

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
★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
MALPEQUE (crassostrea virginica), prince edward island, canada	3.20	18.20	35.40
ONSET (crassostrea virginica), buzzards bay, ma	3.25	18.50	36.00
BEAUSOLEIL (crassostrea virginica), nova scotia, canada	3.35	19.10	37.20
★ISLAND CREEK (crassostrea virginica) duxbury, massachusetts	3.45	19.70	38.40
PACIFIC			
KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.40	19.40	37.80
SOL AZUL (crassostrea gigas), san ignacio bay, mexico	2.75	15.50	30.00
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	2.85	16.10	31.20
HAMMERSLEY (crassostrea gigas), hammersley, washington	3.00	17.00	33.00
CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.05	17.30	33.60
FANNY BAY (crassostrea gigas), vancouver island, british columbia	3.10	17.60	34.20
★HAMA HAMA (crassostrea gigas), hamma hamma river, washington	3.15	17.90	34.80
★SHIGOKU (crassostrea gigas), willapa bay, washington	3.25	18.50	36.00
★FAT BASTARD (crassostrea gigas), willapa bay, wa	3.25	18.50	36.00
Oyster Sampler includes any marked with ★		17.10	32.20

served with fresh horseradish, cocktail and mignonette sauce

:: CHILLED SHELLFISH ::

	EACH	FULL ORDER	
LARGE WILD FLORIDA STONE CRAB CLAWS, mustard sauce (3-4 per order)		68.00	
JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order)	30.00	79.00	
	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
WILD JUMBO MEXICAN BROWN SHRIMP, 17-18 per pound	2.90	22.50	42.00
WILD ALASKAN RED KING CRAB NUGGETS, 24-28 per pound		22.00	42.00
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS, 30-32 per pound		11.00	18.00
	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
MALPEQUE (crassostrea virginica) prince edwards island, canada	1	3	5
CARLSBAD BLONDE (crassostrea gigas) carlsbad, california	1	3	5
SHIGOKU (crassostrea gigas) willapa bay, washington	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	16
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS	6	10	20
WILD JUMBO BROWN SHRIMP mexico	6	12	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	½ LOBSTER	½ LOBSTER	WHOLE LOBSTER
WILD CALIFORNIA DUNGENESS CRAB		½ CRAB	WHOLE CRAB
	47.00	88.00	165.00

:: APPETIZERS ::

MISO SOUP	9
tofu and green onions	
CLAM CHOWDER	12
new england style	
ATLANTIC COD FISH TACOS	14
beer battered	
FRESH RICOTTA WITH SEA SALT	14
cow's milk ricotta, toasted country bread	
HOUSE-MADE TORTELLINI	15
winter squash, maitake mushrooms, fresh herbs	
SEAFOOD FRITTERS	17
crab, shrimp and atlantic cod, with romesco sauce and pickled peppers	
FRITTO MISTO	17
mixed fried seafood with smokey marinara and tzatziki	

JUMBO LUMP BLUE CRAB CAKE	17
celery root remoulade	
FARMED PEI MUSSELS GARBANZO	17
pancetta, harissa, parsley & lemon, with crispy french baguette	
FARMED MANILA CLAMS WITH CHORIZO	18
steamed in saffron broth with crispy french baguette	
WILD INDIAN OCEAN BIGEYE TUNA POKE	18
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
pink grapefruit, dandelion leaves, and pumpkinseed	
WILD INDIAN OCEAN BIGEYE TUNA	16
red beet jam, horseradish cream, mizuna, red beet chips, olive oil	

WILD NANTUCKET BAY SCALLOPS	18
candied lemon and grain mustard	
CRUDO SAMPLER	19
wild bigeye tuna, wild nantucket bay scallops, farmed new zealand king salmon	

:: SALADS & SANDWICHES ::

BITTER GREENS	12
salt cured anchovies and garlic vinaigrette	
MIXED ORGANIC GREENS	11
golden balsamic vinaigrette	
WEDGE SALAD	13
bacon and blue goat cheese	
ROASTED BEETS	14
pickled pears, goat cheese, and mustard dressing	
WILD FIJIAN ALBACORE NIÇOISE SALAD	26
anchovy and haricot vert	

WILD JUMBO SHRIMP LOUIE SALAD	28
chilled wild shrimp, devilled eggs, classic garnishes	
BACON CHEDDAR CHEESEBURGER	19
with caramelized chipotle mayonnaise and french fries	
WILD JUMBO SHRIMP BÀNH MÌ	25
pickled red onions, daikon sprouts and cucumber salad	
NEW ENGLAND LOBSTER ROLL	29
traditional or "connecticut" style with french fries	
NANTUCKET BAY SCALLOP ROLL	29
lemon mayonnaise and chives	

:: ENTREES ::

SEAFOOD

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	30
from the gloucester auction	
HOUSE-MADE TORTELLINI	24
winter squash, maitake mushrooms, fresh herbs	
WILD LOCAL SAND DABS newport beach, ca	33
pan roasted, brown butter and capers	
WILD EASTERN SEA SCALLOPS	36
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
WILD ECUADORIAN MAHI MAHI	37
grilled heart of palm, soy raisin brown butter sauce	
WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH)	39
soba noodles, green onions, spiced fish broth	
WILD LOCAL WHITE SEA BASS	37
farro risotto with parmesan cream	
WILD ECUADORIAN SWORDFISH	37
marinated zucchini and caper brown butter	
WILD INDIAN OCEAN BIGEYE TUNA	38
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
FARMED NEW ZEALAND KING SALMON	39
heirloom baby carrots, vaudovan curry butter	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	47
butternut squash gnocchi, sage brown butter	
HOUSE-MADE ORECCHIETTE	29
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
FARMED ECUADORIAN SHRIMP AND GRITS	31
with merguez sausage ragout	
CIOPPINO	37
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 "DOUBLE R RANCH" 8 OZ	45
FILET MIGNON "DOUBLE R RANCH" 12 OZ	58
PRIME NEW YORK STRIP STEAK 14 OZ	54
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ	62
CHARCOAL GRILLED "ALL NATURAL" ORGANIC CHICKEN	31
with herbed couscous	

:: SHELLFISH ::

LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER	27/POUND
steamed with our homemade coleslaw and drawn butter	
LIVE WILD CALIFORNIA 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	
LIVE WILD SANTA BARBARA SPOT PRAWNS	50/POUND
black olive tapenade, toasted quinoa and citrus salad	
LIVE LOCAL SPINY LOBSTER	54/POUND
charcoal grilled with our homemade coleslaw	
LIVE WILD BARENTS SEA RED KING CRAB	62/POUND
steamed and served whole with choice of two sides (average size 7 to 10 pounds)	

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

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

*Wild New Zealand
Pink Bream
31/pound*

*Wild Brittany
Dover Sole
46/pound*

*Wild Rhode Island
Black Sea Bass
39/pound*

:: SIDES ::

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

