

:: 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
★STINGRAY (crassostrea virginica), chesapeake bay, maryland	3.10	17.60	34.20
ONSET (crassostrea virginica), buzzards bay, ma	3.20	18.20	35.40
BLACK DUCK SALTS (crassostrea virginica), hog island, virginia	3.25	18.50	36.00
BEAUSOLEIL (crassostrea virginica), nova scotia, canada	3.30	18.80	36.60
ISLAND CREEK (crassostrea virginica) duxbury, massachusetts	3.40	19.40	37.80
NAKED COWBOY (crassostrea virginica), long island sound, new york	3.45	19.70	38.40
PACIFIC			
KUMAMOTO (crassostrea sikamea), oakland bay, washington	3.50	20.00	39.00
CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.00	17.00	33.00
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	2.80	15.80	30.60
MALASPINA (crassostrea gigas), british columbia, canada	2.90	16.40	31.80
★HOLLIEWOOD (crassostrea gigas), denman island, british columbia	2.95	16.70	32.40
HENDERSON BAY (crassostrea gigas), henderson bay, washington	3.00	17.00	33.00
★FANNY BAY (crassostrea gigas), vancouver island, british columbia	3.05	17.30	33.60
SEA COW (crassostrea gigas), hammersly inlet, washington	3.10	17.60	34.20
★HAMA HAMA (crassostrea gigas), hama hama river, 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	
JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order)	27.00	76.00	
LARGE WILD FLORIDA STONE CRAB CLAWS, mustard sauce (3-4 per order)		66.00	
	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 CALIFORNIA DUNGENESS CRAB	20.50	39.50	

ICED SHELLFISH PLATTERS	THE GRAND	THE DELUXE	THE KING
	SERVES 1-2	SERVES 3-4	SERVES 5-7
ONSET (crassostrea virginica) buzzards bay, ma	1	3	5
HENDERSON BAY (crassostrea gigas) henderson bay, washington	1	3	5
NAKED COWBOY (crassostrea virginica) long island sound, new york	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS 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 CALIFORNIA DUNGENESS CRAB		½ CRAB	WHOLE CRAB
	47.00	88.00	165.00

:: APPETIZERS ::

MISO SOUP	8
tofu and green onions	
CLAM CHOWDER.....	11
new england style	
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	

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

FARMED NEW ZEALAND KING SALMON	14
fig jam, sour cream	
WILD MALDIVES BIGEYE TUNA	15
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 ::

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	
AMERICAN STYLE WAGYU CHEESEBURGER	17
with bacon, caramelized chipotle mayonnaise and french fries	
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 TAHITIAN 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	
NANTUCKET BAY SCALLOP ROLL.....	26
lemon mayonnaise and chives	

:: ENTREES ::**SEAFOOD**

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 MEXICAN 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	
FARMED NEW ZEALAND KING SALMON	29
caramelized endive, crisp pancetta, red port reduction	
WILD EASTERN SEA SCALLOPS.....	29
grilled red treviso, seasonal vegetables, genovese sauce	
WILD MALDIVES BIGEYE TUNA.....	29
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	37
cauliflower purée, lemon chutney, hazelnuts, 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

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	

:: SHELLFISH ::

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	48/POUND
steamed with our homemade coleslaw and drawn butter	
LIVE LOCAL SPINY LOBSTER.....	54/POUND
charcoal grilled with our homemade coleslaw	
LIVE WILD BARENTS SEA RED KING CRAB.....	60/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)

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

*Wild Brittany
Dover Sole
46/pound*

*Wild New Zealand
Pink Bream
31/pound*

*Wild Rhode Island
Black Sea Bass
39/pound*

:: SIDES ::

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
ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS.....	10

