

**:: RAW BAR ::**

	EACH	½ DOZEN	ONE DOZEN
<b>EASTERN</b>			
★STINGRAY (crassostrea virginica), chesapeake bay, maryland	3.10	17.60	34.20
COTUIT (crassostrea virginica), cotuit bay, ma	3.20	18.20	35.40
ONSET (crassostrea virginica), buzzards bay, ma	3.20	18.20	35.40
PLEASANT BAY (crassostrea virginica), little pleasant bay, ma	3.20	18.20	35.40
BLACK DUCK SALTS (crassostrea virginica), hog island, virginia	3.25	18.50	36.00
WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.35	19.10	37.20
★MOON SHOAL (crassostrea virginica), barnstable, massachusetts	3.45	19.70	38.40
★NAKED COWBOY (crassostrea virginica), long island sound, new york	3.45	19.70	38.40
<b>PACIFIC</b>			
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
MALASPINA (crassostrea gigas), british columbia, canada	2.90	16.40	31.80
CALM COVE (crassostrea gigas), hood canal, washington	2.95	16.70	32.40
★HOLLIEWOOD (crassostrea gigas), denman island, british columbia	2.95	16.70	32.40
★PACIFIC KISS (crassostrea gigas) powell river, british columbia	2.95	16.70	32.40
★CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.00	17.00	33.00
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
	<b>EACH</b>	<b>½ DOZEN</b>
WILD LITTLENECK CLAMS, long island, new york	2.60	13.40
FARMED PERUVIAN BAY SCALLOPS, citrus pesto	2.90	16.25
	<b>EACH</b>	<b>½ POUND</b>
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
WILD JUMBO MEXICAN BROWN SHRIMP, 17-18 per pound	2.90	22.50
		<b>HALF</b>
LARGE CHANNEL ISLANDS RED SEA URCHIN		15.25
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	18.00	34.00
WILD DUNGENESS CRAB, coos bay, oregon	20.50	39.50
		<b>WHOLE</b>

ICED SHELLFISH PLATTERS	THE GRAND	THE DELUXE	THE KING
	SERVES 1-2	SERVES 3-4	SERVES 5-7
COTUIT (crassostrea virginica) cotuit bay, ma	1	3	5
HOLLIEWOOD (crassostrea gigas) denman island, british columbia	1	3	5
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	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 LOBSTER
WILD OREGON DUNGENESS CRAB		½ CRAB	WHOLE CRAB
LARGE CHANNEL ISLANDS RED SEA URCHIN			WHOLE URCHIN
	47.00	88.00	165.00

**:: APPETIZERS ::**

MISO SOUP .....	8
tofu and green onions	
CLAM CHOWDER .....	12
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	

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 LITTLENECK 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 .....	13
bacon and blue goat cheese	
ROASTED BEETS .....	14
tandoori spiced yogurt and wild arugula	
WILD TAHITIAN ALBACORE NIÇOISE SALAD .....	26
anchovy and haricot vert	

WILD JUMBO SHRIMP LOUIE SALAD .....	28
chilled wild shrimp, devilled eggs, classic garnishes	
AMERICAN STYLE WAGYU CHEESEBURGER .....	19
with bacon, caramelized chipotle mayonnaise and french fries	
WILD JUMBO SHRIMP BÁNH MÌ .....	24
pickled red onions, daikon sprouts and cucumber salad	
NEW ENGLAND LOBSTER ROLL .....	28
traditional or "connecticut" style with french fries	
NANTUCKET BAY SCALLOP ROLL .....	28
lemon mayonnaise and chives	

**:: ENTREES ::**

**SEAFOOD**

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS .....	29
from the gloucester auction	
WILD LOCAL SAND DABS newport beach, ca .....	33
pan roasted, brown butter and capers	
WILD MEXICAN MAHI MAHI CAPONATA .....	36
pan seared with sherry gastrique and maldon salt	
WILD MEXICAN SWORDFISH .....	37
marinated zucchini and caper brown butter	
WILD MALDIVES BIGEYE TUNA .....	38
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
WILD ALASKAN BLACK COD "MISO" (SABLEFISH) .....	39
seared eggplant, blistered shishito pepper, red miso sauce	
FARMED NEW ZEALAND KING SALMON .....	39
braised cannellini beans, sautéed mushrooms, preserved lemon	
WILD ROSS SEA CHILEAN SEA BASS (msc certified) .....	47
cauliflower purée, lemon chutney, hazelnuts, brown butter	
HOMEMADE ORECCHIETTE .....	28
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
FARMED ECUADORIAN SHRIMP AND GRITS .....	29
with merguez sausage ragout	
WILD EASTERN SEA SCALLOPS .....	36
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
CIOPPINO .....	36
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 .....	44
FILET MIGNON "DOUBLE R RANCH" 12 OZ .....	56
PRIME NEW YORK STRIP STEAK 14 OZ .....	52
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ .....	60
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN .....	29
with herbed couscous	

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**:: SHELLFISH ::**

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LIVE WILD CALIFORNIA 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 .....	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)	

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**:: WHOLE FISH ::**

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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 Rhode Island  
Black Sea Bass  
39/pound*

*Wild Brittany  
Dover Sole  
46/pound*

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**:: SIDES ::**

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CREAMY COLESLAW.....	6
FRENCH FRIES.....	7
BRAISED KALE GREEK YOGURT & HAZELNUTS .....	8
YUKON GOLD MASHED POTATOES.....	8
CRISPY POLENTA WITH MELTED FONTINA .....	9
MAC & CHEESE.....	9
ROASTED BUTTERNUT SQUASH.....	9
ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS.....	10



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