

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
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
OLDE SALT (crassostrea virginica), chincoteague, virginia	3.10	17.60	34.20
CHINCOTEAGUE (crassostrea virginica), chincoteague bay, maryland	3.10	17.60	34.20
RAPPAHANNOCK (crassostrea virginica), rappahannock river, virginia	3.10	17.60	34.20
STINGRAY (crassostrea virginica), chesapeake bay, maryland	3.10	17.60	34.20
MALPEQUE (crassostrea virginica), prince edward island, canada	3.20	18.20	35.40
★BLACK DUCK SALTS (crassostrea virginica), hog island, virginia	3.25	18.50	36.00
PACIFIC			
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
★MALASPINA (crassostrea gigas), british columbia, canada	2.90	16.40	31.80
ELD INLET (crassostrea gigas), eld inlet, washington	2.95	16.70	32.40
HOLLIEWOOD (crassostrea gigas), denman island, british columbia	2.95	16.70	32.40
★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
HENDERSON BAY (crassostrea gigas), henderson bay, washington	3.00	17.00	33.00
SEA COW (crassostrea gigas), hammersly inlet, washington	3.10	17.60	34.20
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
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 PRINCE EDWARD ISLAND BLUE MUSSELS, 30-32 per pound		11.00	18.00
WILD ALASKAN RED KING CRAB NUGGETS, 24-28 per pound		22.00	42.00
		HALF	WHOLE
LARGE CHANNEL ISLANDS RED SEA URCHIN			15.25
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER		18.00	34.00
WILD DUNGENESS CRAB, coos bay, oregon		20.50	39.50

ICED SHELLFISH PLATTERS	THE GRAND	THE DELUXE	THE KING
	SERVES 1-2	SERVES 3-4	SERVES 5-7
HAMA HAMA (crassostrea gigas) hood canal, washington	1	3	5
HENDERSON BAY (crassostrea gigas) henderson bay, washington	1	3	5
CARLSBAD BLONDE (crassostrea gigas) carlsbad, california	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS citrus pesto	2	4	10
FARMED PRINCE EDWARD ISLAND BLUE 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 OREGON DUNGENESS CRAB		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	
FARMED PEI MUSSELS GARBANZO	16
pancetta, harissa, parsley & lemon, with crispy french baguette	

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 MANILA CLAMS 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	
FARMED FAROE ISLANDS ATLANTIC SALMON	14
fig jam, sour cream	
WILD MALDIVES BIGEYE TUNA	15
red beet jam, horseradish cream, mizuna, red beet chips, olive oil	

LIGHTLY SMOKED FARMED MEXICAN HAMACHI	15
yellow pepper and jalapeño cream, pickled bean sprouts	
CRUDO SAMPLER	19
wild maldives bigeye tuna, wild eastern sea scallops, farmed faroe islands atlantic 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	
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 MÌ	23
pickled red onions, daikon sprouts and cucumber salad	
WILD AUSTRALIAN 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 ::

:: FIRST OF SEASON ::

WILD MARYLAND JUMBO SOFT-SHELL CRAB (2)	38
pan sautéed with brown butter, ginger, cucumber and watermelon salad	

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
grilled red treviso, seasonal vegetables, genovese sauce	
WILD ECUADORIAN MAHI MAHI CAPONATA	36
pan seared with sherry gastrique and maldon salt	
WILD MEXICAN WHITE SEA BASS	37
farro risotto with parmesan cream	
FARMED FAROE ISLANDS ATLANTIC SALMON	37
caramelized endive, crisp pancetta, red port reduction	
WILD HAWAIIAN 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 ALASKAN BLACK COD "MISO" (SABLEFISH)	39
seared eggplant, blistered shishito pepper, red miso sauce	
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	49
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ	60
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN	29
with herbed couscous	

:: WILD ALASKAN HALIBUT ::

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.

HALIBUT CHEEK SALAD	25
<small>mustard greens, fines herbes, purple radish, pickled shallots, soft boiled egg</small>	
PAN SEARED HALIBUT	43
<small>maque choux, and sorrel pesto</small>	

:: SHELLFISH ::

WILD OREGON DUNGENESS CRAB.....	27/POUND
<small>served with our homemade coleslaw and drawn butter</small>	
LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER	27/POUND
<small>steamed with our homemade coleslaw and drawn butter</small>	
WILD ALASKAN RED KING CRAB LEGS.....	48/POUND
<small>steamed with our homemade coleslaw and drawn butter</small>	
LIVE WILD BARENTS SEA BLUE KING CRAB	58/POUND
<small>steamed and served whole with choice of two sides (average size 7 to 10 pounds)</small>	

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

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

*Wild New Zealand
Pink Bream
31/Pound*

*Wild Brittany
Dover Sole
46/Pound*

*Farmed Greek
Black Bream
35/Pound*

:: SIDES ::

CREAMY COLESLAW.....	6
FRENCH FRIES.....	7
BRAISED KALE GREEK YOGURT & HAZELNUTS	8
ROASTED BUTTERNUT SQUASH.....	9
MAC & CHEESE.....	9
YUKON GOLD MASHED POTATOES.....	8
CRISPY POLENTA WITH MELTED FONTINA	9
ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS.....	10



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