

**:: RAW BAR ::**

	EACH	½ DOZEN	ONE DOZEN
<b>EASTERN</b>			
JAMES RIVER (crassostrea virginica), chesapeake bay, virginia	3.00	17.00	33.00
★CHINCOTEAGUE (crassostrea virginica), chincoteague bay, maryland	3.00	17.00	33.00
★ONSET (crassostrea virginica), buzzards bay, ma.	3.25	18.50	36.00
WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.40	19.40	37.80
<b>SPECIALTY OYSTERS</b>			
★KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.60	20.60	40.20
★SOL AZUL san ignacio bay, mexico	2.95	16.70	32.40
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
★HAMA HAMA hamma hamma river, washington	3.35	19.10	37.20
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	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
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
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	
1 ¼ 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
SOL AZUL (crassostrea gigas) san ignacio bay, mexico	1	3	5
KUMAMOTO (crassostrea sikamea) humboldt bay, california	1	3	5
WELLFLEET (crassostrea virginica) cape cod, massachusetts	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	6
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS	6	10	20
WILD JUMBO BROWN SHRIMP mexico	6	12	20
1 ¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/4	1/2	WHOLE LOBSTER
WILD CALIFORNIA DUNGENESS CRAB		½ CRAB	WHOLE CRAB
	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>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 baguette	
<b>WILD INDIAN OCEAN BIGEYE TUNA POKE</b> .....	19
soy sauce, avocado, wasabi tobiko, sesame seeds	
<b>HOUSE-MADE TORTELLINI</b> .....	15
Kabocha squash, maitake mushrooms, fresh herbs	
<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 pumpkinnickel	
<b>WILD EASTERN SEA SCALLOP</b> .....	15
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	

<b>WILD INDIAN OCEAN BIGEYE TUNA</b> .....	16
red beet jam, horseradish cream, mizuna, red beet chips, olive oil	
<b>CRUDO SAMPLER</b> .....	19
wild bigeye tuna, wild eastern sea scallop, wild 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>BACON CHEDDAR CHEESEBURGER</b> .....	19
with caramelized chipotle mayonnaise and french fries	
<b>WILD JUMBO SHRIMP LOUIE SALAD</b> .....	28
chilled wild shrimp, devilled eggs, classic garnishes	
<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	

**:: ENTREES ::**

<b>RISOTTO WITH CALIFORNIA SPINY LOBSTER</b> .....	52
jumbo lump crab, baby carrots, shellfish reduction	
<b>HOUSE-MADE TORTELLINI</b> .....	24
winter squash, maitake mushrooms, fresh herbs	
<b>WILD GEORGE'S BANK ATLANTIC COD FISH &amp; CHIPS</b> .....	28
from the gloucester auction	
<b>BLACKENED FARMED TEXAS REDFISH</b> .....	29
dirty rice, harissa, and charred lemon	
<b>FARMED ECUADORIAN SHRIMP AND GRITS</b> .....	29
with merguez sausage ragout	
<b>WILD EASTERN SEA SCALLOPS</b> .....	36
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
<b>WILD ECUADORIAN MAHI MAHI CAPONATA</b> .....	37
pan seared with sherry gastrique and maldon salt	
<b>WILD NEW ZEALAND SWORDFISH</b> .....	37
a la plancha, with spaghetti squash and tapenade	
<b>WILD INDIAN OCEAN BIGEYE TUNA</b> .....	38
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
<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
pan sautéed with herbed ricotta gnudi and brown butter	
<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 ::**

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Captain Steven Stark and his crew aboard the F/V Felah have landed some of the first fish of the season and we are ready to share it with you. Fish has been arriving to us daily direct from Adak, Alaska.

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

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

PAN SEARED HALIBUT ..... 44  
vera cruz, shellfish reduction

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**:: SHELLFISH ::**

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LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER ..... 32/POUND  
steamed with our homemade coleslaw and drawn butter

LIVE WILD CALIFORNIA 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)  
32/pound*

*Wild Gulf  
Red Snapper  
35/pound*

*Wild Brittany  
Dover Sole  
46/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

POACHED ASPARAGUS GREMOLATA ..... 12



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