

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
MALPEQUE (crassostrea virginica), prince edward island, canada	3.20	18.20	35.40
★DUXBURY (crassostrea virginica), duxbury bay, ma	3.25	18.50	36.00
★ONSET (crassostrea virginica), buzzards bay, ma	3.25	18.50	36.00
★WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.25	18.50	36.00
BLUE POINT (crassostrea virginica), milford, connecticut	3.35	19.10	37.20
RASPBERRY POINT (crassostrea virginica), prince edward island, canada	3.35	19.10	37.20
EAST BEACH BLONDE (crassostrea virginica), ninigret pond, rhode island	3.60	20.60	40.20
PACIFIC			
★KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.60	20.60	40.20
★CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.30	18.80	36.60
COROMANDEL (crassostrea gigas), coromandel bay, nz	3.35	19.10	37.20
KAIPARA (crassostrea gigas) kaipara harbor, new zealand	3.35	19.10	37.20
DISCOVERY BAY (crassostrea gigas) discovery bay, washington	3.40	19.40	37.80
FAT BASTARD (crassostrea gigas), willapa bay, wa	3.45	19.70	38.40
★SHIGOKU (crassostrea gigas), willapa bay, washington	3.45	19.70	38.40
SPECIALTY OYSTERS			
GULF OYSTER (crassostrea virginica), mesquite bay, tx	2.80	15.80	30.60
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
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		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
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
BLUE POINT (crassostrea virginica) milford, connecticut	1	3	5
CARLSBAD BLONDE (crassostrea gigas) carlsbad, california	1	3	5
COROMANDEL (crassostrea gigas) coromandel bay, nz	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	6
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 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	
CLAM CHOWDER	10
savory clams, applewood smoked bacon	
FRESH RICOTTA WITH SEA SALT	11
cow's milk ricotta, toasted country bread	
ATLANTIC 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	

FARMED CARLSBAD MUSSELS GARBANZO	17
pancetta, harissa, parsley & lemon, with crispy french baguette	
SEAFOOD FRITTERS	17
crab, shrimp and atlantic cod, with romesco sauce and pickled peppers	
FARMED SAVORY CLAMS WITH CHORIZO	18
steamed in saffron broth with crispy french baguette	
WILD CALIFORNIA BLUEFIN TUNA POKE	18
soy sauce, avocado, wasabi tobiko, sesame seeds	
OYSTERS ROCKEFELLER	19
glazed with fennel, baby spinach, and parmesan	
WILD SPANISH OCTOPUS	19
charcoal grilled with tomato, feta and niçoise olives	

RAW CRUDOS

WILD COLUMBIA RIVER KING SALMON	15
fig jam, sour cream	
WILD EASTERN SEA SCALLOP	15
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	

WILD CALIFORNIA BLUEFIN TUNA	16
fennel orange purée, diced oranges, fennel pollen	
CRUDO SAMPLER	19
wild bluefin tuna, wild eastern sea scallop, wild king salmon	

:: SALADS & SANDWICHES ::

MIXED ORGANIC GREENS	10
golden balsamic vinaigrette	
ROASTED BEETS	11
tandoori spiced yogurt and wild arugula	
HEIRLOOM TOMATO SALAD	12
avocado, watercress and blue poppy seed dressing	
BITTER GREENS	12
salt cured anchovies and garlic vinaigrette	
WEDGE SALAD	12
bacon and blue goat cheese	

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 BÂNH MÌ	19
pickled red onions, daikon sprouts and cucumber salad	
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 GEORGE'S BANK ATLANTIC COD FISH & CHIPS	20
from the gloucester auction	
BLACKENED FARMED TEXAS REDFISH	20
dirty rice, harissa, and charred lemon	
FARMED ECUADORIAN SHRIMP AND GRITS	25
with merguez sausage ragout	
WILD EASTERN SEA SCALLOPS	25
corn, sweet drop peppers, celery root and caper brown butter	
WILD CALIFORNIA BLUEFIN TUNA	26
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
WILD MEXICAN WHITE SEA BASS	26
rustic ratatouille, garlic emulsion and basil oil	
WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH)	29
soba noodles, green onions, spiced fish broth	
WILD ECUADORIAN SWORDFISH	28
a la plancha, with spaghetti squash and tapenade	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	32
pan sautéed with herbed ricotta gnudi and brown butter	
WILD MARYLAND JUMBO SOFT-SHELL CRAB (2)	34
pan sautéed with brown butter, ginger, cucumber and watermelon salad	
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: WILD SALMON ::

Come take a journey with us as we travel the bays, inlets, and rivers of the Great Northwest in search of Wild King Salmon. Let's visit the famed Copper River, majestic Fraser River, and the mighty Columbia. Let's roam the waters of the Prince William Sound and Queen Charlotte Islands where fisherman work to bring us the best of their catch.

WILD COLUMBIA RIVER KING SALMON 38
 spring farro risotto with lovage and black garlic

:: 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

ROASTED HALIBUT 33
 fire roasted yellow corn, jalapeños, cotija cheese

:: SHELLFISH ::

LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER 27/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)

WILD BARENTS SEA 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) 32/LB*

*Wild Gulf
 Red Snapper 35/LB*

*Wild Brittany
 Dover Sole 46/LB*

:: SIDES ::

FRENCH FRIES 7

YUKON GOLD MASHED POTATOES 8

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

BRAISED KALE GREEK YOGURT & HAZELNUTS 9

CRISPY POLENTA WITH MELTED FONTINA 9

MAC & CHEESE 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