

:: RAW BAR ::

| | EACH | ½ DOZEN | ONE DOZEN |
|---|------|---------|-----------|
| EASTERN | | | |
| CHINCOTEAGUE (crassostrea virginica), chincoteague bay, maryland | 2.95 | 16.70 | 32.40 |
| 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 |
| ★RAPPAHANNOCK (crassostrea virginica), rappahannock river, virginia | 3.10 | 17.60 | 34.20 |
| ★STINGRAY (crassostrea virginica), chesapeake bay, maryland | 3.10 | 17.60 | 34.20 |
| MALPEQUE (crassostrea virginica), prince edward island, canada | 3.15 | 17.90 | 34.80 |
| BLACK DUCK SALTS (crassostrea virginica), hog island, virginia | 3.25 | 18.50 | 36.00 |
| ISLAND CREEK (crassostrea virginica) duxbury, massachusetts | 3.40 | 19.40 | 37.80 |
| PICKLE POINT (crassostrea virginica), new london bay, pei | 3.40 | 19.40 | 37.90 |
| PACIFIC | | | |
| KUMAMOTO (crassostrea sikamea), humboldt bay, california | 3.30 | 18.80 | 36.60 |
| ★HOOD CANAL (crassostrea gigas) puget sound, washington | 2.85 | 16.10 | 31.20 |
| ELD INLET (crassostrea gigas), eld inlet, washington | 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 |
| ★SEA COW (crassostrea gigas), hammersly inlet, washington | 3.10 | 17.60 | 34.20 |
| SHIGOKU (crassostrea gigas), willapa bay, washington | 3.20 | 18.50 | 35.40 |
| Oyster Sampler includes any marked with ★ | | 16.80 | 31.60 |
| served with fresh horseradish, cocktail and mignonette sauce | | | |

:: CHILLED SHELLFISH ::

| | EACH | FULL ORDER |
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| JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order) | 27.00 | 76.00 |
| | EACH | ½ DOZEN |
| WILD LITTLENECK CLAMS, long island, new york | 2.60 | 13.40 |
| FARMED PERUVIAN BAY SCALLOPS, citrus pesto | 2.90 | 16.25 |
| | EACH | ½ POUND |
| 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 |
| | | HALF |
| LARGE CHANNEL ISLANDS RED SEA URCHIN | | 15.25 |
| 1¼ LB NORTH AMERICAN HARD SHELL LOBSTER | 18.00 | 34.00 |
| WILD DUNGENESS CRAB, washington | 20.50 | 39.50 |
| | | WHOLE |

| ICED SHELLFISH PLATTERS | THE GRAND | THE DELUXE | THE KING |
|---|------------|------------|---------------|
| | SERVES 1-2 | SERVES 3-4 | SERVES 5-7 |
| HOOD CANAL (crassostrea gigas) puget sound, washington | 1 | 3 | 5 |
| ISLAND CREEK (crassostrea virginica) duxbury, massachusetts | 1 | 3 | 5 |
| BARCAT (crassostrea virginica) chesapeake bay, virginia | 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 | ½ LOBSTER | ½ LOBSTER | WHOLE LOBSTER |
| WILD DUNGENESS CRAB washington | | 1/2 CRAB | WHOLE CRAB |
| LARGE CHANNEL ISLANDS RED SEA URCHIN | | | WHOLE URCHIN |
| | 47.00 | 88.00 | 165.00 |

:: APPETIZERS ::

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|---|----|
| MISO SOUP | 8 |
| tofu and green onions | |
| CLAM CHOWDER..... | 11 |
| 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 | |

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| 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

| | |
|--|----|
| WILD EASTERN SEA SCALLOPS | 14 |
| togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins | |
| WILD QUINULT RIVER KING SALMON..... | 14 |
| fig jam, sour cream | |

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| WILD MALDIVES BIGEYE TUNA | 15 |
| red beet jam, horseradish cream, mizuna, red beet chips, olive oil | |
| CRUDO SAMPLER..... | 19 |
| wild bigeye tuna, wild eastern sea scallops, wild king salmon | |

:: SALADS & SANDWICHES ::

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| 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 | |
| HEIRLOOM TOMATO SALAD | 14 |
| avocado, watercress and blue poppy seed dressing | |
| WILD FIJIAN ALBACORE NIÇOISE SALAD..... | 22 |
| anchovy and haricot vert | |

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| WILD JUMBO SHRIMP LOUIE SALAD..... | 24 |
| chilled wild shrimp, devilled eggs, classic garnishes | |
| HALIBUT CHEEK SALAD | 25 |
| mustard greens, fines herbes, purple radish, pickled shallots, soft boiled egg | |
| AMERICAN STYLE WAGYU CHEESEBURGER | 17 |
| with bacon, caramelized chipotle mayonnaise and french fries | |
| WILD JUMBO SHRIMP BÁNH MÌ..... | 20 |
| pickled red onions, daikon sprouts and cucumber salad | |
| NEW ENGLAND LOBSTER ROLL | 26 |
| traditional or "connecticut" style with french fries | |

:: ENTREES ::**SEAFOOD**

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| WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS | 23 |
| from the gloucester auction | |
| WILD FIJIAN MAHI MAHI CAPONATA | 24 |
| pan seared with sherry gastrique and maldon salt | |
| WILD LOCAL SAND DABS | 26 |
| newport beach, ca pan roasted, brown butter and capers | |
| 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 | |
| WILD MALDIVES BIGEYE TUNA..... | 29 |
| served raw with candied lemon, tomato concasse, fennel salad, and spicy oil | |
| WILD ALASKAN HALIBUT | 32 |
| pan seared, maque choux, sorrel pesto | |
| WILD QUINULT RIVER KING SALMON | 37 |
| lemon nage, sugar snap peas and heirloom tomatoes | |
| WILD ROSS SEA CHILEAN SEA BASS (msc certified) | 37 |
| butternut squash gnocchi, sage brown butter | |
| FARMED ECUADORIAN SHRIMP AND GRITS..... | 24 |
| with merguez sausage ragout | |
| HOMEMADE ORECCHIETTE | 24 |
| farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes | |
| WILD EASTERN SEA SCALLOPS..... | 29 |
| cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy 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

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| 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 | |

:: FIRST OF SEASON ::

These Southern California favorites have been fished since the early 1870s in Santa Barbara. The season runs from early October to March in Southern California.

LIVE LOCAL SPINY LOBSTER
 charcoal grilled with our homemade coleslaw
54/POUND

:: SHELLFISH ::

- LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER** 27/POUND
 steamed with our homemade coleslaw and drawn butter
- LIVE WILD WASHINGTON DUNGENESS CRAB** 27/POUND
 served with our homemade coleslaw and drawn butter
- LIVE WILD SANTA BARBARA SPOT PRAWNS** 48/POUND
 charcoal grilled with our homemade coleslaw
- WILD ALASKAN RED KING CRAB LEGS** 48/POUND
 steamed with our homemade coleslaw and drawn butter
- 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 New Zealand
 Pink Bream
 31/pound*

*Wild Rhode Island
 Black Sea Bass
 39/pound*

*Wild Brittany
 Dover Sole
 46/pound*

:: SIDES ::

- CREAMY COLESLAW** 6
- FRENCH FRIES** 7
- BRAISED KALE GREEK YOGURT & HAZELNUTS** 8
- YUKON GOLD MASHED POTATOES** 8
- CRISPY POLENTA WITH MELTED FONTINA** 9
- GRILLED BABY CARROTS FRESNO CHILI** 9
- MAC & CHEESE** 9
- ROASTED BUTTERNUT SQUASH** 9



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