

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
JAMES RIVER (crassostrea virginica), chesapeake bay, virginia	2.95	16.70	32.40
★BARCAT (crassostrea virginica), chesapeake bay, virginia	3.00	16.90	33.00
STINGRAY (crassostrea virginica), chesapeake bay, maryland	3.10	17.60	34.20
★MALPEQUE (crassostrea virginica), prince edward island, canada	3.15	17.90	34.80
COTUIT (crassostrea virginica), cotuit bay, ma	3.20	18.20	35.40
PLEASANT BAY (crassostrea virginica), little pleasant bay, ma	3.20	18.20	35.40
★MOON SHOAL (crassostrea virginica), barnstable, massachusetts	3.45	19.70	38.40
PICKLE POINT (crassostrea virginica), new london bay, pei	3.40	19.40	37.90
NAKED COWBOY (crassostrea virginica), long island sound, new york	3.45	19.70	38.40
BELON (ostrea edulis), harpswell, maine	3.50	20.00	39.00
PACIFIC			
★LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	2.80	15.80	30.60
MALASPINA (crassostrea gigas), british columbia, canada	2.90	16.40	31.80
★PACIFIC KISS (crassostrea gigas) powell river, 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	3.05	17.30	33.60
HAMA HAMA (crassostrea gigas), hama hama river, washington	3.10	17.60	34.20
★BAYWATER SWEET (crassostrea gigas), thorn dyke bay, wa	3.15	17.90	34.80
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
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	
1 ¼ LB NORTH AMERICAN HARD SHELL LOBSTER	18.00	34.00	
WILD CALIFORNIA DUNGENESS CRAB	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
HOLLIWOOD (crassostrea gigas) denman island, british columbia	1	3	5
CALM COVE (crassostrea gigas) hood canal, washington	1	3	5
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	3	5
FARMED PERUVIAN BAY SCALLOPS citrus pesto	2	4	8
FARMED CARLSBAD MEDITERRANEAN MUSSELS	6	10	20
WILD JUMBO BROWN SHRIMP mexico	6	12	20
1 ¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2 LOBSTER	1/2 LOBSTER	WHOLE LOBSTER
WILD CALIFORNIA 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	
JUMBO LUMP BLUE CRAB CAKE	16
celery root remoulade	
FARMED CARLSBAD MUSSELS GARBANZO	16
pancetta, harissa, parsley & lemon, with crispy french baguette	
FARMED MANILA CLAMS WITH CHORIZO	17
steamed in saffron broth with crispy french baguette	
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

FARMED NEW ZEALAND KING SALMON	14
fig jam, sour cream	
WILD MALDIVES BIGEYE TUNA	15
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	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	
WILD FIJIAN ALBACORE NIÇOISE SALAD	26
anchovy and haricot vert	
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	
NANTUCKET BAY SCALLOP ROLL	28
lemon mayonnaise and chives	

:: ENTREES ::

SEAFOOD

WILD LOCAL SAND DABS newport beach, ca	33
pan roasted, brown butter and capers	
WILD LOCAL SWORDFISH	37
marinated zucchini and caper brown butter	
FARMED NEW ZEALAND KING SALMON	39
braised cannellini beans, sautéed mushrooms, preserved lemon	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	47
butternut squash gnocchi, sage brown butter	
WILD ALASKAN BLACK COD "MISO" (SABLEFISH)	39
seared eggplant, blistered shishito pepper, red miso sauce	
HOMEMADE ORECCHIETTE	28
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	29
from the gloucester auction	
WILD MEXICAN MAHI MAHI CAPONATA	36
pan seared with sherry gastrique and maldon salt	
WILD EASTERN SEA SCALLOPS	36
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
WILD MALDIVES BIGEYE TUNA	38
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
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
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ	60
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN	29
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	48/POUND
steamed with our homemade coleslaw and drawn butter	
LIVE LOCAL SPINY LOBSTER.....	54/POUND
charcoal grilled with our homemade coleslaw	

:: 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 Rhode Island
Black Sea Bass
39/pound*

*Wild Brittany
Dover Sole
46/pound*

:: SIDES ::

CREAMY COLESLAW.....	6
FRENCH FRIES.....	7
BRAISED KALE GREEK YOGURT & HAZELNUTS	8
YUKON GOLD MASHED POTATOES.....	8
ROASTED BUTTERNUT SQUASH.....	9
MAC & CHEESE.....	9
CRISPY POLENTA WITH MELTED FONTINA	9
ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS.....	10

