

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
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
★OLDE SALT (crassostrea virginica), chincoteague, virginia	3.15	17.90	34.80
★STINGRAY (crassostrea virginica), chesapeake bay, maryland	3.15	17.90	34.80
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
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
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
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
BAYWATER SWEET (crassostrea gigas), thorn dyke bay, wa	3.10	17.60	34.20
★COROMANDEL (crassostrea gigas), coromandel bay, nz	3.15	17.90	34.80
★SHIGOKU (crassostrea gigas), willapa bay, washington	3.25	18.50	36.00
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
1 ¼ 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
COTUIT (crassostrea virginica) cotuit bay, ma	1	3	5
PLEASANT BAY (crassostrea virginica) little pleasant bay, ma	1	3	5
COROMANDEL (crassostrea gigas) coromandel bay, nz	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
1 ¼ 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
manila clams, applewood smoked bacon	
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	
SEAFOOD FRITTERS.....	17
crab, shrimp and atlantic cod, with romesco sauce and pickled peppers	
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	
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

WILD COLUMBIA RIVER KING SALMON.....	15
fig jam, sour cream	
WILD EASTERN SEA SCALLOP.....	15
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	

WILD INDIAN OCEAN BIGEYE TUNA.....	16
fennel orange purée, diced oranges, fennel pollen	
CRUDO SAMPLER.....	19
wild bigeye tuna, wild eastern sea scallop, wild 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	
HEIRLOOM TOMATO SALAD.....	14
avocado, watercress and blue poppy seed dressing	

WILD TAHITIAN 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 ::

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS.....	24
from the gloucester auction	
WILD LOCAL WHITE SEA BASS.....	26
rustic ratatouille, garlic emulsion and basil oil	
WILD ECUADORIAN SWORDFISH.....	28
marinated zucchini and caper brown butter	
WILD EASTERN SEA SCALLOPS.....	29
corn, sweet drop peppers, celery root and caper brown 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 MARYLAND JUMBO SOFT-SHELL CRAB (2).....	34
pan sautéed with brown butter, ginger, cucumber and watermelon salad	
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	
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 SALMON ::

Columbia River King Salmon (*Oncorhynchus tshawytscha*) are known for their incredible flavor and distinct texture. Due to the river's length and power, more energy and strength is required to travel it. This results in a strong salmon with a high fat content comparable to the king salmon of the Copper River.

WILD COLUMBIA RIVER KING SALMON	38
<small>spring farro risotto with lovage and black garlic</small>	

:: WILD ALASKAN HALIBUT ::

ROASTED HALIBUT TAIL.....	17
<small>roasted tomatoes salsa, pickled mango, soft corn tortillas</small>	
PAN ROASTED HALIBUT CHEEKS	18
<small>local artichoke, aged parmesan, and basil</small>	
TEMPURA FRIED HALIBUT CHEEK SALAD.....	27
<small>arugula, fuji apples, grain mustard aioli</small>	
MARINATED HALIBUT COLLAR	28
<small>braised vegetables, red miso</small>	
ROASTED HALIBUT	33
<small>fire roasted yellow corn, jalapeños, cotija cheese</small>	

:: SHELLFISH ::

LIVE WILD CALIFORNIA DUNGENESS CRAB	27/POUND
<small>served with our homemade coleslaw and drawn butter</small>	
LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER	27/POUND
<small>steamed with our homemade coleslaw and drawn butter</small>	
WILD ALASKAN RED KING CRAB LEGS.....	50/POUND
<small>steamed with our homemade coleslaw and drawn butter</small>	
LIVE WILD SANTA BARBARA SPOT PRAWNS.....	50/POUND
<small>black olive tapenade, toasted quinoa and citrus salad</small>	
LIVE WILD BARENTS SEA RED KING CRAB.....	62/POUND
<small>steamed and served whole with choice of two sides (average size 7 to 10 pounds)</small>	

:: 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*

*Farmed Greek
Black Bream 35/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



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