

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
CHINCOTEAGUE (crassostrea virginica), chincoteague bay, maryland	2.95	16.70	32.40
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
★BLUE POINT (crassostrea virginica), milford, connecticut	3.30	18.80	36.60
SPECIALTY OYSTERS			
KUMAMOTO (crassostrea sikamea), oakland bay, washington	3.70	21.20	41.40
RATTLESNAKE REEF (crassostrea virginica), mesquite bay, tx TX28	2.70	15.20	29.40
★HOOD CANAL puget sound, washington	3.05	17.30	33.60
★PARADISE british columbia, canada	3.10	17.60	34.20
★ELD INLET eld inlet, washington	3.15	17.90	34.80
HENDERSON BAY henderson bay, washington	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
Oyster Sampler includes any marked with ★		18.20	35.40
served with fresh horseradish, cocktail and mignonette sauce			

:: CHILLED SHELLFISH ::

	EACH	FULL ORDER	
JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order)	27.00	76.00	
LARGE WILD FLORIDA STONE CRAB CLAWS, mustard sauce (3-4 per order)		66.00	
	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	
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
PARADISE (crassostrea gigas) british columbia, canada	1	3	5
ELD INLET (crassostrea gigas) eld inlet, washington	1	3	5
BLUE POINT (crassostrea virginica) milford, connecticut	2	3	5
FARMED PERUVIAN BAY SCALLOPS citrus pesto	2	4	8
FARMED CARLSBAD MEDITERRANEAN MUSSELS	6	10	20
WILD LITTLENECK CLAMS long island, new york	2	4	6
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	
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	
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

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 maldives bigeye tuna, wild eastern sea scallops, wild columbia river 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	
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 FIJIAN ALBACORE NIÇOISE SALAD	22
anchovy and haricot vert	
AMERICAN STYLE WAGYU CHEESEBURGER	16
with bacon, caramelized chipotle mayonnaise and french fries	
WILD JUMBO SHRIMP BÂNH MÌ	18
pickled red onions, daikon sprouts and cucumber salad	
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	
WILD FIJIAN 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 MEXICAN SWORDFISH	28
a la plancha, with spaghetti squash and tapenade	
WILD ALASKAN BLACK COD "MISO" (SABLEFISH)	29
seared eggplant, blistered shishito pepper, red miso sauce	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	31
cauliflower purée, lemon chutney, hazelnuts, brown butter	
WILD ALASKAN HALIBUT	32
fire roasted yellow corn, jalapeños, cotija cheese	
WILD QUINAULT RIVER KING SALMON	36
caramelized endive, crisp pancetta, red port reduction	
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

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

:: FIRST OF SEASON ::

These Southern California favorites have been fished since the early 1870s in Santa Barbara. The season runs from early October to March in Southern California.

LIVE CALIFORNIA SPINY LOBSTER
 charcoal grilled with our homemade coleslaw
54/POUND

:: SHELLFISH ::

- LIVE WILD SANTA BARBARA SPOT PRAWNS **48/POUND**
 charcoal grilled with our homemade coleslaw
- LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER **27/POUND**
 steamed with our homemade coleslaw and drawn butter
- LIVE WILD WASHINGTON DUNGENESS CRAB **27/POUND**
 served 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 ALASKAN BLUE KING CRAB **60/POUND**
 steamed and served whole with choice of two sides (average size 7 to 9 pounds)

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

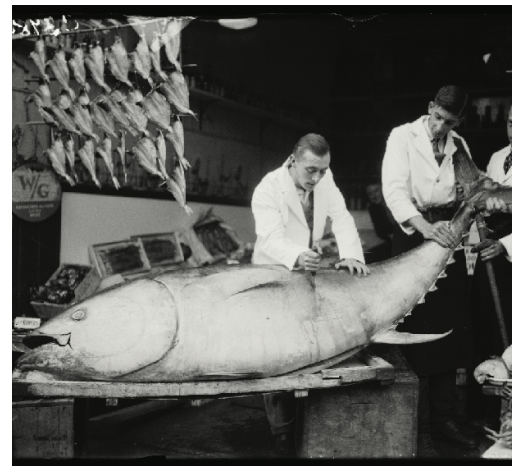
*Farmed Loup de Mer
 (European Sea Bass)
 32/pound*

*Wild Brittany
 Dover Sole
 46/pound*

*Wild Rhode Island
 Black Sea Bass
 39/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**
- GRILLED BABY CARROTS FRESNO CHILI **9**
- MAC & CHEESE **9**
- ROASTED BUTTERNUT SQUASH **9**



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness