

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
JAMES RIVER (crassostrea virginica), chesapeake bay, virginia	3.05	17.30	33.60
ONSET (crassostrea virginica), buzzards bay, ma	3.30	18.80	36.60
WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.30	18.80	36.60
BLUE POINT (crassostrea virginica), milford, connecticut	3.40	19.40	37.80
PACIFIC			
★KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.65	20.90	40.80
★SOL AZUL (crassostrea gigas), san ignacio bay, mexico	3.10	17.60	34.20
★LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	3.15	17.90	34.80
★NIGHT TIDES (crassostrea gigas), thornydyke bay, wa	3.30	18.80	36.60
★BAYWATER SWEET (crassostrea gigas), thornydyke bay, wa	3.35	19.10	37.20
CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.35	19.10	37.20
BLUE POOL (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
FARMED LITTLENECK CLAMS, chesapeake bay	2.40	13.40	25.80
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		10.00	17.00
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
KUMAMOTO (crassostrea sikamea) humboldt bay, california	1	3	5
WELLFLEET (crassostrea virginica) cape cod, massachusetts	1	3	5
BLUE POOL (crassostrea gigas) hood canal, washington	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	10	20
WILD JUMBO BROWN SHRIMP mexico	6	12	20
1¼ 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 ::

CLAM CHOWDER	10
savory clams, applewood smoked bacon	
ICELANDIC COD FISH TACOS.....	14
beer battered	
HOUSE-MADE TORTELLINI	15
Kabocho squash, maitake mushrooms, fresh herbs	
JUMBO LUMP BLUE CRAB CAKE.....	17
celery root remoulade	
FRITTO MISTO	17
mixed fried seafood with smokey marinara and tzatziki	
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	
OYSTERS ROCKEFELLER	19
glazed with fennel, baby spinach, and parmesan	
WILD SPANISH OCTOPUS	19
charcoal grilled with tomato, feta and niçoise olives	

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	10
golden balsamic vinaigrette	
ROASTED BEETS	13
tandoori spiced yogurt and wild arugula	
WEDGE SALAD.....	12
bacon and blue goat cheese	
RED ENDIVE SALAD	14
point Reyes blue cheese, peppered walnuts, chives and parsley	

THE HARWOOD SALAD.....	16
farmed atlantic salmon, mixed greens, radish, avocado and cucumber	
BACON CHEDDAR CHEESEBURGER	18
with caramelized chipotle mayonnaise and french fries	
WILD JUMBO SHRIMP LOUIE SALAD.....	22
chilled wild shrimp, deviled eggs, classic garnishes	
NEW ENGLAND LOBSTER ROLL	27
traditional or "connecticut" style with french fries	

:: ENTREES ::

HOUSE-MADE TORTELLINI	24
winter squash, maitake mushrooms, fresh herbs	
WILD ICELANDIC ATLANTIC COD FISH & CHIPS	20
from the grindavik auction	
BLACKENED FARMED TEXAS REDFISH	20
dirty rice, harissa, and charred lemon	
WILD EASTERN SEA SCALLOPS.....	25
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
WILD PACIFIC 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	
WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH)	29
soba noodles, green onions, spiced fish broth	
FARMED NEW ZEALAND KING SALMON	29
heirloom baby carrots, vaudovan curry butter	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	32
pan sautéed with herbed ricotta gnudi and brown butter	
FARMED ECUADORIAN SHRIMP AND GRITS.....	26
with merguez sausage ragout	
CIOPPINO.....	33
dungeness crab, jumbo shrimp, and fresh fish in a shellfish broth	

MEAT

all of our steaks are charcoal grilled

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: WILD CALIFORNIA SPOT PRAWNS ::

It's Spot Prawn Season in Southern California. From Santa Barbara to San Diego, these shrimp inspire awe for fisherman and diner alike. The delicate shrimp are sweet and crisp, large and delicate. Fisherman catch these little beauties by trap from depths of over 1,000 feet in the cool waters off the Pacific Coast.

LIVE WILD SANTA BARBARA SPOT PRAWNS 52/POUND
charcoal grilled with our homemade coleslaw

:: WILD 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

:: SHELLFISH ::

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

:: WHOLE FISH ::

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*

:: SIDES ::

FRENCH FRIES 7
YUKON GOLD MASHED POTATOES 8
BRAISED KALE GREEK YOGURT & HAZELNUTS 9
CRISPY POLENTA WITH MELTED FONTINA 9
MAC & CHEESE 9
ROASTED BUTTERNUT SQUASH 10
ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS 11
SAUTÉED ASPARAGUS GREMOLATA 12

