

---

**:: COCKTAILS ::**

---

- | 450 -

**BOULEVARD**

vodka, fresh strawberry & lemon juice, with tarragon  
essence... served over ice

**CASTAWAY**

2 year light rum, fresh lime juice, pineapple, Chateau  
liqueur and peach bitters swizzled with crushed ice...  
8 year rum float

**MARITIME MULE**

Prairie Organic vodka, fresh lime, sea salt and ginger  
beer...over ice in a copper mug with fresh mint

**ROSEWOOD**

botanist gin, limoncello, fresh lime & tonic...over ice with  
rosemary and grapefruit essence

**ESSEX STREET**

London dry gin, cucumber, dill, fresh lime, elderflower  
cordial with a pinch of sea salt served up

**MARGARITA VERDE**

silver tequila, agave syrup, fresh lime, cucumber, basil, and  
jalapeño...served over ice with an ancho chile salted rim

**MESCALERO**

silver tequila, Del Maguey 'Vida' Mezcal, lime, passion  
fruit & pineapple cordials with orange essence.

**CAMPFIRE SLING**

straight rye whiskey, maple syrup & chocolate bitters...  
over block ice with scorched orange oil

**KENTUCKY PREACHER**

straight bourbon whiskey, fresh lemon, elderflower &  
honey...served up

**PICCADILLY CIRCUS**

Pimm's No.1, Aperol, cucumbers and fresh lemon served  
long and charged with tonic

---

**:: BARTENDER'S SPECIAL ::**

---

**SOUTHERN 'SWIZZLE'**

Jack Daniel's straight rye whiskey, fresh mint, elderflower,  
grapefruit and lemon...'swizzled' with crushed ice.

---

**:: APPETIZERS ::**

---

**MISO SOUP** ..... 10  
tofu and green onions

**CLAM CHOWDER** ..... 11  
applewood smoked bacon

**ATLANTIC COD FISH TACOS** ..... 15  
beer battered

**FRESH RICOTTA WITH SEA SALT** ..... 15  
cow's milk ricotta, toasted country bread

**HOUSE-MADE TORTELLINI** ..... 16  
Kabocha squash, maitake mushrooms, fresh herbs

**FRITTO MISTO** ..... 18  
mixed fried seafood with smokey marinara and tzatziki

**FARMED CARLSBAD MUSSELS GARBANZO** ..... 18  
pancetta, harissa, parsley & lemon, with crispy french baguette

**FARMED MANILA CLAMS WITH CHORIZO** ..... 18  
steamed in saffron broth with crispy french baguette

**JUMBO LUMP BLUE CRAB CAKE** ..... 18  
celery root remoulade

**WILD LOCAL BLUEFIN TUNA POKE** ..... 19  
soy sauce, avocado, wasabi tobiko, sesame seeds

**OYSTERS ROCKEFELLER** ..... 20  
glazed with fennel, baby spinach, and parmesan

**WILD SPANISH OCTOPUS** ..... 21  
charcoal grilled with tomato, feta and niçoise olives

---

**:: SUSHI ::**

---

**HONEYMOON OYSTER\*** ..... 12  
freshly shucked oyster with uni roe, tobiko, ikura and quail egg

**SPOT PRAWN NIGIRI\*** ..... 22  
two live santa barbara spot prawns, crispy shrimp atama, and white soy nikiri

**ROLLS**

**KING SALMON ROLL\*** ..... 19  
farmed nz king salmon, avocado, hazelnuts, papaya, and white soy lime vinaigrette

**TROJAN ROLL\*** ..... 20  
wild bluefin tuna, yuzu tobiko, wasabi greens vinaigrette, traditional ponzu sauce

**WILD MARYLAND SOFT SHELL CRAB ROLL** ..... 22  
mango, pickled jalapeno, snow pea shoots, eel sauce, and cilantro oil

**KING CRAB CALIFORNIA ROLL** ..... 26  
wild barents sea red king crab leg, avocado, brown butter nikiri, and fried leeks

**SASHIMI**

**SMOKED HAMACHI NACHOS\*** ..... 17  
farmed japanese yellowtail, yucca chips, asian pear, toasted marcona almonds

**WILD BLUEFIN TUNA\*** ..... 18  
avocado, pressed watermelon, yuzu tobiko watermelon - soy nikiri

**WILD HOKKAIDO SCALLOPS\*** ..... 22  
fresh japanese scallops, candied kumquat, purple daikon, orange-sesame ponzu sauce

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

**:: RAW BAR\* ::**

served with fresh horseradish, cocktail, mignonette, and habanero-lime relish

	EACH	½ DOZEN	1 DOZEN
<b>EASTERN</b>			
BARCAT (crassostrea virginica), chesapeake bay, virginia .....	3.10	17.60	34.20
★OLDE SALT (crassostrea virginica), chincoteague, virginia .....	3.20	18.20	35.40
★COTUIT (crassostrea virginica), cotuit bay, massachusetts .....	3.30	18.80	36.60
DAMARISCOTTA (crassostrea virginica), damariscotta river, maine .....	3.35	19.10	37.20
★KATAMA BAYS* (crassostrea virginica) martha's vineyard, massachusetts .....	3.35	19.10	37.20
WELLFLEET* (crassostrea virginica), cape cod, massachusetts .....	3.35	19.10	37.20
RIPTIDE (crassostrea virginica) east westport river, ma.....	3.40	19.40	37.80
GLIDDEN POINT (crassostrea virginica), damariscotta river, maine .....	3.50	20.00	39.00
<b>PACIFIC</b>			
★KUMAMOTO (crassostrea sikamea), humboldt bay, california .....	3.50	20.00	39.00
RINCON DE BALLENAS (crassostrea gigas), baja california, mexico.....	2.90	16.40	31.80
★PACIFIC PLUMP (crassostrea gigas), totten inlet, washington .....	3.00	17.00	33.00
CARLSBAD BLONDE (crassostrea gigas), carlsbad, california.....	3.10	17.60	34.20
HENDERSON BAY (crassostrea gigas), henderson bay, washington .....	3.15	17.90	34.80
ELD INLET (crassostrea gigas), eld inlet, washington.....	3.20	18.20	35.40
★KAIPARA (crassostrea gigas) kaipara harbor, new zealand .....	3.20	18.20	35.40
SHIGOKU (crassostrea gigas), willapa bay, washington .....	3.30	18.80	36.60
Oyster Sampler includes all marked with ★.....		18.80	36.60

**:: CHILLED SHELLFISH ::**

	EACH	½ DOZEN	1 DOZEN
FARMED PERUVIAN BAY SCALLOPS*, pistachio, citrus pesto .....	3.05	17.55	33.10
WILD LITTLENECK CLAMS*, long island, new york .....	2.65	13.70	26.40
	EACH	½ POUND	1 POUND
WILD JUMBO MEXICAN WHITE SHRIMP, 17-18 per pound .....	3.05	23.50	44.00
FARMED CARLSBAD MEDITERRANEAN MUSSELS, 22-24 per pound.....		11.00	18.00
WILD ALASKAN RED KING CRAB NUGGETS, 24-28 per pound.....		24.00	45.00
		HALF	WHOLE
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER .....		19.00	35.00
WILD DUNGENESS CRAB, washington .....		21.50	41.00

<b>ICED SHELLFISH PLATTERS</b>	<b>THE GRAND SERVES 1-2</b>	<b>THE DELUXE SERVES 3-4</b>	<b>THE KING SERVES 5-7</b>
KUMAMOTO* (crassostrea sikamea) oakland bay, washington	1	3	5
COTUIT (crassostrea virginica) cotuit bay, ma	1	3	5
RINCON DE BALLENAS (crassostrea gigas) baja california, mexico	2	3	5
WILD LITTLENECK CLAMS* long island, new york	2	3	5
FARMED PERUVIAN BAY SCALLOPS* pistachio, citrus pesto	2	4	8
FARMED CARLSBAD MEDITERRANEAN MUSSELS	6	12	20
WILD JUMBO WHITE SHRIMP mexico	6	12	20
WILD DUNGENESS CRAB* washington		1/2 CRAB	WHOLE CRAB
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2	1/2	1
	<b>49.00</b>	<b>90.00</b>	<b>168.00</b>

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

Lunch

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

Come take a journey with us as we travel the bays, inlets, and rivers of the Great Northwest in search of Wild King Salmon. We make our way north to Alaska and British Columbia for our first landings of the Summer as fisherman are gearing up for the start of the Pacific Salmon runs.

**WILD COLUMBIA RIVER KING SALMON** spring farro risotto with lovage and black garlic..... 39

**:: WILD ALASKAN HALIBUT ::**

Fresh Halibut out of Alaska is always a welcome time in the Spring and Summer. Fished commercially in Alaska since 1888, this is one of the most well-managed fisheries in the world that we will enjoy Halibut for many years to come.

**WILD ALASKAN HALIBUT** flageolet beans, chorizo, clams ..... 35

**:: SHELLFISH ::**

**LIVE WILD WASHINGTON DUNGENESS CRAB** ..... 28/POUND  
served with our homemade coleslaw and drawn butter

**LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER** ..... 29/POUND  
steamed with our homemade coleslaw and drawn butter

**LIVE WILD SANTA BARBARA SPOT PRAWNS** ..... 52/POUND  
black olive tapenade, toasted quinoa and citrus salad

**WILD BARENTS SEA RED KING CRAB LEGS** ..... 52/POUND  
steamed with our homemade coleslaw and drawn butter

**LIVE WILD BARENTS SEA RED KING CRAB** ..... 64/POUND  
steamed and served whole with choice of two sides (average size 7 to 10 pounds)

**:: SALADS & SANDWICHES ::**

**MIXED ORGANIC GREENS** ..... 11  
golden balsamic vinaigrette

**BITTER GREENS** ..... 11  
salt cured anchovies and garlic vinaigrette

**WEDGE SALAD** ..... 13  
bacon and blue goat cheese

**ROASTED BEETS** ..... 14  
tandoori spiced yogurt and wild arugula

**HEIRLOOM TOMATO SALAD** ..... 15  
avocado, watercress and blue poppy seed dressing

**BACON CHEDDAR CHEESEBURGER\*** ..... 18  
with caramelized chipotle mayonnaise and french fries

**GRILLED CHICKEN SALAD** ..... 19  
mixed greens, radish, avocado and cucumber, with golden balsamic dressing

**WILD TAHITIAN ALBACORE NIÇOISE SALAD\*** . 23  
anchovy and haricot vert

**WILD JUMBO SHRIMP LOUIE SALAD** ..... 25  
chilled wild shrimp, deviled eggs, classic garnishes

**NEW ENGLAND LOBSTER ROLL**..... 28  
traditional or "connecticut" style with french fries

**:: SIDES ::**

**FRENCH FRIES** ..... 8

**YUKON GOLD MASHED POTATOES**..... 9

**BRAISED KALE GREEK YOGURT & HAZELNUTS** ..... 10

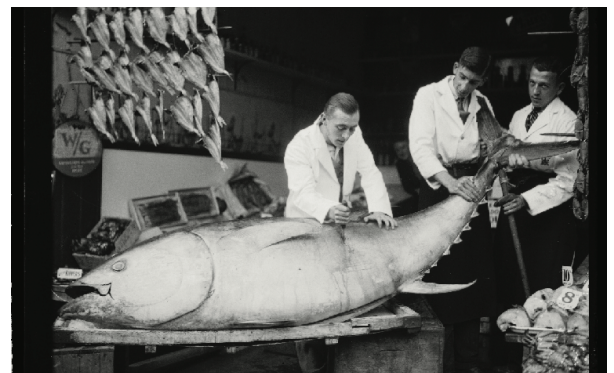
**CRISPY POLENTA WITH MELTED FONTINA** ..... 10

**MAC & CHEESE** ..... 10

**GRILLED BROCCOLINI CHINESE SAUSAGE** ..... 11

**ROASTED BUTTERNUT SQUASH**..... 11

**ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS** .. 12



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

**:: WHOLE FISH ::**

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

Wild Brittany  
Dover Sole 48/LB

Farmed Loup de Mer  
(European Sea Bass) 33/LB

Wild Maryland  
Black Sea Bass 39/LB

Wild New Zealand  
Pink Bream 31/LB

**:: ENTRÉES ::**

<b>WILD ICELANDIC ATLANTIC COD FISH &amp; CHIPS</b> .....	24
from the grindavík auction	
<b>FARMED ECUADORIAN SHRIMP AND GRITS</b> .....	26
with merguez sausage ragout	
<b>WILD ECUADORIAN SWORDFISH</b> .....	29
a la plancha, with spaghetti squash and tapenade	
<b>WILD EASTERN SEA SCALLOPS</b> .....	29
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
<b>WILD LOCAL BLUEFIN TUNA</b> .....	29
togarashi seared, grilled maitake mushrooms, sizzling sesame oil	
<b>WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH)</b> .....	31
soba noodles, green onions, spiced fish broth	
<b>CIOPPINO</b> .....	34
dungeness crab, jumbo shrimp, and fresh fish in a shellfish broth	
<b>WILD ROSS SEA CHILEAN SEA BASS</b> (msc certified).....	39
butternut squash gnocchi, sage brown butter	
<b>WILD MARYLAND JUMBO SOFT-SHELL CRAB (2)</b> .....	35
pan sautéed with brown butter, ginger, cucumber and watermelon salad	

**MEAT**

all of our steaks are montague grilled

<b>FILET MIGNON "DOUBLE R RANCH" 8 oz*</b> .....	42
<b>PRIME NEW YORK STRIP STEAK 14 oz*</b> .....	44
<b>FILET MIGNON "DOUBLE R RANCH" 12 oz*</b> .....	55
<b>PRIME SPLIT-BONE "COWBOY" RIBEYE 20 oz*</b> .....	57
<b>"AMERICAN WAGYU" RIBEYE STEAK SNAKE RIVER FARMS, IDAHO 16 oz*</b> .....	88
<b>JAPANESE SATSUMA WAGYU A5 NEW YORK STRIP STEAK 6 oz</b> .....	92
<b>CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN</b> with herbed couscous .....	25

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