

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
JAMES RIVER (crassostrea virginica), chesapeake bay, virginia	2.95	16.70	32.40
★BARCAT (crassostrea virginica), chesapeake bay, virginia	3.00	16.90	33.00
★OLDE SALT (crassostrea virginica), chincoteague, virginia	3.10	17.60	34.20
★STINGRAY (crassostrea virginica), chesapeake bay, maryland	3.10	17.60	34.20
DUXBURY (crassostrea virginica), duxbury bay, ma	3.20	18.20	35.40
ST. SIMON (crassostrea virginica), new brunswick, canada	3.25	18.50	36.00
BLUE POINT (crassostrea virginica), milford, connecticut	3.30	18.80	36.60
WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.35	19.10	37.20
SPECIALTY OYSTERS			
KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.55	20.30	39.60
RATTLESNAKE REEF (crassostrea virginica), mesquite bay, tx TX28	2.70	15.20	29.40
★MALASPINA british columbia, canada	3.10	17.60	34.20
★HOLLIEWOOD denman island, british columbia	3.15	17.90	34.80
★PACIFIC KISS powell river, british columbia	3.20	18.20	35.40
CARLSBAD BLONDE carlsbad, california	3.25	18.25	36.00
HAMA HAMA hama hama river, washington	3.30	18.80	36.60
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	FULL ORDER	
LARGE WILD FLORIDA STONE CRAB CLAWS, mustard sauce (3-4 per order)		66.00	
JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order)	27.00	76.00	
	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
FARMED CARLSBAD MEDITERRANEAN MUSSELS, 22-24 per pound		10.00	17.00
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	
LARGE CHANNEL ISLANDS RED SEA URCHIN		15.25	

ICED SHELLFISH PLATTERS	THE GRAND	THE DELUXE	THE KING
	SERVES 1-2	SERVES 3-4	SERVES 5-7
KUMAMOTO (crassostrea sikamea) humboldt bay, california	1	3	5
PACIFIC KISS powell river, british columbia	2	3	5
CARLSBAD BLONDE (crassostrea gigas) carlsbad, california	1	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS citrus pesto	2	4	8
FARMED CARLSBAD MEDITERRANEAN MUSSELS	6	10	20
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 ::

CLAM CHOWDER	10
new england style	
MISO SOUP	8
tofu and green onions	
FRESH RICOTTA WITH SEA SALT	10
cow's milk ricotta, toasted country bread	
ATLANTIC COD FISH TACOS	13
beer battered	
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	

HOMEMADE RAVIOLI	15
goat cheese, salted almonds, asian pear purée	
JUMBO LUMP BLUE CRAB CAKE	16
celery root remoulade	
FARMED CARLSBAD 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 MALDIVES BIGEYE TUNA POKE	18
soy sauce, avocado, wasabi tobiko, sesame seeds	
WILD SPANISH OCTOPUS	19
charcoal grilled with tomato, feta and niçoise olives	

RAW CRUDOS

FARMED NEW ZEALAND KING SALMON	14
fig jam, sour cream	
WILD NANTUCKET BAY SCALLOPS	18
candied lemon and grain mustard	

WILD MALDIVES BIGEYE TUNA	15
red beet jam, horseradish cream, mizuna, red beet chips, olive oil	
CRUDO SAMPLER	19
wild bigeye tuna, wild nantucket bay scallops, farmed new zealand king salmon	

:: SALADS & SANDWICHES ::

MIXED ORGANIC GREENS	10
golden balsamic vinaigrette	
BITTER GREENS	11
salt cured anchovies and garlic vinaigrette	
WEDGE SALAD	11
bacon and blue goat cheese	
ROASTED BEETS	11
tandoori spiced yogurt and wild arugula	
THE HARWOOD SALAD	16
farmed atlantic salmon, mixed greens, radish, avocado and cucumber	
WILD JUMBO SHRIMP LOUIE SALAD	22
chilled wild shrimp, devilled eggs, classic garnishes	

WILD TAHITIAN ALBACORE NIÇOISE SALAD	22
anchovy and haricot vert	
AMERICAN STYLE WAGYU CHEESEBURGER	16
with bacon, caramelized chipotle mayonnaise and french fries	
WILD JUMBO SHRIMP BÁNH MÌ	18
pickled red onions, daikon sprouts and cucumber salad	
NEW ENGLAND LOBSTER ROLL	26
traditional or "connecticut" style with french fries	
NANTUCKET BAY SCALLOP ROLL	26
lemon mayonnaise and chives	

:: ENTREES ::**SEAFOOD**

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	19
from the gloucester auction	
BLACKENED FARMED TEXAS REDFISH	19
braised red cabbage, roasted fingerlings	
WILD MEXICAN MAHI MAHI CAPONATA	24
pan seared with sherry gastrique and maldon salt	
WILD MALDIVES BIGEYE TUNA	26
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
WILD CALIFORNIA SAND DABS	26
pan roasted, brown butter and capers	
WILD CALIFORNIA SWORDFISH	27
a la plancha, with spaghetti squash and tapenade	
WILD ALASKAN BLACK COD "MISO" (SABLEFISH)	29
seared eggplant, blistered shishito pepper, red miso sauce	
FARMED NEW ZEALAND KING SALMON	29
braised cannellini beans, sautéed mushrooms, preserved lemon	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	31
cauliflower purée, lemon chutney, hazelnuts, brown butter	
HOMEMADE ORECCHIETTE	20
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
FARMED ECUADORIAN SHRIMP AND GRITS	24
with merguez sausage ragout	
WILD EASTERN SEA SCALLOPS	25
grilled red treviso, seasonal vegetables, genovese sauce	
CIOPPINO	32
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

FILET MIGNON 8 oz	37
PRIME NEW YORK STRIP STEAK 14 oz	43
BONE-IN PRIME RIB EYE 20 oz	56
BONE-IN FILET MIGNON 14 oz	59
CHARCOAL GRILLED "ALL NATURAL" ORGANIC CHICKEN	20
with herbed couscous	

:: SHELLFISH ::

LIVE WILD CALIFORNIA DUNGENESS CRAB	27/POUND
served with our homemade coleslaw and drawn butter	
LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER	27/POUND
steamed with our homemade coleslaw and drawn butter	
WILD ALASKAN RED KING CRAB LEGS	48/POUND
steamed with our homemade coleslaw and drawn butter	
LIVE CALIFORNIA SPINY LOBSTER.....	54/POUND
charcoal grilled with our homemade coleslaw	
LIVE WILD BARENTS SEA RED KING CRAB.....	60/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/pound*

*Wild Gulf
Red Snapper
35/pound*

*Wild Rhode Island
Black Sea Bass
39/pound*

*Wild Brittany
Dover Sole
46/pound*

:: SIDES ::

CREAMY COLESLAW.....	6
FRENCH FRIES.....	7
BRAISED KALE GREEK YOGURT & HAZELNUTS	8
YUKON GOLD MASHED POTATOES.....	8
CRISPY POLENTA WITH MELTED FONTINA	9
MAC & CHEESE.....	9
ROASTED BUTTERNUT SQUASH.....	9
ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS.....	10

