

**:: 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
★MALPEQUE (crassostrea virginica), prince edward island, canada	3.20	18.20	35.40
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
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
★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
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	2.85	16.10	31.20
RINCON DE BALLENAS (crassostrea gigas), baja california, mexico	2.85	16.10	31.20
ELD INLET (crassostrea gigas), eld inlet, washington	3.00	17.00	33.00
★CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.05	17.30	33.60
★HENDERSON BAY (crassostrea gigas), henderson bay, washington	3.05	17.30	33.60
HAMA HAMA (crassostrea gigas), hamma hamma river, washington	3.15	17.90	34.80
KAIPARA (crassostrea gigas) kaipara harbor, new zealand	3.15	17.90	34.80
Oyster Sampler includes any marked with ★		17.10	32.20
<i>served with fresh horseradish, cocktail and mignonette sauce</i>			

**:: CHILLED SHELLFISH ::**

	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 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

ICED SHELLFISH PLATTERS	THE GRAND	THE DELUXE	THE KING
	SERVES 1-2	SERVES 3-4	SERVES 5-7
WATCH HILL (crassostrea virginica), winnapaug pond, rhode island	1	3	5
HENDERSON BAY (crassostrea gigas) henderson bay, washington	1	3	5
ISLAND CREEK (crassostrea virginica) duxbury, massachusetts	2	3	5
WILD LITTLENECK CLAMS assateague channel, virginia	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	16
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
	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
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	
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 INDIAN OCEAN BIGEYE TUNA POKE.....	19
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**

FARMED NEW ZEALAND KING SALMON .....	15
pink grapefruit, dandelion leaves, and pumpkinseed	
WILD EASTERN SEA SCALLOP.....	15
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	

WILD INDIAN OCEAN BIGEYE TUNA.....	16
red beet jam, horseradish cream, mizuna, red beet chips, olive oil	
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.....	12
bacon and blue goat cheese	
ROASTED BEETS .....	13
tandoori spiced yogurt and wild arugula	
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 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	
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 WHITE SEA BASS .....	26
farro risotto with parmesan cream	
WILD ECUADORIAN MAHI MAHI CAPONATA .....	25
pan seared with sherry gastrique and maldon salt	
WILD NEW ZEALAND SWORDFISH .....	28
a la plancha, with spaghetti squash and tapenade	
WILD INDIAN OCEAN BIGEYE TUNA .....	29
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH) .....	29
soba noodles, green onions, spiced fish broth	
FARMED NEW ZEALAND KING SALMON .....	29
heirloom baby carrots, vaudovan curry butter	
WILD EASTERN SEA SCALLOPS.....	29
braised radishes, local rhubarb, citrus reduction	
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 "ALL NATURAL" ORGANIC CHICKEN .....	24
with herbed couscous	

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**:: FIRST OF SEASON: WILD MARYLAND SOFT SHELL BLUE CRABS ::**

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The weather has warmed and watermen have begun their annual harvest of Soft Shell Blue Crab. Shortly after molting, these crabs are packed and flown out to us where they arrive to our restaurants alive and kicking several days a week. Each crab comes out of the water at the peak of tenderness ready to be enjoyed!

WILD MARYLAND JUMBO SOFT-SHELL CRAB (2) ..... 34  
 pan sautéed with brown butter, ginger, cucumber and watermelon salad

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**:: WILD ALASKAN HALIBUT ::**

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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  
 spring peas, fingerlings, with leeks and lemon veloute

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**:: SHELLFISH ::**

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LIVE 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

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**:: WHOLE FISH ::**

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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*

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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 ASPARAGUS GREMOLATA..... 12

