

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
JAMES RIVER (crassostrea virginica), chesapeake bay, virginia	3.00	17.00	33.00
★OLDE SALT (crassostrea virginica), chincoteague, virginia	3.15	17.90	34.80
★STINGRAY (crassostrea virginica), chesapeake bay, maryland	3.15	17.90	34.80
★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
PACIFIC			
KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.40	19.40	37.80
RINCON DE BALLENAS (crassostrea gigas), baja california, mexico	2.85	16.10	31.20
SOL AZUL (crassostrea gigas), san ignacio bay, 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
served with fresh horseradish, cocktail and mignonette sauce			

:: CHILLED SHELLFISH ::

	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 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
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
CARLSBAD BLONDE (crassostrea gigas) carlsbad, california	1	3	5
PLEASANT BAY (crassostrea virginica) little pleasant bay, ma	1	3	5
COTUIT (crassostrea virginica) cotuit bay, ma	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, 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	½ LOBSTER	½ LOBSTER	WHOLE LOBSTER
WILD CALIFORNIA DUNGENESS CRAB		½ CRAB	WHOLE CRAB
LARGE CHANNEL ISLANDS RED SEA URCHIN			WHOLE URCHIN
	47.00	88.00	165.00

:: APPETIZERS ::

MISO SOUP	9
tofu and green onions	
CLAM CHOWDER.....	11
new england style	
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 CARLSBAD 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	
STEAMED WILD MASSACHUSETTS RAZOR CLAMS .	18
white wine, garlic, olive oil, herb crumb	
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 pumpnickel	
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	
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 BÂNH MÌ	21
pickled red onions, daikon sprouts and cucumber salad	
NEW ENGLAND LOBSTER ROLL	27
traditional or "connecticut" style with french fries	

:: ENTREES ::

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	24
from the gloucester auction	
WILD ECUADORIAN MAHI MAHI CAPONATA	25
pan seared with sherry gastrique and maldon salt	
WILD LOCAL SAND DABS newport beach, ca	26
pan roasted, brown butter and capers	
WILD MEXICAN WHITE SEA BASS	26
farro risotto with parmesan cream	
WILD ECUADORIAN SWORDFISH	28
marinated zucchini and caper brown butter	
FARMED NEW ZEALAND KING SALMON	29
heirloom baby carrots, vaudovan curry butter	
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	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	38
pan sautéed with herbed ricotta gnudi and brown butter	
HOUSE-MADE ORECCHIETTE.....	24
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
FARMED ECUADORIAN SHRIMP AND GRITS.....	25
with merguez sausage ragout	
WILD EASTERN SEA SCALLOPS.....	29
braised radishes, local rhubarb, fiddleheads, citrus reduction	
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	

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

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

:: WILD ALASKAN HALIBUT ::

PAN ROASTED HALIBUT CHEEKS 18
 local artichoke, aged parmesan, and basil

TEMPURA FRIED HALIBUT CHEEK SALAD 27
 arugula, fuji apples, grain mustard aioli

ROASTED HALIBUT 33
 spring peas, fingerlings, with leeks and lemon veloute

:: SHELLFISH ::

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 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

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

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

*Wild New Zealand
 Pink Bream 31/LB*

*Wild Rhode Island
 Black Sea Bass 39/LB*

*Wild Brittany
 Dover Sole 46/LB*

:: SIDES ::

CREAMY COLESLAW 7

FRENCH FRIES 7

BRAISED KALE GREEK YOGURT & HAZELNUTS 9

YUKON GOLD MASHED POTATOES 8

CRISPY POLENTA WITH MELTED FONTINA 9

MAC & CHEESE 9

ROASTED BUTTERNUT SQUASH 10

ROASTED ASPARAGUS GREMOLATA 12

