

:: 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
PLEASANT BAY (crassostrea virginica), little pleasant bay, ma.	3.25	18.50	36.00
★WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.25	18.50	36.00
ONSET (crassostrea virginica), buzzards bay, ma.	3.25	18.50	36.00
★WATCH HILL (crassostrea virginica), winnapaug, rhode island	3.40	19.40	37.80
PACIFIC			
KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.40	19.40	37.80
SOL AZUL (crassostrea gigas), san ignacio bay, mexico	2.85	16.10	31.20
★ELD INLET (crassostrea gigas), eld inlet, washington.	3.00	17.00	33.00
★HENDERSON BAY (crassostrea gigas), henderson bay, washington	3.05	17.30	33.60
★CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.05	17.30	33.60
KAIPARA (crassostrea gigas) kaipara harbor, new zealand	3.15	17.90	34.80
HAMA HAMA (crassostrea gigas), hamma hamma river, washington	3.15	17.90	34.80
TOTTEN VIRGINICA (crassostrea virginica), totten inlet, washington	3.30	18.80	36.60
Oyster Sampler includes any marked with ★		17.10	32.20
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
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 CARLSBAD MEDITERRANEAN MUSSELS, 22-24 per pound		10.00	17.00
		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
JAMES RIVER (crassostrea virginica) chesapeake bay, virginia	1	3	5
ELD INLET (crassostrea gigas) eld inlet, washington	1	3	5
CARLSBAD BLONDE (crassostrea gigas) carlsbad, california	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	8
FARMED CARLSBAD MEDITERRANEAN 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 ALASKAN RED KING CRAB NUGGETS		¼ LB	½ LB
LARGE CHANNEL ISLANDS RED SEA URCHIN			WHOLE URCHIN
	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
Kabocha 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 CARLSBAD 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	
STEAMED WILD MASSACHUSETTS RAZOR CLAMS .	18
white wine, garlic, olive oil, herb crumb	
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
pink grapefruit, dandelion leaves, and pumpkinnickel	
WILD EASTERN SEA SCALLOP	15
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	

WILD INDIAN OCEAN BIGEYE TUNA	16
red beet jam, horseradish cream, mizuna, red beet chips, olive oil	
CRUDO SAMPLER	19
wild bigeye tuna, wild eastern sea scallop, farmed atlantic salmon	

:: SALADS & SANDWICHES ::

MIXED ORGANIC GREENS	11
golden balsamic vinaigrette	
BITTER GREENS	12
salt cured anchovies and garlic vinaigrette	
WEDGE SALAD	13
bacon and blue goat cheese	
ROASTED BEETS	14
pickled pears, goat cheese, and mustard dressing	
BACON CHEDDAR CHEESEBURGER	19
with caramelized chipotle mayonnaise and french fries	

WILD JUMBO SHRIMP BÁNH MÌ	25
pickled red onions, daikon sprouts and cucumber salad	
WILD FIJIAN ALBACORE NIÇOISE SALAD	26
anchovy and haricot vert	
WILD JUMBO SHRIMP LOUIE SALAD	28
chilled wild shrimp, deviled eggs, classic garnishes	
NEW ENGLAND LOBSTER ROLL	29
traditional or "connecticut" style with french fries	

:: ENTREES ::

HOUSE-MADE ORECCHIETTE	29
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	30
from the gloucester auction	
FARMED ECUADORIAN SHRIMP AND GRITS	31
with merguez sausage ragout	
WILD LOCAL SAND DABS newport beach, ca	33
pan roasted, brown butter and capers	
HOUSE-MADE TORTELLINI	24
winter squash, maitake mushrooms, fresh herbs	
WILD ECUADORIAN MAHI MAHI	37
grilled heart of palm, soy raisin brown butter sauce	
WILD MEXICAN WHITE SEA BASS	37
farro risotto with parmesan cream	
WILD ECUADORIAN SWORDFISH	37
marinated zucchini and caper brown butter	
WILD EASTERN SEA SCALLOPS	37
braised radishes, local rhubarb, fiddleheads, citrus reduction	
WILD INDIAN OCEAN BIGEYE TUNA	38
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH)	39
soba noodles, green onions, spiced fish broth	
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	
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	

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

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) 39
 pan sautéed with brown butter, ginger, cucumber and watermelon salad

:: WILD ALASKAN HALIBUT ::

ROASTED HALIBUT 44
 spring peas, fingerlings, with leeks and lemon veloute

:: SHELLFISH ::

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

LIVE WILD SANTA BARBARA SPOT PRAWNS 50/POUND
 black olive tapenade, toasted quinoa and citrus salad

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

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

*Wild Rhode Island
 Black Sea Bass 39/LB*

*Wild New Zealand
 Pink Bream 31/LB*

*Wild Brittany
 Dover Sole 46/LB*

:: 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 ASPARAGUS GREMOLATA 12



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