

**:: RAW BAR ::**

	EACH	½ DOZEN	ONE DOZEN
<b>EASTERN</b>			
CHINCOTEAGUE (crassostrea virginica), chincoteague bay, maryland . . . . .	2.95	16.70	32.40
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
★RAPPAHANNOCK (crassostrea virginica), rappahannock river, virginia . . . . .	3.10	17.60	34.20
BEAUSOLEIL (crassostrea virginica), nova scotia, canada . . . . .	3.30	18.80	36.60
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
RINCON DE BALLENAS (crassostrea gigas), baja california, mexico. . . . .	2.80	15.80	30.60
CARLSBAD BLONDE (crassostrea gigas), carlsbad, california . . . . .	3.00	17.00	33.00
FANNY BAY (crassostrea gigas), vancouver island, british columbia . . . . .	3.00	17.00	33.00
★KAIPARA (crassostrea gigas) kaipara harbor, new zealand . . . . .	3.10	17.60	34.20
KC BAY (crassostrea gigas), coromandel bay, new zealand. . . . .	3.15	17.90	34.80
★SHIGOKU (crassostrea gigas), willapa bay, washington . . . . .	3.20	18.50	35.40
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
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 . . . . .	2.60	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
FARMED CARLSBAD MEDITERRANEAN MUSSELS, 22-24 per pound . . . . .		10.00	17.00
WILD ALASKAN RED KING CRAB NUGGETS, 24-28 per pound. . . . .		22.00	42.00
		HALF	WHOLE
WILD LOCAL RED ROCK CRAB, santa barbara . . . . .		15.00	28.00
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER . . . . .		18.00	34.00
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
KAIPARA (crassostrea gigas) kaipara harbor, new zealand	1	3	5
JAMES RIVER (crassostrea virginica) chesapeake bay, virginia	1	3	5
BAHIA FALSA (crassostrea gigas) falsa bay, baja mexico	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS 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 LOCAL RED ROCK CRAB santa barbara		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	
UNI TOAST .....	12
toasted brioche	
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	
FRITTO MISTO .....	16
mixed fried seafood with smokey marinara and tzatziki	

JUMBO LUMP BLUE CRAB CAKE .....	16
celery root remoulade	
SEAFOOD FRITTERS .....	16
crab, shrimp and atlantic cod, with romesco sauce and pickled peppers	
FARMED CARLSBAD MUSSELS GARBANZO .....	16
pancetta, harissa, parsley & lemon, with crispy french baguette	
WILD NEW ZEALAND COCKLES 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**

WILD EASTERN SEA SCALLOPS .....	14
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	
WILD PUGET SOUND KING SALMON .....	14
fig jam, sour cream	
LIGHTLY SMOKED FARMED MEXICAN HAMACHI .....	15
yellow pepper and jalapeño cream, pickled bean sprouts	

WILD MALDIVES BIGEYE TUNA .....	15
red beet jam, horseradish cream, mizuna, red beet chips, olive oil	
CRUDO SAMPLER .....	19
wild bigeye tuna, wild eastern sea scallops, wild 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	
HEIRLOOM TOMATO SALAD .....	15
avocado, watercress and blue poppy seed dressing	
AMERICAN STYLE WAGYU CHEESEBURGER .....	19
with bacon, caramelized chipotle mayonnaise and french fries	

BIGEYE TUNA BURGER .....	20
with spiced mayonnaise and crispy onion rings	
WILD JUMBO SHRIMP BANH MI .....	24
pickled red onions, daikon sprouts and cucumber salad	
WILD TAHITIAN 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	

**:: ENTREES ::**

**SEAFOOD**

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	
FARMED ECUADORIAN SHRIMP AND GRITS .....	29
with merguez sausage ragout	
FARMED MEXICAN HAMACHI .....	35
togarashi, wok-fried seasonal vegetables	
WILD EASTERN SEA SCALLOPS .....	36
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
WILD ECUADORIAN SWORDFISH .....	37
marinated zucchini and caper brown butter	
WILD MALDIVES BIGEYE TUNA .....	38
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
WILD MARYLAND JUMBO SOFT-SHELL CRAB (2) .....	38
pan sautéed with brown butter, ginger, cucumber and watermelon salad	
WILD ALASKAN BLACK COD "MISO" (SABLEFISH) .....	39
seared eggplant, blistered shishito pepper, red miso sauce	
WILD PUGET SOUND KING SALMON .....	45
lemon nage, english peas and heirloom tomatoes	
WILD ROSS SEA CHILEAN SEA BASS (msc certified) .....	47
butternut squash gnocchi, sage brown butter	
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	

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**:: WILD ALASKAN HALIBUT ::**

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The first "West Coast" Halibut to cross the continent arrived in New York in 1889. This Halibut was packed in shoe boxes, soap boxes and cigar boxes with very little ice. Needless to say, the halibut was not well-received.

PAN SEARED HALIBUT ..... 43  
 maque choux, and sorrel pesto

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**:: SHELLFISH ::**

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LIVE WILD WASHINGTON DUNGENESS CRAB ..... 27/POUND  
 served with our homemade coleslaw and drawn butter

LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER ..... 27/POUND  
 steamed with our homemade coleslaw and drawn butter

LIVE WILD SANTA BARBARA SPOT PRAWNS ..... 48/POUND  
 charcoal grilled with our homemade coleslaw

WILD ALASKAN RED KING CRAB LEGS ..... 48/POUND  
 steamed with our homemade coleslaw and drawn butter

LIVE WILD BARENTS SEA RED KING CRAB ..... 60/POUND  
 steamed and served whole with choice of two sides (average size 7 to 10 pounds)

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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*

*Wild New York  
 Black Sea Bass  
 39/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

CRISPY POLENTA WITH MELTED FONTINA ..... 9

GRILLED BABY CARROTS FRESNO CHILI ..... 9

