

**:: RAW BAR ::**

	EACH	½ DOZEN	ONE DOZEN
<b>EASTERN</b>			
JAMES RIVER (crassostrea virginica), chesapeake bay, virginia	2.95	16.70	32.40
★OLDE SALT (crassostrea virginica), chincoteague, 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
★ISLAND CREEK (crassostrea virginica) duxbury, massachusetts	3.40	19.70	37.40
NAKED COWBOY (crassostrea virginica), long island sound, new york	3.40	19.40	37.80
PEMAQUID (crassostrea virginica) demariscotta river, maine	3.40	19.40	37.80
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
SUNSET BEACH (crassostrea gigas), hood canal, washington	2.90	16.40	31.80
ELD INLET (crassostrea gigas), eld inlet, washington	2.95	16.70	32.40
KENNEDY CREEK (crassostrea gigas), totten inlet, washington	2.95	16.70	32.40
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
★HAMA HAMA (crassostrea gigas), hama hama river, 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	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	THE DELUXE	THE KING
	SERVES 1-2	SERVES 3-4	SERVES 5-7
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	1	3	5
STINGRAY (crassostrea virginica) chesapeake bay, maryland	1	3	5
OLDE SALT (crassostrea virginica) chincoteague, virginia	2	3	5
WILD LITTLENECK CLAMS long island, new york	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 ::**

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

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

**RAW CRUDOS**

WILD EASTERN SEA SCALLOPS .....	14
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	
WILD COLUMBIA RIVER KING SALMON .....	14
fig jam, sour cream	
WILD MALDIVES BIGEYE TUNA .....	15
red beet jam, horseradish cream, mizuna, red beet chips, olive oil	

LIGHTLY SMOKED FARMED MEXICAN HAMACHI.....	15
yellow pepper and jalapeño cream, pickled bean sprouts	
CRUDO SAMPLER.....	19
wild maldives bigeye tuna, wild eastern sea scallops, wild columbia river king salmon	

**:: SALADS & SANDWICHES ::**

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

WILD JUMBO SHRIMP BÁNH MÌ.....	24
pickled red onions, daikon sprouts and cucumber salad	
BIGEYE TUNA BURGER.....	20
with spiced mayonnaise and crispy onion rings	
WILD JUMBO SHRIMP LOUIE SALAD.....	28
chilled wild shrimp, devilled eggs, classic garnishes	
NEW ENGLAND LOBSTER ROLL .....	28
traditional or "connecticut" style with french fries	

**:: ENTREES ::**

**:: FIRST OF SEASON ::**

WILD COLUMBIA RIVER KING SALMON .....	45
lemon nage, english peas and heirloom tomatoes	

**SEAFOOD**

WILD LOCAL WHITE SEA BASS .....	35
farro risotto with parmesan cream	
WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS .....	29
from the gloucester auction	
WILD JAPANESE MAHI MAHI CAPONATA .....	36
pan seared with sherry gastrique and maldon salt	
WILD ALASKAN HALIBUT .....	43
pan seared, maque choux, sorrel pesto	
WILD EASTERN SEA SCALLOPS .....	36
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
WILD ROSS SEA CHILEAN SEA BASS (msc certified) .....	47
butternut squash gnocchi, sage brown butter	
WILD ECUADORIAN SWORDFISH .....	37
marinated zucchini and caper brown butter	
WILD ALASKAN BLACK COD "MISO" (SABLEFISH) .....	39
seared eggplant, blistered shishito pepper, red miso sauce	
WILD MALDIVES BIGEYE TUNA .....	38
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
HOMEMADE ORECCHIETTE .....	28
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
FARMED ECUADORIAN SHRIMP AND GRITS .....	29
with merguez sausage ragout	
CIOPPINO .....	36
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 .....	44
FILET MIGNON "DOUBLE R RANCH" 12 OZ .....	56
PRIME NEW YORK STRIP STEAK 14 OZ .....	52
BONE-IN PRIME RIB EYE 20 OZ .....	60
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN .....	29
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	
LIVE WILD SANTA BARBARA SPOT PRAWNS .....	48/POUND
charcoal grilled with our homemade coleslaw	
LIVE WILD BARENTS SEA BLUE KING CRAB .....	58/POUND
steamed and served whole with choice of two sides (average size 7 to 10 pounds)	
WILD OREGON DUNGENESS CRAB .....	27/POUND
served 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 Brittany  
Dover Sole  
46/pound*

*Wild New Zealand  
Pink Bream  
31/pound*

*Farmed Greek  
Black Bream  
35/pound*

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**:: SIDES ::**

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CREAMY COLESLAW .....	6
FRENCH FRIES .....	7
BRAISED KALE GREEK YOGURT & HAZELNUTS .....	8
YUKON GOLD MASHED POTATOES .....	8
ROASTED BUTTERNUT SQUASH .....	9
MAC & CHEESE .....	9
GRILLED BROCCOLINI CHINESE SAUSAGE .....	9
CRISPY POLENTA WITH MELTED FONTINA .....	9
GRILLED BABY CARROTS FRESNO CHILI .....	9
ROASTED ASPARAGUS GREMOLATA .....	10

