

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
★STINGRAY (crassostrea virginica), ware neck, virginia	3.15	17.90	34.80
★RAPPAHANNOCK (crassostrea virginica), rappahannock river, virginia	3.15	17.90	34.80
★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
BEAUSOLEIL (crassostrea virginica), nova scotia, canada	3.35	19.10	37.20
OLD COVE (crassostrea virginica) duxbury, massachusetts	3.35	19.10	37.20
ISLAND CREEK (crassostrea virginica) duxbury, massachusetts	3.45	19.70	38.40
PICKLE POINT (crassostrea virginica), new london bay, pei.	3.45	19.70	38.40
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
BAYWATER SWEET (crassostrea gigas), thomdyke bay, wa	3.10	17.60	34.20
HENDERSON BAY (crassostrea gigas), henderson bay, washington	3.10	17.60	34.20
★ELD INLET (crassostrea gigas), eld inlet, washington	3.15	17.90	34.80
KAIPARA (crassostrea gigas) kaipara harbor, new zealand	3.15	17.90	34.80
HAMA HAMA (crassostrea gigas), hamma hamma river, washington	3.15	17.90	34.80
SHIBUMI (crassostrea gigas) skagit bay, washington	3.45	19.70	38.40
★KIWI CUP (crassostrea gigas) waiheke island, nz.	3.45	19.70	38.40
Oyster Sampler includes all marked with ★		18.20	35.40

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)	27.00	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 WHITE SHRIMP, 17-18 per pound	2.90	22.50	42.00
FARMED CARLSBAD MEDITERRANEAN MUSSELS, 22-24 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 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
KIWI CUP (crassostrea gigas) waiheke island, nz	1	3	5
WELLFLEET (crassostrea virginica) cape cod, massachusetts	1	3	5
STINGRAY (crassostrea virginica) ware neck, virginia	2	3	5
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	8
FARMED CARLSBAD MEDITERRANEAN MUSSELS	6	10	20
WILD JUMBO WHITE SHRIMP mexico	6	12	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2 LOBSTER	1/2 LOBSTER	WHOLE
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	11
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 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 EASTERN SEA SCALLOP	15
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	
WILD COLUMBIA RIVER KING SALMON	15
fig jam, sour cream	

WILD PACIFIC 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	11
salt cured anchovies and garlic vinaigrette	
WEDGE SALAD	12
bacon and blue goat cheese	
ROASTED BEETS	13
tandoori spiced yogurt and wild arugula	
HEIRLOOM TOMATO SALAD	14
avocado, watercress and blue poppy seed dressing	
GRILLED CHICKEN SALAD	19
mixed greens, radish, avocado and cucumber, with golden balsamic dressing	

WILD JUMBO SHRIMP LOUIE SALAD	24
chilled wild shrimp, deviled eggs, classic garnishes	
BACON CHEDDAR CHEESEBURGER	18
with caramelized chipotle mayonnaise and french fries	
WILD JUMBO SHRIMP BÁNH MÌ	21
pickled red onions, daikon sprouts and cucumber salad	
WILD TAHITIAN ALBACORE NIÇOISE SALAD	22
anchovy and haricot vert	
NEW ENGLAND LOBSTER ROLL	27
traditional or "connecticut" style with french fries	

:: ENTREES ::

HOUSE-MADE TORTELLINI	24
winter squash, maitake mushrooms, fresh herbs	
WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	24
from the gloucester auction	
HOUSE-MADE ORECCHIETTE	24
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
FARMED ECUADORIAN SHRIMP AND GRITS	25
with merguez sausage ragout	
WILD MEXICAN MAHI MAHI	25
grilled heart of palm, soy raisin brown butter sauce	
WILD LOCAL SAND DABS newport beach, ca	26
pan roasted, brown butter and capers	
WILD MEXICAN SWORDFISH	28
a la plancha, with spaghetti squash and tapenade	
WILD EASTERN SEA SCALLOPS	29
corn, sweet drop peppers, celery root and caper brown butter	
WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH)	29
soba noodles, green onions, spiced fish broth	
WILD LOCAL BIGEYE TUNA	29
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil	
WILD COLUMBIA RIVER KING SALMON	38
spring farro risotto with lovage and black garlic	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	38
pan sautéed with herbed ricotta gnudi and brown butter	
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 "MARY'S" ORGANIC CHICKEN	24
with herbed couscous	

:: FIRST OF SEASON: 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

:: 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 28
okinawan potatoes, pickled bean sprouts, yuzu aioli

ROASTED HALIBUT 33
fire roasted yellow corn, jalapeños, cotija cheese

:: 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

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*

*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 ::

FRENCH FRIES..... 7

YUKON GOLD MASHED POTATOES..... 8

BRAISED KALE GREEK YOGURT & HAZELNUTS 9

CRISPY POLENTA WITH MELTED FONTINA 9

MAC & CHEESE..... 9

BABY ARTICHOKE CARROTS, SHALLOTS, OLIVE OIL & FRESH HERBS 9

SUMMER SQUASH SWEET PEPPERS, BASIL, ANCHOVY & GARLIC..... 10

ROASTED ASPARAGUS GREMOLATA..... 12



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