

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
JAMES RIVER (crassostrea virginica), chesapeake bay, virginia	3.00	17.00	33.00
★ONSET (crassostrea virginica), buzzards bay, ma	3.25	18.50	36.00
★WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.25	18.50	36.00
★KATAMA BAYS (crassostrea virginica) martha's vineyard, ma	3.30	18.80	36.60
BLUE POINT (crassostrea virginica), milford, connecticut	3.35	19.10	37.20
PACIFIC			
KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.60	20.60	40.20
NIGHT TIDES (crassostrea gigas), thornyke bay, wa	3.25	18.50	36.00
★PACIFIC KISS (crassostrea gigas) powell river, british columbia	3.25	18.50	36.00
★BAYWATER SWEET (crassostrea gigas), thornyke bay, wa	3.30	18.80	36.60
CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.30	18.80	36.60
HAMA HAMA (crassostrea gigas), hamma hamma river, washington	3.35	19.10	37.20
★BLUE POOL (crassostrea gigas), hood canal, washington	3.35	19.10	37.20
KIWI CUP (crassostrea gigas) waiheke island, nz	3.65	20.90	40/80
Oyster Sampler includes all 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)	27.00	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
FARMED CARLSBAD MEDITERRANEAN 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
BLUE POOL (crassostrea gigas) hood canal, washington	1	3	5
KATAMA BAY (crassostrea virginica) martha's vineyard, ma	1	3	5
WELLFLEET (crassostrea virginica) cape cod, massachusetts	2	3	5
FARMED CARLSBAD MEDITERRANEAN MUSSELS	6	10	20
WILD JUMBO BROWN SHRIMP <small>mexico</small>	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
savory 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 baguette	
WILD PACIFIC BIGEYE TUNA POKE.....	18
soy sauce, avocado, wasabi tobiko, sesame seeds	
FRIED WILD MASSACHUSETTS RAZOR CLAMS.....	18
panko, lemon, sea salt, tartare sauce	
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	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	
HEIRLOOM TOMATO SALAD	15
avocado, watercress and blue poppy seed dressing	

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 ICELANDIC ATLANTIC COD FISH & CHIPS	28
from the grindavik auction	
BLACKENED FARMED TEXAS REDFISH	29
dirty rice, harissa, and charred lemon	
WILD MEXICAN MAHI MAHI CAPONATA.....	37
pan seared with sherry gastrique and maldon salt	
WILD EASTERN SEA SCALLOPS.....	37
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
WILD ECUADORIAN 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	
FARMED NEW ZEALAND KING SALMON	38
farro risotto with lovage and black garlic	
WILD ALASKAN 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	
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	

:: FIRST OF SEASON: CALIFORNIA SPINY LOBSTER ::

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

:: 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

WILD ALASKAN HALIBUT 44
 flageolet beans, chorizo, manila clams

:: SHELLFISH ::

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

LIVE WILD WASHINGTON 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)

:: 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 ::

FRENCH FRIES 7

BRAISED KALE GREEK YOGURT & HAZELNUTS 9

YUKON GOLD MASHED POTATOES 8

CRISPY POLENTA WITH MELTED FONTINA 9

MAC & CHEESE 9

BABY ARTICHOKE CARROTS, SHALLOTS, OLIVE OIL & FRESH HERBS 9

ROASTED BUTTERNUT SQUASH 10

ROASTED ASPARAGUS GREMOLATA 12



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