

**:: RAW BAR ::**

	EACH	½ DOZEN	ONE DOZEN
<b>EASTERN</b>			
★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
STINGRAY (crassostrea virginica), chesapeake bay, maryland	3.15	17.90	34.80
OLDE SALT (crassostrea virginica), chincoteague, virginia	3.15	17.90	34.80
ONSET (crassostrea virginica), buzzards bay, ma	3.25	18.50	36.00
COTUIT (crassostrea virginica), cotuit bay, ma	3.25	18.50	36.00
BEAUSOLEIL (crassostrea virginica), nova scotia, canada	3.35	19.10	37.20
★WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.25	18.50	36.00
WATCH HILL (crassostrea virginica), winnapaug, rhode island	3.40	19.40	37.80
<b>PACIFIC</b>			
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	2.85	16.10	31.20
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
CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.05	17.30	33.60
HENDERSON BAY (crassostrea gigas), henderson bay, washington	3.05	17.30	33.60
BAYWATER SWEET (crassostrea gigas), thorn dyke bay, wa	3.10	17.60	34.20
KAIPARA (crassostrea gigas) kaipara harbor, new zealand	3.15	17.90	34.80
COROMANDEL (crassostrea gigas), coromandel bay, nz	3.15	17.90	34.80
★NANOOSE BAY (crassostrea gigas) nanoose bay, canada	3.20	18.20	35.40
★SHIGOKU (crassostrea gigas), willapa bay, washington	3.25	18.50	36.00
Oyster Sampler includes all marked with ★		17.10	32.20
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
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 SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
BARCAT (crassostrea virginica) chesapeake bay, virginia	1	3	5
SOL AZUL (crassostrea gigas) san ignacio bay, mexico	1	3	5
HENDERSON BAY (crassostrea gigas) henderson bay, washington	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 CALIFORNIA DUNGENESS CRAB		½ CRAB	WHOLE CRAB
	47.00	88.00	165.00

**:: APPETIZERS ::**

<b>YELLOW CORN VELOUTE</b> .....	12
charred corn and jumbo lump crab	
<b>CLAM CHOWDER</b> .....	12
manila clams, applewood smoked bacon	
<b>ATLANTIC COD FISH TACOS</b> .....	14
beer battered	
<b>FRESH RICOTTA WITH SEA SALT</b> .....	14
cow's milk ricotta, toasted country bread	
<b>HOUSE-MADE TORTELLINI</b> .....	15
Kabocho squash, maitake mushrooms, fresh herbs	
<b>SEAFOOD FRITTERS</b> .....	17
crab, shrimp and atlantic cod, with romesco sauce and pickled peppers	
<b>FRITTO MISTO</b> .....	17
mixed fried seafood with smokey marinara and tzatziki	

<b>JUMBO LUMP BLUE CRAB CAKE</b> .....	17
celery root remoulade	
<b>FARMED CARLSBAD MUSSELS GARBANZO</b> .....	17
pancetta, harissa, parsley & lemon, with crispy french baguette	
<b>FARMED MANILA CLAMS WITH CHORIZO</b> .....	18
steamed in saffron broth with crispy french baguette	
<b>WILD INDIAN OCEAN BIGEYE TUNA POKE</b> .....	19
soy sauce, avocado, wasabi tobiko, sesame seeds	
<b>WILD SPANISH OCTOPUS</b> .....	19
charcoal grilled with tomato, feta and niçoise olives	
<b>OYSTERS ROCKEFELLER</b> .....	19
glazed with fennel, baby spinach, and parmesan	

**RAW CRUDOS**

<b>WILD COLUMBIA RIVER KING SALMON</b> .....	15
fig jam, sour cream	
<b>WILD EASTERN SEA SCALLOP</b> .....	15
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	

<b>WILD INDIAN OCEAN BIGEYE TUNA</b> .....	16
fennel orange purée, diced oranges, fennel pollen	
<b>CRUDO SAMPLER</b> .....	19
wild bigeye tuna, wild eastern sea scallop, wild king salmon	

**:: SALADS & SANDWICHES ::**

<b>MIXED ORGANIC GREENS</b> .....	11
golden balsamic vinaigrette	
<b>BITTER GREENS</b> .....	12
salt cured anchovies and garlic vinaigrette	
<b>WEDGE SALAD</b> .....	13
bacon and blue goat cheese	
<b>ROASTED BEETS</b> .....	14
pickled pears, goat cheese, and mustard dressing	
<b>HEIRLOOM TOMATO SALAD</b> .....	15
avocado, watercress and blue poppy seed dressing	

<b>BACON CHEDDAR CHEESEBURGER</b> .....	19
with caramelized chipotle mayonnaise and french fries	
<b>WILD JUMBO SHRIMP BÁNH MÌ</b> .....	25
pickled red onions, daikon sprouts and cucumber salad	
<b>WILD TAHITIAN ALBACORE NIÇOISE SALAD</b> .....	26
anchovy and haricot vert	
<b>WILD JUMBO SHRIMP LOUIE SALAD</b> .....	28
chilled wild shrimp, deviled eggs, classic garnishes	
<b>NEW ENGLAND LOBSTER ROLL</b> .....	29
traditional or "connecticut" style with french fries	

**:: ENTREES ::**

<b>HOUSE-MADE TORTELLINI</b> .....	24
winter squash, maitake mushrooms, fresh herbs	
<b>HOUSE-MADE ORECCHIETTE</b> .....	29
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
<b>WILD GEORGE'S BANK ATLANTIC COD FISH &amp; CHIPS</b> .....	30
from the gloucester auction	
<b>FARMED ECUADORIAN SHRIMP AND GRITS</b> .....	31
with merguez sausage ragout	
<b>WILD LOCAL WHITE SEA BASS</b> .....	37
rustic ratatouille, garlic emulsion and basil oil	
<b>WILD EASTERN SEA SCALLOPS</b> .....	37
corn, sweet drop peppers, celery root and caper brown butter	
<b>WILD ECUADORIAN SWORDFISH</b> .....	37
marinated zucchini and caper brown butter	
<b>WILD TAHITIAN ONO</b> .....	37
grilled hearts of palm, soy brown butter sauce	
<b>WILD INDIAN OCEAN BIGEYE TUNA</b> .....	38
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
<b>WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH)</b> .....	39
soba noodles, green onions, spiced fish broth	
<b>WILD ROSS SEA CHILEAN SEA BASS (msc certified)</b> .....	47
butternut squash gnocchi, sage brown butter	
<b>CIOPPINO</b> .....	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

<b>FILET MIGNON "DOUBLE R RANCH" 8 OZ</b> .....	45
<b>FILET MIGNON "DOUBLE R RANCH" 12 OZ</b> .....	58
<b>PRIME NEW YORK STRIP STEAK 14 OZ</b> .....	54
<b>PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ</b> .....	62
<b>ROASTED ALL NATURAL CHICKEN WITH HARISSA</b> .....	31
potato, kale with chicken jus	

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**:: FIRST OF SEASON: WILD SALMON ::**

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Columbia River King Salmon (*Oncorhynchus tshawytscha*) are known for their incredible flavor and distinct texture. Due to the river's length and power, more energy and strength is required to travel it. This results in a strong salmon with a high fat content comparable to the king salmon of the Copper River.

WILD COLUMBIA RIVER KING SALMON ..... 46  
 spring farro risotto with lovage and black garlic

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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 ..... 44  
 fire roasted yellow corn, jalapeños, cotija cheese

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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 ..... 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

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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 New Zealand  
 Pink Bream 31/LB*

*Farmed Greek  
 Black Bream 35/LB*

*Wild Brittany  
 Dover Sole 46/LB*

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**:: SIDES ::**

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CREAMY COLESLAW ..... 7

FRENCH FRIES ..... 7

YUKON GOLD MASHED POTATOES ..... 8

BRAISED KALE GREEK YOGURT & HAZELNUTS ..... 9

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