

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
BARCAT (crassostrea virginica), chesapeake bay, virginia	3.05	17.30	33.60
OLDE SALT (crassostrea virginica), chincoteague, virginia	3.15	17.90	34.80
★STINGRAY (crassostrea virginica), chesapeake bay, maryland	3.15	17.90	34.80
COTUIT (crassostrea virginica), cotuit bay, ma	3.25	18.50	36.00
WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.25	18.50	36.00
KATAMA BAYS (crassostrea virginica) Martha's Vineyard, MA	3.30	18.80	36.60
★OLD COVE (crassostrea virginica) duxbury, massachusetts	3.35	19.10	37.20
★WATCH HILL (crassostrea virginica), winnapaug, rhode island	3.40	19.40	37.80
PACIFIC			
KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.40	19.40	37.80
CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.05	17.30	33.60
HENDERSON BAY (crassostrea gigas), henderson bay, washington	3.05	17.30	33.60
BAYWATER SWEET (crassostrea gigas), thorn dyke bay, wa	3.10	17.60	34.20
★DISCOVERY BAY (crassostrea gigas) discovery bay, washington	3.15	17.90	34.80
KAIPARA (crassostrea gigas) kaipara harbor, new zealand	3.15	17.90	34.80
★SUMMERSTONE (crassostrea gigas) skunk island, washington	3.15	17.90	34.80
★NANOOSE BAY (crassostrea gigas) nanoose bay, canada	3.20	18.20	35.40
KIWI CUP (crassostrea gigas) waiheke island, nz.	3.45	19.70	38.40
Oyster Sampler includes all marked with ★		17.10	32.20

served with fresh horseradish, cocktail and mignonette sauce

:: CHILLED SHELLFISH ::

	EACH	½ DOZEN	ONE DOZEN
JUMBO WILD BAJA STONE CRAB CLAWS, mustard sauce (2-3 per order)		22.00	58.00
	EACH	½ DOZEN	ONE DOZEN
WILD LITTLENECK CLAMS, assateague channel, virginia	2.65	13.70	26.40
FARMED PERUVIAN BAY SCALLOPS, pistachio, citrus pesto	2.95	16.55	32.10
	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
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER		18.00	34.00
WILD DUNGENESS CRAB, washington		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
OLDE SALT (crassostrea virginica) chincoteague, virginia	1	3	5
WELLFLEET (crassostrea virginica) cape cod, massachusetts	1	3	5
NANOOSE BAY (crassostrea gigas) nanoose bay, canada	2	3	5
WILD LITTLENECK CLAMS assateague channel, virginia	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	16
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 DUNGENESS CRAB washington		1/2 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	12
manila clams, applewood smoked bacon	
UNI TOAST	13
toasted brioche	
ATLANTIC COD FISH TACOS	14
beer battered	
FRESH RICOTTA WITH SEA SALT	14
cow's milk ricotta, toasted country bread	
HOUSE-MADE TORTELLINI	15
Kabocha squash, maitake mushrooms, fresh herbs	
FRITTO MISTO	17
mixed fried seafood with smokey marinara and tzatziki	

JUMBO LUMP BLUE CRAB CAKE	17
celery root remoulade	
SEAFOOD FRITTERS	17
crab, shrimp and atlantic cod, with romesco sauce and pickled peppers	
FARMED CARLSBAD MUSSELS GARBANZO	17
pancetta, harissa, parsley & lemon, with crispy french baguette	
FARMED MANILA CLAMS WITH CHORIZO	18
steamed in saffron broth with crispy french baguette	
WILD INDIAN OCEAN BIGEYE TUNA POKE	19
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 INDIAN OCEAN 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	12
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	

WILD FIJIAN ALBACORE NIÇOISE SALAD	26
anchovy and haricot vert	
WILD JUMBO SHRIMP LOUIE SALAD	28
chilled wild shrimp, deviled eggs, classic garnishes	
BACON CHEDDAR CHEESEBURGER	19
with caramelized chipotle mayonnaise and french fries	
WILD JUMBO SHRIMP BÂNH MÌ	25
pickled red onions, daikon sprouts and cucumber salad	
NEW ENGLAND LOBSTER ROLL	29
traditional or "connecticut" style with french fries	

:: ENTREES ::

HOUSE-MADE TORTELLINI	24
winter squash, maitake mushrooms, fresh herbs	
HOUSE-MADE ORECCHIETTE	29
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	30
from the gloucester auction	
FARMED ECUADORIAN SHRIMP AND GRITS	31
with merguez sausage ragout	
WILD LOCAL WHITE SEA BASS	37
rustic ratatouille, garlic emulsion and basil oil	
WILD ECUADORIAN SWORDFISH	37
a la plancha, with spaghetti squash and tapenade	
WILD EASTERN SEA SCALLOPS	37
corn, sweet drop peppers, celery root and caper brown butter	
WILD INDIAN OCEAN BIGEYE TUNA	38
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH)	39
soba noodles, green onions, spiced fish broth	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	47
pan sautéed with herbed ricotta gnudi and brown butter	
CIOPPINO	37
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	45
FILET MIGNON "DOUBLE R RANCH" 12 OZ	58
PRIME NEW YORK STRIP STEAK 14 OZ	54
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ	62
CHARCOAL GRILLED "ALL NATURAL" ORGANIC CHICKEN	31
with herbed couscous	

:: FIRST OF SEASON: WILD SALMON ::

Columbia River King Salmon (*Oncorhynchus tshawytscha*) are known for their incredible flavor and distinct texture. Due to the river's length and power, more energy and strength is required to travel it. This results in a strong salmon with a high fat content comparable to the king salmon of the Copper River.

WILD COLUMBIA RIVER KING SALMON	46
spring farro risotto with lovage and black garlic	

:: WILD ALASKAN HALIBUT ::

ROASTED HALIBUT TAIL.....	17
roasted tomatoes salsa, pickled mango, soft corn tortillas	
PAN ROASTED HALIBUT CHEEKS	18
local artichoke, aged parmesan, and basil	
TEMPURA FRIED HALIBUT CHEEK SALAD.....	27
arugula, fuji apples, grain mustard aioli	
MARINATED HALIBUT COLLAR	34
okinawan potatoes, pickled bean sprouts, yuzu aioli	
ROASTED HALIBUT	44
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	
WILD WASHINGTON 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	
LIVE WILD SANTA BARBARA SPOT PRAWNS.....	50/POUND
black olive tapenade, toasted quinoa and citrus salad	
LIVE WILD BARENTS SEA RED KING CRAB.....	62/POUND
steamed and served whole with choice of two sides (average size 7 to 10 pounds)	

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

*Wild Brittany
Dover Sole 46/LB*

*Farmed Loup de Mer
(European Sea Bass) 32/LB*

*Wild New Zealand
Pink Bream 31/LB*

*Farmed Greek
Black Bream 35/LB*

:: SIDES ::

CREAMY COLESLAW.....	7
FRENCH FRIES.....	7
YUKON GOLD MASHED POTATOES.....	8
MAC & CHEESE.....	9
BRAISED KALE GREEK YOGURT & HAZELNUTS.....	9
CRISPY POLENTA WITH MELTED FONTINA	9
ROASTED BUTTERNUT SQUASH.....	10
ROASTED ASPARAGUS GREMOLATA.....	12

