

**:: RAW BAR ::**

	EACH	½ DOZEN	ONE DOZEN
<b>EASTERN</b>			
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
★OLDE SALT (crassostrea virginica), chincoteague, virginia	3.15	17.90	34.80
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
★BLACK DUCK SALTS (crassostrea virginica), hog island, virginia	3.30	18.80	36.60
BEAUSOLEIL (crassostrea virginica), nova scotia, canada	3.35	19.10	37.20
PICKLE POINT (crassostrea virginica), new london bay, pei	3.45	19.70	38.40
ISLAND CREEK (crassostrea virginica) duxbury, massachusetts	3.45	19.70	38.40
<b>PACIFIC</b>			
KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.40	19.40	37.80
SOL AZUL (crassostrea gigas), san ignacio bay, mexico	2.75	15.50	30.00
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	2.85	16.10	31.20
TOTTEN INLET (crassostrea virginica), puget sound, washington	2.90	16.40	31.80
★CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.05	17.30	33.60
FANNY BAY (crassostrea gigas), vancouver island, british columbia	3.10	17.60	34.20
HAMA HAMA (crassostrea gigas), hamma hamma river, washington	3.15	17.90	34.80
★SHIGOKU (crassostrea gigas), willapa bay, washington	3.25	18.50	36.00
★FAT BASTARD (crassostrea gigas), willapa bay, wa	3.25	18.50	36.00
Oyster Sampler includes any marked with ★		17.10	32.20

served with fresh horseradish, cocktail and mignonette sauce

**:: CHILLED SHELLFISH ::**

	EACH	FULL ORDER	
LARGE WILD FLORIDA STONE CRAB CLAWS, mustard sauce (3-4 per order)		68.00	
JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order)	30.00	79.00	
	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 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	
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	18.00	34.00	
WILD CALIFORNIA DUNGENESS CRAB	20.50	39.50	
LARGE CHANNEL ISLANDS RED SEA URCHIN		15.25	

ICED SHELLFISH PLATTERS	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
HOLLIWOOD (crassostrea gigas) denman island, british columbia	1	3	5
BAYWATER SWEET (crassostrea gigas) thorn dyke bay, washington	1	3	5
TOTTEN INLET (crassostrea gigas), totten inlet, washington	2	3	5
WILD LITTLENECK CLAMS assateague channel, virginia	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	8
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS	6	10	20
WILD JUMBO BROWN SHRIMP mexico	6	12	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2 LOBSTER	1/2 LOBSTER	WHOLE
WILD CALIFORNIA DUNGENESS CRAB		½ 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.....	11
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
winter 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 PEI MUSSELS GARBANZO .....	17
pancetta, harissa, parsley & lemon, with crispy french baguette	
WILD INDIAN OCEAN BIGEYE TUNA POKE.....	18
soy sauce, avocado, wasabi tobiko, sesame seeds	
FARMED MANILA CLAMS WITH CHORIZO .....	18
steamed in saffron broth with crispy french baguette	
WILD SPANISH OCTOPUS .....	19
charcoal grilled with tomato, feta and niçoise olives	
OYSTERS ROCKEFELLER .....	19
glazed with fennel, baby spinach, and parmesan	

**RAW CRUDOS**

FARMED NEW ZEALAND KING SALMON .....	15
pink grapefruit, dandelion leaves, and pumpkinnickel	
WILD INDIAN OCEAN BIGEYE TUNA.....	16
red beet jam, horseradish cream, mizuna, red beet chips, olive oil	

WILD NANTUCKET BAY SCALLOPS.....	18
candied lemon and grain mustard	
CRUDO SAMPLER.....	19
wild bigeye tuna, wild nantucket bay scallops, farmed new zealand king salmon	

**:: SALADS & SANDWICHES ::**

MIXED ORGANIC GREENS .....	11
golden balsamic vinaigrette	
BITTER GREENS .....	12
salt cured anchovies and garlic vinaigrette	
WEDGE SALAD.....	12
bacon and blue goat cheese	
ROASTED BEETS .....	13
tandoori spiced yogurt and wild arugula	
BACON CHEDDAR CHEESEBURGER .....	18
with caramelized chipotle mayonnaise and french fries	
GRILLED CHICKEN SALAD .....	19
mixed greens, radish, avocado and cucumber, with golden balsamic dressing	

WILD FIJIAN ALBACORE NIÇOISE SALAD.....	22
anchovy and haricot vert	
WILD JUMBO SHRIMP BÁNH MÌ .....	21
pickled red onions, daikon sprouts and cucumber salad	
WILD JUMBO SHRIMP LOUIE SALAD.....	24
chilled wild shrimp, devilled eggs, classic garnishes	
NEW ENGLAND LOBSTER ROLL .....	27
traditional or "connecticut" style with french fries	
NANTUCKET BAY SCALLOP ROLL.....	27
lemon mayonnaise and chives	

**:: ENTREES ::****SEAFOOD**

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS .....	24
from the gloucester auction	
HOUSE-MADE TORTELLINI .....	24
winter squash, maitake mushrooms, fresh herbs	
FARMED ECUADORIAN SHRIMP AND GRITS.....	25
with merguez sausage ragout	
WILD ECUADORIAN MAHI MAHI CAPONATA .....	25
pan seared with sherry gastrique and maldon salt	
HOUSE-MADE ORECCHIETTE.....	24
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
WILD LOCAL WHITE SEA BASS .....	26
farro risotto with parmesan cream	
WILD ECUADORIAN SWORDFISH .....	28
a la plancha, with spaghetti squash and tapenade	
FARMED NEW ZEALAND KING SALMON .....	29
heirloom baby carrots, vaudovan curry butter	
WILD LOCAL BLACK COD KABAYAKI (SABLEFISH).....	29
soba noodles, green onions, spiced fish broth	
WILD INDIAN OCEAN BIGEYE TUNA .....	29
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
WILD EASTERN SEA SCALLOPS.....	29
grilled red treviso, seasonal vegetables, genovese sauce	
WILD ROSS SEA CHILEAN SEA BASS (msc certified) .....	38
cannellini beans, kale, smoked bacon, soft herbs	
CIOPPINO .....	33
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.....	41
FILET MIGNON "DOUBLE R RANCH" 12 OZ.....	55
PRIME NEW YORK STRIP STEAK 14 OZ.....	43
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ.....	57
CHARCOAL GRILLED "ALL NATURAL" ORGANIC CHICKEN.....	24
with herbed couscous	

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**:: SHELLFISH ::**

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LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER .....	27/POUND
steamed with our homemade coleslaw and drawn butter	
LIVE WILD CALIFORNIA 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 LOCAL SPINY LOBSTER .....	54/POUND
a la plancha, with our homemade coleslaw	
LIVE WILD BARENTS SEA RED KING CRAB .....	62/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)

Wild Brittany  
Dover Sole  
46/pound

Wild New Zealand  
Pink Bream  
31/pound

Wild Rhode Island  
Black Sea Bass  
39/pound

Farmed Loup de Mer  
(European Sea Bass)  
32/pound

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**:: SIDES ::**

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

