

**:: RAW BAR ::**

	EACH	½ DOZEN	ONE DOZEN
<b>EASTERN</b>			
JAMES RIVER (crassostrea virginica), chesapeake bay, virginia	2.95	16.70	32.40
CHINCOTEAGUE (crassostrea virginica), chincoteague bay, maryland	3.10	17.60	34.20
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
MALPEQUE (crassostrea virginica), prince edward island, canada	3.20	18.20	35.40
★BLACK DUCK SALTS (crassostrea virginica), hog island, virginia	3.25	18.50	36.00
BELON (ostrea edulis), harpswell, maine	3.55	20.30	39.60
★EAST BEACH BLONDE (crassostrea virginica), ninigret pond, rhode island	3.60	20.60	40.20
<b>PACIFIC</b>			
KUMAMOTO (crassostrea sikamea), oakland bay, washington	3.50	20.00	39.00
★BAHIA FALSA (crassostrea gigas), falsa bay, baja mexico	2.70	15.20	29.40
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	2.80	15.80	30.60
PARADISE (crassostrea gigas), british columbia, canada	2.90	16.40	32.00
HOLLIEWOOD (crassostrea gigas), denman island, british columbia	2.95	16.70	32.40
CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.00	17.00	33.00
★FANNY BAY (crassostrea gigas), vancouver island, british columbia	3.00	17.00	33.00
HAMA HAMA (crassostrea gigas), hama hama river, washington	3.10	17.60	34.20
SEA COW (crassostrea gigas), hammersly inlet, washington	3.10	17.60	34.20
Oyster Sampler includes any marked with ★		16.80	31.60

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)		66.00	
JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order)	27.00	76.00	
	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 PRINCE EDWARD ISLAND BLUE MUSSELS, 30-32 per pound		11.00	18.00
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, coos bay, oregon	20.50	39.50	
LARGE CHANNEL ISLANDS RED SEA URCHIN		15.25	

ICED SHELLFISH PLATTERS	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
MALPEQUE (crassostrea virginica) prince edwards island, canada	1	3	5
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	1	3	5
KUMAMOTO (crassostrea sikamea) oakland bay, washington	2	3	5
FARMED LITTLENECK CLAMS chesapeake bay	2	4	6
FARMED PERUVIAN BAY SCALLOPS citrus pesto	2	4	8
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS	6	10	20
WILD JUMBO BROWN SHRIMP mexico	6	12	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2 LOBSTER	1/2 LOBSTER	WHOLE LOBSTER
WILD OREGON DUNGENESS CRAB		½ CRAB	WHOLE CRAB
LARGE CHANNEL ISLANDS RED SEA URCHIN			WHOLE URCHIN
	47.00	88.00	165.00

**:: APPETIZERS ::**

<b>MISO SOUP</b> .....	<b>8</b>
tofu and green onions	
<b>CLAM CHOWDER</b> .....	<b>12</b>
new england style	
<b>ATLANTIC COD FISH TACOS</b> .....	<b>13</b>
beer battered	
<b>FRESH RICOTTA WITH SEA SALT</b> .....	<b>13</b>
cow's milk ricotta, toasted country bread	
<b>HOMEMADE RAVIOLI</b> .....	<b>15</b>
goat cheese, salted almonds, asian pear purée	
<b>SEAFOOD FRITTERS</b> .....	<b>16</b>
crab, shrimp and atlantic cod, with romesco sauce and pickled peppers	

<b>FRITTO MISTO</b> .....	<b>16</b>
mixed fried seafood with smokey marinara and tzatziki	
<b>FARMED PEI MUSSELS GARBANZO</b> .....	<b>16</b>
pancetta, harissa, parsley & lemon, with crispy french baguette	
<b>JUMBO LUMP BLUE CRAB CAKE</b> .....	<b>16</b>
celery root remoulade	
<b>FARMED MANILA CLAMS WITH CHORIZO</b> .....	<b>17</b>
steamed in saffron broth with crispy french baquette	
<b>WILD MALDIVES BIGEYE TUNA POKE</b> .....	<b>18</b>
soy sauce, avocado, wasabi tobiko, sesame seeds	
<b>WILD SPANISH OCTOPUS</b> .....	<b>19</b>
charcoal grilled with tomato, feta and niçoise olives	

**RAW CRUDOS**

<b>WILD EASTERN SEA SCALLOPS</b> .....	<b>14</b>
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	
<b>FARMED FAROE ISLANDS ATLANTIC SALMON</b> .....	<b>14</b>
fig jam, sour cream	
<b>WILD MALDIVES BIGEYE TUNA</b> .....	<b>15</b>
red beet jam, horseradish cream, mizuna, red beet chips, olive oil	

<b>LIGHTLY SMOKED FARMED MEXICAN HAMACHI</b> .....	<b>15</b>
yellow pepper and jalapeño cream, pickled bean sprouts	
<b>CRUDO SAMPLER</b> .....	<b>19</b>
wild maldives bigeye tuna, wild eastern sea scallops, farmed faroe islands atlantic salmon	

**:: SALADS & SANDWICHES ::**

<b>BITTER GREENS CAESAR</b> .....	<b>11</b>
salt cured anchovies and garlic vinaigrette	
<b>MIXED ORGANIC GREENS</b> .....	<b>11</b>
golden balsamic vinaigrette	
<b>WEDGE SALAD</b> .....	<b>13</b>
bacon and blue goat cheese	
<b>ROASTED BEETS</b> .....	<b>14</b>
tandoori spiced yogurt and wild arugula	
<b>AMERICAN STYLE WAGYU CHEESEBURGER</b> .....	<b>19</b>
with bacon, caramelized chipotle mayonnaise and french fries	

<b>WILD JUMBO SHRIMP BÁNH MÌ</b> .....	<b>23</b>
pickled red onions, daikon sprouts and cucumber salad	
<b>BIGEYE TUNA BURGER</b> .....	<b>20</b>
with spiced mayonnaise and crispy onion rings	
<b>WILD AUSTRALIAN ALBACORE NIÇOISE SALAD</b> .....	<b>26</b>
anchovy and haricot vert	
<b>WILD JUMBO SHRIMP LOUIE SALAD</b> .....	<b>28</b>
chilled wild shrimp, devilled eggs, classic garnishes	
<b>NEW ENGLAND LOBSTER ROLL</b> .....	<b>28</b>
traditional or "connecticut" style with french fries	

**:: ENTREES ::**

**SEAFOOD**

<b>WILD GEORGE'S BANK ATLANTIC COD FISH &amp; CHIPS</b> .....	<b>29</b>
from the gloucester auction	
<b>WILD ALASKAN HALIBUT</b> .....	<b>43</b>
pan seared, maque choux, sorrel pesto	
<b>WILD EASTERN SEA SCALLOPS</b> .....	<b>36</b>
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
<b>FARMED FAROE ISLANDS ATLANTIC SALMON</b> .....	<b>37</b>
braised cannellini beans, sautéed mushrooms, preserved lemon	
<b>WILD ROSS SEA CHILEAN SEA BASS (msc certified)</b> .....	<b>47</b>
butternut squash gnocchi, sage brown butter	
<b>WILD ALASKAN BLACK COD "MISO" (SABLEFISH)</b> .....	<b>39</b>
seared eggplant, blistered shishito pepper, red miso sauce	
<b>WILD MEXICAN MAHI MAHI CAPONATA</b> .....	<b>36</b>
pan seared with sherry gastrique and maldon salt	
<b>WILD HAWAIIAN SWORDFISH</b> .....	<b>37</b>
marinated zucchini and caper brown butter	
<b>WILD MEXICAN WHITE SEA BASS</b> .....	<b>37</b>
farro risotto with parmesan cream	
<b>FARMED MEXICAN HAMACHI</b> .....	<b>35</b>
togarashi, wok-fried seasonal vegetables	
<b>WILD MALDIVES BIGEYE TUNA</b> .....	<b>38</b>
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
<b>HOMEMADE ORECCHIETTE</b> .....	<b>28</b>
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
<b>FARMED ECUADORIAN SHRIMP AND GRITS</b> .....	<b>29</b>
with merguez sausage ragout	
<b>CIOPPINO</b> .....	<b>36</b>
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

<b>FILET MIGNON "DOUBLE R RANCH" 8 OZ</b> .....	<b>44</b>
<b>FILET MIGNON "DOUBLE R RANCH" 12 OZ</b> .....	<b>56</b>
<b>PRIME NEW YORK STRIP STEAK 14 OZ</b> .....	<b>49</b>
<b>BONE-IN PRIME RIB EYE 20 OZ</b> .....	<b>60</b>
<b>CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN</b> .....	<b>29</b>
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

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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 New Zealand  
Pink Bream  
31/Pound*

*Farmed Greek  
Black Bream  
35/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  
ROASTED BUTTERNUT SQUASH ..... 9  
YUKON GOLD MASHED POTATOES ..... 8  
MAC & CHEESE ..... 9  
GRILLED BROCCOLINI CHINESE SAUSAGE ..... 9  
CRISPY POLENTA WITH MELTED FONTINA ..... 9  
ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS ..... 10  
ROASTED ASPARAGUS GREMOLATA ..... 10

