (crassostrea gigas) powell river, british columbia	3.30	18.80	36.60
CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.35	19.10	37.20
★HENDERSON BAY (crassostrea gigas), henderson bay, washington	3.35	19.10	37.20
★CALM COVE (crassostrea gigas), hood canal, washington	3.40	19.40	37.80
HAMA HAMA (crassostrea gigas), hamma hamma river, washington	3.40	19.40	37.80
Oyster Sampler includes all 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	2.65	13.70	26.40
FARMED PERUVIAN BAY SCALLOPS, pistachio, citrus pesto	2.95	16.55	32.10
	EACH	½ POUND	ONE POUND
FARMED SALTSRING ISLAND MUSSELS, 22-24 per pound		11.00	18.00
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
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
BAYWATER SWEET (crassostrea gigas) thorn dyke bay, washington	1	3	5
CARLSBAD BLONDE (crassostrea gigas) carlsbad, california	1	3	5
MALPEQUE (crassostrea virginica) prince edwards island, canada	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	6
FARMED SALTSRING ISLAND MUSSELS	6	12	20
WILD JUMBO BROWN SHRIMP mexico	6	12	20
WILD CALIFORNIA DUNGENESS CRAB		½ CRAB	WHOLE CRAB
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/4	1/2	WHOLE LOBSTER
	47.00	88.00	165.00

**:: APPETIZERS ::**

CLAM CHOWDER .....	12
savory clams, applewood smoked bacon	
ICELANDIC COD FISH TACOS.....	14
beer battered	
HOUSE-MADE TORTELLINI .....	15
Kabocho squash, maitake mushrooms, fresh herbs	
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 SALTSRING MUSSELS GARBANZO .....	17
pancetta, harissa, parsley & lemon, with crispy french baguette	
WILD PACIFIC BIGEYE TUNA POKE.....	18
soy sauce, avocado, wasabi tobiko, sesame seeds	
FARMED MANILA CLAMS WITH CHORIZO .....	18
steamed in saffron broth with crispy french baguette	
WILD SPANISH OCTOPUS .....	19
charcoal grilled with tomato, feta and niçoise olives	
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 PACIFIC 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 .....	12
golden balsamic vinaigrette	
WEDGE SALAD.....	13
bacon and blue goat cheese	
RED ENDIVE SALAD .....	14
point Reyes blue cheese, peppered walnuts, chives and parsley	
ROASTED BEETS .....	14
tandoori spiced yogurt and wild arugula	

BACON CHEDDAR CHEESEBURGER.....	19
with caramelized chipotle mayonnaise and french fries	
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 ICELANDIC ATLANTIC COD FISH & CHIPS .....	28
from the grindavik auction	
BLACKENED FARMED TEXAS REDFISH .....	29
dirty rice, harissa, and charred lemon	
WILD EASTERN SEA SCALLOPS.....	37
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
WILD MEXICAN SWORDFISH .....	37
a la plancha, with spaghetti squash and tapenade	
WILD PACIFIC BIGEYE TUNA .....	38
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH) .....	39
soba noodles, green onions, spiced fish broth	
FARMED NEW ZEALAND KING SALMON .....	39
heirloom carrots, vaudovan curry butter	
WILD ROSS SEA CHILEAN SEA BASS (msc certified) .....	47
pan sautéed with herbed ricotta gnudi and brown butter	
FARMED ECUADORIAN SHRIMP AND GRITS.....	29
with merguez sausage ragout	
CIOPPINO.....	37
dungeness crab, jumbo shrimp, and fresh fish in a shellfish broth	

**MEAT**

all of our steaks are charcoal grilled

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	

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**:: WILD CALIFORNIA SPINY LOBSTER ::**

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The Spiny Lobster (*Panulirus interruptus*) is found from Baja California up to Monterey Bay. Local fishermen catch them in traps and by hand, one at a time. From a conservation standpoint, it's one of the most strictly regulated fisheries in North America, and arguably the very best seafood product in the world!

LIVE CALIFORNIA SPINY LOBSTER ..... 54/POUND  
 a la plancha, 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 OREGON DUNGENESS CRAB ..... 27/POUND  
 served with our homemade coleslaw and drawn butter

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)

*Farmed Loup de Mer  
 (European Sea Bass) 33/LB*

*Wild Gulf  
 Red Snapper 38/LB*

*Wild Brittany  
 Dover Sole 48/LB*

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**:: SIDES ::**

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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  
 SAUTÉED ASPARAGUS GREMOLATA ..... 12

