

**:: RAW BAR ::**

	EACH	½ DOZEN	ONE DOZEN
<b>EASTERN</b>			
★CHINCOTEAGUE (crassostrea virginica), chincoteague bay, maryland. ....	3.00	17.00	33.00
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
OLDE SALT (crassostrea virginica), chincoteague, virginia . . . . .	3.15	17.90	34.80
STINGRAY (crassostrea virginica), chesapeake bay, maryland . . . . .	3.15	17.90	34.80
★BLUE POINT (crassostrea virginica), milford, connecticut. . . . .	3.35	19.10	37.20
★PEMAQUID (crassostrea virginica) demariscotta river, maine. . . . .	3.45	19.70	38.40
<b>SPECIALTY OYSTERS</b>			
★KUMAMOTO (crassostrea sikamea), humboldt bay, california . . . . .	3.60	20.60	40.20
RINCON DE BALLENAS baja california, mexico . . . . .	3.10	17.60	34.20
LAGUNA BAY falsa bay, baja mexico . . . . .	3.10	17.60	34.20
★HENDERSON BAY henderson bay, washington . . . . .	3.25	18.50	36.00
★CARLSBAD BLONDE carlsbad, california . . . . .	3.30	18.80	36.60
FAT BASTARD willapa bay, wa . . . . .	3.45	19.70	38.40
Oyster Sampler includes any marked with ★. . . . .		18.20	35.40
served with fresh horseradish, cocktail and mignonette sauce			

**:: CHILLED SHELLFISH ::**

	EACH	½ DOZEN	ONE DOZEN
LARGE WILD BAJA STONE CRAB CLAWS, mustard sauce (3-4 per order) . . . . .			52.00
	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
LARGE CHANNEL ISLANDS RED SEA URCHIN . . . . .			15.25
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
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	1	3	5
RINCON DE BALLENAS (crassostrea gigas) baja california, mexico	1	3	5
STINGRAY (crassostrea virginica) chesapeake bay, maryland	2	3	5
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	6
WILD LITTLENECK CLAMS long island, new york	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
manila 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 MANILA CLAMS WITH CHORIZO .....	18
steamed in saffron broth with crispy french baguette	
WILD INDIAN OCEAN 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
fig jam, sour cream	
WILD EASTERN SEA SCALLOP .....	15
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	

WILD INDIAN OCEAN 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 .....	11
tandoori spiced yogurt and wild arugula	
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 BÁNH 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	
WILD ECUADORIAN MAHI MAHI CAPONATA .....	25
pan seared with sherry gastrique and maldon salt	
WILD INDIAN OCEAN BIGEYE TUNA .....	26
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
WILD MEXICAN WHITE SEA BASS .....	26
farro risotto with parmesan cream	
WILD ECUADORIAN 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, vaudivan curry butter	
WILD EASTERN SEA SCALLOPS .....	29
braised radishes, local rhubarb, citrus reduction	
WILD ROSS SEA CHILEAN SEA BASS (msc certified) .....	32
pan sautéed with herbed ricotta gnudi and brown butter	
FARMED ECUADORIAN SHRIMP AND GRITS .....	25
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 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	

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**:: FIRST OF SEASON: WILD MARYLAND SOFT SHELL BLUE CRABS ::**

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The weather has warmed and watermen have begun their annual harvest of Soft Shell Blue Crab. Shortly after molting, these crabs are packed and flown out to us where they arrive to our restaurants alive and kicking several days a week. Each crab comes out of the water at the peak of tenderness ready to be enjoyed!

WILD MARYLAND JUMBO SOFT-SHELL CRAB (2) ..... 34  
 pan sautéed with brown butter, ginger, cucumber and watermelon salad

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**:: WILD ALASKAN HALIBUT ::**

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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  
 spring peas, fingerlings, with leeks and lemon veloute

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**:: SHELLFISH ::**

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LIVE WILD CALIFORNIA DUNGENESS CRAB ..... 27/POUND  
 served with our homemade coleslaw and drawn butter

LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER ..... 27/POUND  
 steamed with our homemade coleslaw and drawn butter

WILD ALASKAN RED KING CRAB LEGS ..... 50/POUND  
 steamed with our homemade coleslaw and drawn butter

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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/LB*

*Wild Brittany  
 Dover Sole 46/LB*

*Wild Gulf  
 Red Snapper 35/LB*

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**:: SIDES ::**

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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 ASPARAGUS GREMOLATA ..... 12

