

:: RAW BAR ::

| | EACH | ½ DOZEN | ONE DOZEN |
|--|------|---------|-----------|
| EASTERN | | | |
| RAPPAHANNOCK (crassostrea virginica), rappahannock river, virginia | 3.15 | 17.90 | 34.80 |
| EASTHAM (crassostrea virginica) eastham, ma | 3.25 | 18.50 | 36.00 |
| ISLAND CREEK (crassostrea virginica) duxbury, massachusetts | 3.35 | 19.10 | 37.20 |
| ★SPINDRIFT (crassostrea virginica) west of westport river, ma | 3.35 | 19.10 | 37.20 |
| ★TABER POINT (crassostrea virginica) east westport river, ma | 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 |
| ★LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico | 2.85 | 16.10 | 31.20 |
| SOL AZUL (crassostrea gigas), san ignacio bay, mexico | 2.85 | 16.10 | 31.20 |
| PACIFIC KISS (crassostrea gigas) powell river, british columbia | 3.00 | 17.00 | 33.00 |
| ★SHAKESPEARE CREEK (crassostrea gigas), jervis inlet, british columbia | 3.00 | 17.00 | 33.00 |
| ★BLUE POOL (crassostrea gigas), hood canal, washington | 3.15 | 17.90 | 34.80 |
| ★HAMA HAMA (crassostrea gigas), hamma hamma river, washington | 3.15 | 17.90 | 34.80 |
| HENDERSON BAY (crassostrea gigas), henderson bay, washington | 3.10 | 17.60 | 34.20 |
| Oyster Sampler includes all marked with ★ | | 18.20 | 35.40 |
| served with fresh horseradish, cocktail and mignonette sauce | | | |

:: CHILLED SHELLFISH ::

| | EACH | FULL ORDER | |
|--|-------|------------|-----------|
| JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order) | 29.00 | 79.00 | |
| LARGE WILD FLORIDA STONE CRAB CLAWS, mustard sauce (3-4 per order) | | 69.00 | |
| | EACH | ½ DOZEN | ONE DOZEN |
| WILD LITTLENECK CLAMS, long island, new york | 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 WHITE SHRIMP, 17-18 per pound | 2.90 | 22.50 | 42.00 |
| FARMED SALTSRING ISLAND 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 | |

| ICED SHELLFISH PLATTERS | THE GRAND | THE DELUXE | THE KING |
|--|------------|------------|---------------|
| | SERVES 1-2 | SERVES 3-4 | SERVES 5-7 |
| SPINDRIFT (crassostrea virginica) westport river, ma | 1 | 3 | 5 |
| LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico | 1 | 3 | 5 |
| BLUE POOL (crassostrea gigas) hood canal, washington | 2 | 3 | 5 |
| WILD LITTLENECK CLAMS long island, new york | 2 | 4 | 6 |
| FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto | 2 | 4 | 16 |
| FARMED SALTSRING ISLAND MUSSELS | 6 | 12 | 20 |
| WILD JUMBO WHITE 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 |
| | 47.00 | 88.00 | 165.00 |

:: APPETIZERS ::

| | |
|---|----|
| MISO SOUP | 9 |
| tofu and green onions | |
| CLAM CHOWDER | 12 |
| manila clams, applewood smoked bacon | |
| ATLANTIC COD FISH TACOS | 14 |
| beer battered | |
| FRESH RICOTTA WITH SEA SALT | 14 |
| cow's milk ricotta, toasted country bread | |
| HOUSE-MADE TORTELLINI | 15 |
| Kabocho 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 | |

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| FARMED SALTSRING MUSSELS GARBANZO | 17 |
| pancetta, harissa, parsley & lemon, with crispy french baguette | |
| SEAFOOD FRITTERS..... | 17 |
| crab, shrimp and atlantic cod, with romesco sauce and pickled peppers | |
| 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 PACIFIC BIGEYE TUNA | 16 |
| fennel orange purée, diced oranges, fennel pollen | |
| WILD EASTERN SEA SCALLOP..... | 15 |
| togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins | |

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|--|----|
| FARMED NEW ZEALAND KING SALMON | 15 |
| pink grapefruit, dandelion leaves, and pumpernickel | |
| CRUDO SAMPLER..... | 19 |
| wild bigeye tuna, wild eastern sea scallop, farmed 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 |
| pickled pears, goat cheese, and mustard dressing | |
| RED ENDIVE SALAD | 14 |
| point Reyes blue cheese, peppered walnuts, chives and parsley | |

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| 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 | |
| WILD TAHITIAN ALBACORE NIÇOISE SALAD | 26 |
| anchovy and haricot vert | |
| NEW ENGLAND LOBSTER ROLL | 29 |
| traditional or "connecticut" style with french fries | |

:: ENTREES ::

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| HOUSE-MADE ORECCHIETTE..... | 29 |
| farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes | |
| WILD ICELANDIC ATLANTIC COD FISH & CHIPS | 30 |
| from the grindavik auction | |
| FARMED ECUADORIAN SHRIMP AND GRITS | 31 |
| with merguez sausage ragout | |
| WILD EASTERN SEA SCALLOPS..... | 37 |
| cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter | |
| WILD MEXICAN MAHI MAHI CAPONATA | 37 |
| pan seared with sherry gastrique and maldon salt | |
| WILD LOCAL WHITE SEA BASS | 38 |
| rustic ratatouille, garlic emulsion and basil oil | |
| WILD LOCAL BIGEYE TUNA | 38 |
| togarashi seared, with grilled maitake mushrooms and sizzling sesame oil | |
| FARMED NEW ZEALAND KING SALMON | 39 |
| heirloom baby carrots, vaudovan curry butter | |
| WILD SAN DIEGO SWORDFISH | 37 |
| a la plancha, with spaghetti squash and tapenade | |
| 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

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| FILET MIGNON "DOUBLE R RANCH" 8 OZ | 45 |
| PRIME NEW YORK STRIP STEAK 14 OZ..... | 54 |
| FILET MIGNON "DOUBLE R RANCH" 12 OZ..... | 58 |
| PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ | 62 |
| CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN | 31 |
| with herbed couscous | |

:: WILD 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

:: SHELLFISH ::

WILD OREGON 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 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 Rhode Island
 Black Sea Bass 39/LB*

:: SIDES ::

FRENCH FRIES 7
 YUKON GOLD MASHED POTATOES 8
 MAC & CHEESE 9
 BRAISED KALE GREEK YOGURT & HAZELNUTS 9
 CRISPY POLENTA WITH MELTED FONTINA 9
 GRILLED BROCCOLINI CHINESE SAUSAGE 10
 ROASTED BUTTERNUT SQUASH 10
 ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS 11



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