

:: 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 |
| 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 | 3.15 | 17.90 | 34.80 |
| BLACK DUCK SALTS (crassostrea virginica), hog island, virginia | 3.25 | 18.50 | 36.00 |
| PICKLE POINT (crassostrea virginica), new london bay, pei. | 3.40 | 19.40 | 37.90 |
| ★MOON SHOAL (crassostrea virginica), barnstable, massachusetts | 3.45 | 19.70 | 38.40 |
| BELON (ostrea edulis), harpswell, maine | 3.50 | 20.00 | 39.00 |
| PACIFIC | | | |
| KUMAMOTO (crassostrea sikamea), oakland bay, washington | 3.50 | 20.00 | 39.00 |
| LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico | 2.80 | 15.80 | 30.60 |
| HOOD CANAL (crassostrea gigas) puget sound, washington | 2.85 | 16.10 | 31.20 |
| PARADISE (crassostrea gigas), british columbia, canada | 2.90 | 16.40 | 32.00 |
| ★ELD INLET (crassostrea gigas), eld inlet, washington. | 2.95 | 16.70 | 32.40 |
| ★CARLSBAD BLONDE (crassostrea gigas), carlsbad, california | 3.00 | 17.00 | 33.00 |
| HENDERSON BAY (crassostrea gigas), henderson bay, washington | 3.00 | 17.00 | 33.00 |
| HAMA HAMA (crassostrea gigas), hama hama river, washington | 3.10 | 17.60 | 34.20 |
| ★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 | FULL ORDER | |
|--|-------|------------|-----------|
| LARGE WILD FLORIDA STONE CRAB CLAWS, mustard sauce (3-4 per order) | | 66.00 | |
| JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order) | 27.00 | 76.00 | |
| | 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 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 | |
| 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 |
| MOON SHOAL (crassostrea virginica) barnstable, massachusetts | 1 | 3 | 5 |
| STINGRAY (crassostrea virginica) chesapeake bay, maryland | 1 | 3 | 5 |
| BELON (ostrea edulis) harpswell, maine | 2 | 3 | 5 |
| WILD LITTLENECK CLAMS long island, new york | 2 | 4 | 6 |
| FARMED PERUVIAN BAY SCALLOPS citrus pesto | 2 | 4 | 8 |
| FARMED CARLSBAD MEDITERRANEAN 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 DUNGENESS CRAB washington | | 1/2 CRAB | WHOLE CRAB |
| LARGE CHANNEL ISLANDS RED SEA URCHIN | | | WHOLE URCHIN |
| | 47.00 | 88.00 | 165.00 |

:: APPETIZERS ::

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| MISO SOUP | 8 |
| tofu and green onions | |
| CLAM CHOWDER..... | 11 |
| 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 | |
| FRITTO MISTO | 16 |
| mixed fried seafood with smokey marinara and tzatziki | |

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| JUMBO LUMP BLUE CRAB CAKE..... | 16 |
| celery root remoulade | |
| SEAFOOD FRITTERS..... | 16 |
| crab, shrimp and atlantic cod, with romesco sauce and pickled peppers | |
| FARMED CARLSBAD MUSSELS GARBANZO | 16 |
| pancetta, harissa, parsley & lemon, with crispy french baguette | |
| 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

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|--|----|
| WILD EASTERN SEA SCALLOPS | 14 |
| togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins | |
| WILD COLUMBIA RIVER KING SALMON | 14 |
| fig jam, sour cream | |

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| WILD MALDIVES BIGEYE TUNA | 15 |
| red beet jam, horseradish cream, mizuna, red beet chips, olive oil | |
| CRUDO SAMPLER..... | 19 |
| wild bigeye tuna, wild eastern sea scallops, wild king salmon | |

:: SALADS & SANDWICHES ::

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| BITTER GREENS | 11 |
| salt cured anchovies and garlic vinaigrette | |
| MIXED ORGANIC GREENS | 11 |
| golden balsamic vinaigrette | |
| WEDGE SALAD | 11 |
| 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 | |
| AMERICAN STYLE WAGYU CHEESEBURGER | 17 |
| with bacon, caramelized chipotle mayonnaise and french fries | |

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| GRILLED CHICKEN SALAD | 18 |
| mixed greens, radish, avocado and cucumber, with golden balsamic dressing | |
| WILD JUMBO SHRIMP BÁNH MÌ..... | 20 |
| pickled red onions, daikon sprouts and cucumber salad | |
| WILD FIJIAN ALBACORE NIÇOISE SALAD..... | 22 |
| anchovy and haricot vert | |
| WILD JUMBO SHRIMP LOUIE SALAD..... | 24 |
| chilled wild shrimp, devilled eggs, classic garnishes | |
| NEW ENGLAND LOBSTER ROLL | 26 |
| traditional or "connecticut" style with french fries | |

:: ENTREES ::**SEAFOOD**

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| WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS | 23 |
| from the gloucester auction | |
| FARMED ECUADORIAN SHRIMP AND GRITS..... | 24 |
| with merguez sausage ragout | |
| HOMEMADE ORECCHIETTE | 24 |
| farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes | |
| WILD FIJIAN MAHI MAHI CAPONATA | 24 |
| pan seared with sherry gastrique and maldon salt | |
| WILD MEXICAN SWORDFISH | 28 |
| marinated zucchini and caper brown butter | |
| WILD ALASKAN BLACK COD "MISO" (SABLEFISH) | 29 |
| seared eggplant, blistered shishito pepper, red miso sauce | |
| WILD EASTERN SEA SCALLOPS..... | 29 |
| cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter | |
| WILD MALDIVES BIGEYE TUNA..... | 29 |
| served raw with candied lemon, tomato concasse, fennel salad, and spicy oil | |
| WILD COLUMBIA RIVER KING SALMON | 37 |
| lemon nage, english peas and heirloom tomatoes | |
| WILD ROSS SEA CHILEAN SEA BASS (msc certified) | 37 |
| butternut squash gnocchi, sage brown butter | |
| CIOPPINO | 32 |
| 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 | 40 |
| FILET MIGNON "DOUBLE R RANCH" 12 OZ | 54 |
| PRIME NEW YORK STRIP STEAK 14 OZ..... | 43 |
| PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ | 56 |
| CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN | 21 |
| 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.

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| ROASTED HALIBUT TAIL..... | 17 |
| roasted tomatoes salsa, pickled mango, soft corn tortillas | |
| HALIBUT CHEEK SALAD | 25 |
| mustard greens, fines herbes, purple radish, pickled shallots, soft boiled egg | |
| MARINATED HALIBUT COLLAR | 28 |
| braised vegetables, red miso | |
| PAN SEARED HALIBUT | 32 |
| maque choux, and sorrel pesto | |

:: SHELLFISH ::

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| LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER | 27/POUND |
| steamed with our homemade coleslaw and drawn butter | |
| LIVE WILD WASHINGTON DUNGENESS CRAB | 27/POUND |
| served with our homemade coleslaw and drawn butter | |
| WILD ALASKAN RED KING CRAB LEGS | 48/POUND |
| steamed with our homemade coleslaw and drawn butter | |
| LIVE WILD BARENTS SEA RED KING CRAB | 60/POUND |
| steamed and served whole with choice of two sides (average size 7 to 10 pounds) | |
| :: FIRST OF SEASON :: | |
| LIVE LOCAL SPINY LOBSTER..... | 54/POUND |
| charcoal grilled with our homemade coleslaw | |

:: 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*

*Wild Rhode Island
Black Sea Bass
39/pound*

:: SIDES ::

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| CREAMY COLESLAW..... | 6 |
| FRENCH FRIES..... | 7 |
| BRAISED KALE GREEK YOGURT & HAZELNUTS | 8 |
| YUKON GOLD MASHED POTATOES..... | 8 |
| MAC & CHEESE..... | 9 |
| ROASTED BUTTERNUT SQUASH..... | 9 |
| CRISPY POLENTA WITH MELTED FONTINA | 9 |
| GRILLED BABY CARROTS FRESNO CHILI | 9 |

