

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
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
SPECIALTY OYSTERS			
★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 thomdyke 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	
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
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
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS	6	10	20
FARMED PERUVIAN BAY SCALLOPS citrus pesto	2	4	8
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 ::

MISO SOUP	9
tofu and green onions	
CLAM CHOWDER	10
new england style	
FRESH RICOTTA WITH SEA SALT	11
cow's milk ricotta, toasted country bread	
ATLANTIC COD FISH TACOS	14
beer battered	
HOUSE-MADE TORTELLINI	15
winter squash, maitake mushrooms, fresh herbs	
FARMED PEI 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 HAWAIIAN BIGEYE TUNA POKE	19
soy sauce, avocado, wasabi tobiko, sesame seeds	
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
pink grapefruit, dandelion leaves, and pumpkinseed	
WILD HAWAIIAN BIGEYE TUNA	16
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	
WILD NANTUCKET BAY SCALLOPS	18
candied lemon and grain mustard	

:: SALADS & SANDWICHES ::

MIXED ORGANIC GREENS	10
golden balsamic vinaigrette	
BITTER GREENS	12
salt cured anchovies and garlic vinaigrette	
WEDGE SALAD	12
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	
AMERICAN STYLE WAGYU CHEESEBURGER	17
with bacon, caramelized chipotle mayonnaise and french fries	
WILD JUMBO SHRIMP BÂNH MÌ	19
pickled red onions, daikon sprouts and cucumber salad	
NEW ENGLAND LOBSTER ROLL	27
traditional or "connecticut" style with french fries	
NANTUCKET BAY SCALLOP ROLL	27
lemon mayonnaise and chives	

:: ENTREES ::

SEAFOOD

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	20
from the gloucester auction	
BLACKENED FARMED TEXAS REDFISH	20
braised red cabbage, roasted fingerlings	
WILD MEXICAN MAHI MAHI CAPONATA	25
pan seared with sherry gastrique and maldon salt	
WILD HAWAIIAN BIGEYE TUNA	26
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
WILD MEXICAN SWORDFISH	28
a la plancha, with spaghetti squash and tapenade	
FARMED NEW ZEALAND KING SALMON	29
heirloom baby carrots, vaudovan curry butter	
WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH)	29
soba noodles, green onions, spiced fish broth	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	32
cauliflower purée, lemon chutney, hazelnuts, brown butter	
HOUSE-MADE TORTELLINI	20
winter squash, maitake mushrooms, fresh herbs	
WILD EASTERN SEA SCALLOPS	25
grilled red treviso, seasonal vegetables, genovese sauce	
CIOPPINO	33
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	57
CHARCOAL GRILLED "ALL NATURAL" ORGANIC CHICKEN	23
with herbed couscous	

:: FIRST OF SEASON: SPOT PRAWNS ::

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

:: SHELLFISH ::

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)

:: WHOLE FISH ::

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*

:: SIDES ::

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

