

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
RAPPAHANNOCK (crassostrea virginica), rappahannock river, virginia	3.15	17.90	34.80
EASTHAM (crassostrea virginica) eastham, ma	3.25	18.50	36.00
ISLAND CREEK (crassostrea virginica) duxbury, massachusetts	3.35	19.10	37.20
★SPINDRIFT (crassostrea virginica) west of westport river, ma	3.35	19.10	37.20
★TABER POINT (crassostrea virginica) east westport river, ma	3.35	19.10	37.20
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
★LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	2.85	16.10	31.20
SOL AZUL (crassostrea gigas), san ignacio bay, mexico	2.85	16.10	31.20
PACIFIC KISS (crassostrea gigas) powell river, british columbia	3.00	17.00	33.00
SHAKESPEARE CREEK (crassostrea gigas), jervis inlet, british columbia	3.00	17.00	33.00
★BLUE POOL (crassostrea gigas), hood canal, washington	3.15	17.90	34.80
★HAMA HAMA (crassostrea gigas), hamma hamma river, washington	3.15	17.90	34.80
HENDERSON BAY (crassostrea gigas), henderson bay, washington	3.10	17.60	34.20
Oyster Sampler includes all marked with ★		18.20	35.40
served with fresh horseradish, cocktail and mignonette sauce			

:: CHILLED SHELLFISH ::

	EACH	FULL ORDER	
JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order)	29.00	79.00	
LARGE WILD FLORIDA STONE CRAB CLAWS, mustard sauce (3-4 per order)		69.00	
	EACH	½ DOZEN	ONE DOZEN
WILD LITTLENECK CLAMS, long island, new york	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 SALTSRING ISLAND 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
SPINDRIFT (crassostrea virginica) westport river, ma	1	3	5
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	1	3	5
BLUE POOL (crassostrea gigas) hood canal, washington	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	16
FARMED SALTSRING ISLAND MUSSELS	6	12	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
	47.00	88.00	165.00

:: APPETIZERS ::

MISO SOUP	9
tofu and green onions	
CLAM CHOWDER.....	11
manila clams, applewood smoked bacon	
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	

FARMED SALTSRING MUSSELS GARBANZO	17
pancetta, harissa, parsley & lemon, with crispy french baguette	
SEAFOOD FRITTERS.....	17
crab, shrimp and atlantic cod, with romesco sauce and pickled peppers	
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 PACIFIC BIGEYE TUNA	16
fennel orange purée, diced oranges, fennel pollen	
WILD EASTERN SEA SCALLOP.....	15
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	

FARMED NEW ZEALAND KING SALMON	15
pink grapefruit, dandelion leaves, and pumpernickel	
CRUDO SAMPLER.....	19
wild bigeye tuna, wild eastern sea scallop, farmed 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
pickled pears, goat cheese, and mustard dressing	
RED ENDIVE SALAD	14
point Reyes blue cheese, peppered walnuts, chives and parsley	
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 ORECCHIETTE.....	24
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
WILD ICELANDIC ATLANTIC COD FISH & CHIPS	24
from the grindavík auction	
FARMED ECUADORIAN SHRIMP AND GRITS.....	25
with merguez sausage ragout	
WILD MEXICAN MAHI MAHI CAPONATA.....	25
pan seared with sherry gastrique and maldon salt	
WILD LOCAL WHITE SEA BASS	28
rustic ratatouille, garlic emulsion and basil oil	
WILD SAN DIEGO SWORDFISH	28
a la plancha, with spaghetti squash and tapenade	
FARMED NEW ZEALAND KING SALMON	29
heirloom baby carrots, vaudovan curry butter	
WILD EASTERN SEA SCALLOPS.....	29
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
WILD LOCAL BIGEYE TUNA	29
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil	
WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH)	29
soba noodles, green onions, spiced fish broth	
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

FILET MIGNON "DOUBLE R RANCH" 8 OZ.....	41
PRIME NEW YORK STRIP STEAK 14 OZ.....	43
FILET MIGNON "DOUBLE R RANCH" 12 OZ	55
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ	57
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN	24
with herbed couscous	

:: WILD 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

:: SHELLFISH ::

WILD OREGON 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 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*

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

*Wild Rhode Island
 Black Sea Bass 39/LB*

*Wild New Zealand
 Pink Bream 31/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
 GRILLED BROCCOLINI CHINESE SAUSAGE 10
 ROASTED BUTTERNUT SQUASH 10
 ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS 11

