

**:: RAW BAR ::**

	EACH	½ DOZEN	ONE DOZEN
<b>EASTERN</b>			
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
★RAPPAHANNOCK (crassostrea virginica), rappahannock river, 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
WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.35	19.10	37.20
<b>SPECIALTY OYSTERS</b>			
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
★RINCON DE BALLENAS baja california, mexico	3.00	17.00	33.00
FANNY BAY vancouver island, british columbia	3.20	18.20	35.40
HENDERSON BAY henderson bay, washington	3.20	18.20	35.40
CARLSBAD BLONDE carlsbad, california	3.25	18.25	36.00
COROMANDEL coromandel bay, nz	3.30	18.80	36.60
★RASPBERRY POINT (crassostrea virginica), prince edward island, canada	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 BAJA STONE CRAB CLAWS, mustard sauce (3-4 per order)		52.00	
JUMBO WILD BAJA STONE CRAB CLAWS, mustard sauce (2-3 per order)	22.00	58.00	
	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
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
WILD JUMBO MEXICAN BROWN SHRIMP, 17-18 per pound	2.90	22.50	42.00
	HALF	WHOLE	
LARGE CHANNEL ISLANDS RED SEA URCHIN		15.25	
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	18.00	34.00	
WILD DUNGENESS CRAB, washington	20.50	39.50	

ICED SHELLFISH PLATTERS	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
STINGRAY (crassostrea virginica) chesapeake bay, maryland	1	3	5
RAPPAHANNOCK (crassostrea virginica) rappahannock river, virginia	1	3	5
RASPBERRY POINT (crassostrea virginica) prince edward island, canada	2	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
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/4	1/2	WHOLE LOBSTER
WILD DUNGENESS CRAB washington		1/2 CRAB	WHOLE CRAB
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	
HOMEMADE RAVIOLI .....	15
goat cheese, salted almonds, asian pear purée	
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	

UNI TOAST .....	12
toasted brioche	
JUMBO LUMP BLUE CRAB CAKE .....	16
celery root remoulade	
FARMED CARLSBAD MUSSELS GARBANZO .....	16
pancetta, harissa, parsley & lemon, with crispy french baguette	
WILD NEW ZEALAND COCKLES 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**

WILD QUINAULT RIVER KING SALMON .....	14
fig jam, sour cream	
WILD EASTERN SEA SCALLOPS .....	14
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	

WILD MALDIVES BIGEYE TUNA .....	15
red beet jam, horseradish cream, mizuna, red beet chips, olive oil	
CRUDO SAMPLER .....	19
wild bigeye tuna, wild eastern sea scallops, wild king salmon	

**:: SALADS & SANDWICHES ::**

MIXED ORGANIC GREENS .....	10
golden balsamic vinaigrette	
BITTER GREENS CAESAR .....	11
salt cured anchovies and garlic vinaigrette	
WEDGE SALAD .....	11
bacon and blue goat cheese	
HEIRLOOM TOMATO SALAD .....	12
avocado, watercress and blue poppy seed dressing	
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 AUSTRALIAN ALBACORE NIÇOISE SALAD .....	22
anchovy and haricot vert	
AMERICAN STYLE WAGYU CHEESEBURGER .....	16
with bacon, caramelized chipotle mayonnaise and french fries	
BIGEYE TUNA BURGER .....	16
with spiced mayonnaise and crispy onion rings	
BLACKENED TEXAS REDFISH SANDWICH .....	19
creamy coleslaw, house made tartar and french fries	
NEW ENGLAND LOBSTER ROLL .....	26
traditional or "connecticut" style with french fries	

**:: 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 ATLANTIC 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 ECUADORIAN SWORDFISH .....	27
marinated zucchini and caper brown butter	
WILD ALASKAN BLACK COD "MISO" (SABLEFISH) .....	29
seared eggplant, blistered shishito pepper, red miso sauce	
WILD ROSS SEA CHILEAN SEA BASS (msc certified) .....	31
butternut squash gnocchi, sage brown butter	
WILD ALASKAN HALIBUT .....	32
fire roasted yellow corn, jalapeños, cotija cheese	
WILD QUINAULT RIVER KING SALMON .....	35
lemon nage, sugar snap peas and heirloom tomatoes	
WILD MARYLAND JUMBO SOFT-SHELL CRAB (2) .....	34
pan sautéed with brown butter, ginger, cucumber and watermelon salad	
WILD EASTERN SEA SCALLOPS .....	25
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
HOMEMADE ORECCHIETTE .....	20
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
FARMED ECUADORIAN SHRIMP AND GRITS .....	24
with merguez sausage ragout	
CIOPPINO .....	32
rock 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
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 oz .....	56
BONE-IN FILET MIGNON 14 oz .....	59
CHARCOAL GRILLED "ALL NATURAL" ORGANIC CHICKEN .....	20
with herbed couscous	

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**:: SHELLFISH ::**

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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 WILD SANTA BARBARA SPOT PRAWNS .....	48/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)	

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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 Rhode Island  
Black Sea Bass  
39/pound*

*Wild Brittany  
Dover Sole  
46/pound*

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**:: SIDES ::**

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CREAMY COLESLAW .....	6
FRENCH FRIES .....	7
BRAISED KALE GREEK YOGURT & HAZELNUTS .....	8
YUKON GOLD MASHED POTATOES .....	8
CRISPY POLENTA WITH MELTED FONTINA .....	9
GRILLED BABY CARROTS FRESNO CHILI .....	9
MAC & CHEESE .....	9
ROASTED BUTTERNUT SQUASH .....	9

