

:: RAW BAR ::

| | EACH | ½ DOZEN | ONE DOZEN |
|---|------|---------|-----------|
| EASTERN | | | |
| ★JAMES RIVER (crassostrea virginica), chesapeake bay, virginia | 3.00 | 17.00 | 33.00 |
| BARCAT (crassostrea virginica), chesapeake bay, virginia | 3.05 | 17.30 | 33.60 |
| ★MALPEQUE (crassostrea virginica), prince edward island, canada | 3.20 | 18.20 | 35.40 |
| COTUIT (crassostrea virginica), cotuit bay, ma | 3.25 | 18.50 | 36.00 |
| ★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 |
| BLACK DUCK SALTS (crassostrea virginica), hog island, virginia | 3.30 | 18.80 | 36.60 |
| ★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 |
| LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico | 2.85 | 16.10 | 31.20 |
| RINCON DE BALLENAS (crassostrea gigas), baja california, mexico | 2.85 | 16.10 | 31.20 |
| ELD INLET (crassostrea gigas), eld inlet, washington. | 3.00 | 17.00 | 33.00 |
| ★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 |
| HAMA HAMA (crassostrea gigas), hamma hamma river, washington | 3.15 | 17.90 | 34.80 |
| KAIPARA (crassostrea gigas) kaipara harbor, new zealand | 3.15 | 17.90 | 34.80 |
| Oyster Sampler includes any marked with ★ | | 17.10 | 32.20 |
| served with fresh horseradish, cocktail and mignonette sauce | | | |

:: CHILLED SHELLFISH ::

| | 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 |
| 1 ¼ LB NORTH AMERICAN HARD SHELL LOBSTER | | 18.00 | 34.00 |
| WILD DUNGENESS CRAB, washington. | | 20.50 | 39.50 |

| ICED SHELLFISH PLATTERS | THE GRAND | THE DELUXE | THE KING |
|--|------------|------------|---------------|
| | SERVES 1-2 | SERVES 3-4 | SERVES 5-7 |
| WATCH HILL (crassostrea virginica), winnapaug pond, rhode island | 1 | 3 | 5 |
| HENDERSON BAY (crassostrea gigas) henderson bay, washington | 1 | 3 | 5 |
| ISLAND CREEK (crassostrea virginica) duxbury, massachusetts | 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 |
| 1 ¼ LB NORTH AMERICAN HARD SHELL LOBSTER | ½ LOBSTER | ½ LOBSTER | WHOLE LOBSTER |
| WILD DUNGENESS CRAB washington | | 1/2 CRAB | WHOLE CRAB |
| | 47.00 | 88.00 | 165.00 |

:: APPETIZERS ::

| | |
|---|----|
| MISO SOUP | 9 |
| tofu and green onions | |
| CLAM CHOWDER | 12 |
| new england style | |
| 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 | |

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| 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

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|--|----|
| FARMED NEW ZEALAND KING SALMON | 15 |
| pink grapefruit, dandelion leaves, and pumpnickel | |
| WILD EASTERN SEA SCALLOP | 15 |
| togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins | |

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| WILD INDIAN OCEAN BIGEYE TUNA | 16 |
| red beet jam, horseradish cream, mizuna, red beet chips, olive oil | |
| CRUDO SAMPLER | 19 |
| wild bigeye tuna, wild eastern sea scallop, farmed king salmon | |

:: SALADS & SANDWICHES ::

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| 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 | |
| WILD JUMBO SHRIMP LOUIE SALAD | 28 |
| chilled wild shrimp, deviled eggs, classic garnishes | |

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| WILD FIJIAN ALBACORE NIÇOISE SALAD | 26 |
| anchovy and haricot vert | |
| BACON CHEDDAR CHEESEBURGER | 19 |
| with caramelized chipotle mayonnaise and french fries | |
| WILD JUMBO SHRIMP BÁNH MÌ | 25 |
| pickled red onions, daikon sprouts and cucumber salad | |
| NEW ENGLAND LOBSTER ROLL | 29 |
| traditional or "connecticut" style with french fries | |

:: ENTREES ::

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| HOUSE-MADE TORTELLINI | 24 |
| winter squash, maitake mushrooms, fresh herbs | |
| WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS | 30 |
| from the gloucester auction | |
| HOUSE-MADE ORECCHIETTE | 29 |
| farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes | |
| FARMED ECUADORIAN SHRIMP AND GRITS | 31 |
| with merguez sausage ragout | |
| WILD MEXICAN WHITE SEA BASS | 37 |
| farro risotto with parmesan cream | |
| WILD ECUADORIAN MAHI MAHI CAPONATA | 37 |
| pan seared with sherry gastrique and maldon salt | |
| WILD EASTERN SEA SCALLOPS | 37 |
| braised radishes, local rhubarb, fiddleheads, citrus reduction | |
| WILD NEW ZEALAND SWORDFISH | 37 |
| a la plancha, with spaghetti squash and tapenade | |
| WILD INDIAN OCEAN BIGEYE TUNA | 38 |
| served raw with candied lemon, tomato concasse, fennel salad, and spicy oil | |
| FARMED NEW ZEALAND KING SALMON | 39 |
| heirloom baby carrots, vaudovan cury butter | |
| 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

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| 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 MARYLAND SOFT SHELL BLUE CRABS ::

The weather has warmed and watermen have begun their annual harvest of Soft Shell Blue Crab. Shortly after molting, these crabs are packed and flown out to us where they arrive to our restaurants alive and kicking several days a week. Each crab comes out of the water at the peak of tenderness ready to be enjoyed!

WILD MARYLAND JUMBO SOFT-SHELL CRAB (2) 39
 pan sautéed with brown butter, ginger, cucumber and watermelon salad

:: 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
 spring peas, fingerlings, with leeks and lemon veloute

:: SHELLFISH ::

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

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

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

*Wild Brittany
 Dover Sole 46/LB*

*Wild New Zealand
 Pink Bream 31/LB*

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

*Wild Rhode Island
 Black Sea Bass 39/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



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