

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
OLDE SALT (crassostrea virginica), chincoteague, virginia	3.15	17.90	34.80
RAPPAHANNOCK (crassostrea virginica), rappahannock river, virginia	3.15	17.90	34.80
*STINGRAY (crassostrea virginica), ware neck, virginia	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
BEAUSOLEIL (crassostrea virginica), nova scotia, canada	3.35	19.10	37.20
OLD COVE (crassostrea virginica) duxbury, massachusetts	3.35	19.10	37.20
*ISLAND CREEK (crassostrea virginica) duxbury, massachusetts	3.45	19.70	38.40
PACIFIC			
KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.40	19.40	37.80
*SHAKESPEARE CREEK (crassostrea gigas), jervis inlet, british columbia	3.00	17.00	33.00
*PACIFIC KISS (crassostrea gigas) powell river, british columbia	3.00	17.00	33.00
CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.05	17.30	33.60
BAYWATER SWEET (crassostrea gigas), thorn dyke bay, wa	3.10	17.60	34.20
HENDERSON BAY (crassostrea gigas), henderson bay, washington	3.10	17.60	34.20
HAMA HAMA (crassostrea gigas), hamma hamma river, washington	3.15	17.90	34.80
*KIWI CUP (crassostrea gigas) waiheke island, nz.	3.45	19.70	38.40
Oyster Sampler includes all marked with *		18.20	35.40

served with fresh horseradish, cocktail and mignonette sauce

:: CHILLED SHELLFISH ::

	EACH	½ DOZEN	FULL ORDER
JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order)		27.00	79.00
	EACH	½ DOZEN	ONE DOZEN
FARMED PERUVIAN BAY SCALLOPS, pistachio, citrus pesto	2.95	16.55	32.10
WILD LITTLENECK CLAMS, assateague channel, virginia	2.65	13.70	26.40
	EACH	½ POUND	ONE POUND
WILD JUMBO MEXICAN WHITE SHRIMP, 17-18 per pound	2.90	22.50	42.00
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
		HALF	WHOLE
1¼ 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
ISLAND CREEK (crassostrea virginica) duxbury, massachusetts	1	3	5
KIWI CUP (crassostrea gigas) waiheke island, nz	1	3	5
STINGRAY (crassostrea virginica) ware neck, virginia	2	3	5
WILD LITTLENECK CLAMS assateague channel, virginia	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	8
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS	6	10	20
WILD JUMBO WHITE SHRIMP mexico	6	12	20
1¼ 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	9
tofu and green onions	
CLAM CHOWDER.....	11
manila clams, applewood smoked bacon	
ATLANTIC COD FISH TACOS	14
beer battered	
UNI TOAST	13
toasted brioche	
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	
FARMED PEI MUSSELS GARBANZO	17
pancetta, harissa, parsley & lemon, with crispy french baguette	
JUMBO LUMP BLUE CRAB CAKE.....	17
celery root remoulade	
FARMED MANILA CLAMS WITH CHORIZO	18
steamed in saffron broth with crispy french baguette	
WILD PACIFIC BIGEYE TUNA POKE.....	18
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

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

WILD PACIFIC BIGEYE TUNA.....	16
fennel orange purée, diced oranges, fennel pollen	
CRUDO SAMPLER.....	19
wild bigeye tuna, wild eastern sea scallop, wild king salmon	

:: SALADS & SANDWICHES ::

MIXED ORGANIC GREENS	11
golden balsamic vinaigrette	
BITTER GREENS	11
salt cured anchovies and garlic vinaigrette	
WEDGE SALAD.....	12
bacon and blue goat cheese	
ROASTED BEETS	13
tandoori spiced yogurt and wild arugula	
HEIRLOOM TOMATO SALAD	14
avocado, watercress and blue poppy seed dressing	

BACON CHEDDAR CHEESEBURGER.....	18
with caramelized chipotle mayonnaise and french fries	
WILD JUMBO SHRIMP BÁNH MÌ	21
pickled red onions, daikon sprouts and cucumber salad	
WILD TAHITIAN ALBACORE NIÇOISE SALAD	22
anchovy and haricot vert	
WILD JUMBO SHRIMP LOUIE SALAD.....	24
chilled wild shrimp, deviled eggs, classic garnishes	
NEW ENGLAND LOBSTER ROLL	27
traditional or "connecticut" style with french fries	

:: ENTREES ::

HOUSE-MADE TORTELLINI	24
winter squash, maitake mushrooms, fresh herbs	
WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	24
from the gloucester auction	
HOUSE-MADE ORECCHIETTE.....	24
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
FARMED ECUADORIAN SHRIMP AND GRITS.....	25
with merguez sausage ragout	
WILD MEXICAN MAHI MAHI.....	25
grilled heart of palm, soy raisin brown butter sauce	
WILD LOCAL SAND DABS newport beach, ca	26
pan roasted, brown butter and capers	
WILD ECUADORIAN SWORDFISH	28
marinated zucchini and caper brown butter	
WILD EASTERN SEA SCALLOPS.....	29
corn, sweet drop peppers, celery root and caper brown butter	
WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH)	29
soba noodles, green onions, spiced fish broth	
WILD PACIFIC BIGEYE TUNA	29
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
WILD COLUMBIA RIVER KING SALMON	38
spring farro risotto with lovage and black garlic	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	38
butternut squash gnocchi, sage brown butter	
CIOPPINO	33
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.....	41
PRIME NEW YORK STRIP STEAK 14 OZ.....	43
FILET MIGNON "DOUBLE R RANCH" 12 OZ.....	55
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ.....	57
ROASTED ALL NATURAL CHICKEN WITH HARISSA.....	24
potato, kale with chicken jus	

:: FIRST OF SEASON: CALIFORNIA SPINY LOBSTER ::

The Spiny Lobster (*Panulirus interruptus*) is found from Baja California up to Monterey Bay. Local fishermen catch them in traps and by hand, one at a time. From a conservation standpoint, it's one of the most strictly regulated fisheries in North America, and arguably the very best seafood product in the world!

LIVE LOCAL SPINY LOBSTER 54/POUND
 a la plancha, with our homemade coleslaw

:: WILD ALASKAN HALIBUT ::

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 33
 fire roasted yellow corn, jalapeños, cotija cheese

:: 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 50/POUND
 steamed with our homemade coleslaw and drawn butter

:: 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 ::

FRENCH FRIES 7

YUKON GOLD MASHED POTATOES 8

BRAISED KALE GREEK YOGURT & HAZELNUTS 9

MAC & CHEESE 9

CRISPY POLENTA WITH MELTED FONTINA 9

BABY ARTICHOKE CARROTS, SHALLOTS, OLIVE OIL & FRESH HERBS 9

SUMMER SQUASH SWEET PEPPERS, BASIL, ANCHOVY & GARLIC 10

ROASTED ASPARAGUS GREMOLATA 12



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