

**:: RAW BAR ::**

|  | EACH | ½ DOZEN | ONE DOZEN |
|--|------|---------|-----------|
| <b>EASTERN</b>   |      |         |           |
| 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     |
| ★CHINCOTEAGUE (crassostrea virginica), chincoteague bay, maryland      | 3.10 | 17.60   | 34.20     |
| RAPPAHANNOCK (crassostrea virginica), rappahannock river, virginia     | 3.10 | 17.60   | 34.20     |
| ★STINGRAY (crassostrea virginica), chesapeake bay, maryland            | 3.10 | 17.60   | 34.20     |
| ★OLDE SALT (crassostrea virginica), chincoteague, virginia             | 3.10 | 17.60   | 34.20     |
| BLACK DUCK SALTS (crassostrea virginica), hog island, virginia         | 3.25 | 18.50   | 36.00     |
| EAST BEACH BLONDE (crassostrea virginica), ninigret pond, rhode island | 3.60 | 20.60   | 40.20     |
| <b>PACIFIC</b>   |      |         |           |
| KUMAMOTO (crassostrea sikamea), oakland bay, washington                | 3.50 | 20.00   | 39.00     |
| ★BAHIA FALSA (crassostrea gigas), falsa bay, baja mexico               | 2.70 | 15.20   | 29.40     |
| ELD INLET (crassostrea gigas), eld inlet, washington                   | 2.95 | 16.70   | 32.40     |
| KENNEDY CREEK (crassostrea gigas), totten inlet, washington            | 2.95 | 16.70   | 32.40     |
| HOLLIWOOD (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     |
| ★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        | ½ DOZEN        | ONE DOZEN        |
|--|-------------|----------------|------------------|
| 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            |
|  | <b>EACH</b> | <b>½ DOZEN</b> | <b>ONE DOZEN</b> |
| 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            |
|  | <b>EACH</b> | <b>½ POUND</b> | <b>ONE POUND</b> |
| WILD JUMBO MEXICAN BROWN SHRIMP, 17-18 per pound                   | 2.90        | 22.50          | 42.00            |
| FARMED PRINCE EDWARD ISLAND BLUE MUSSELS, 30-32 per pound          |             | 11.00          | 18.00            |
| WILD ALASKAN RED KING CRAB NUGGETS, 24-28 per pound                |             | 22.00          | 42.00            |
|  |             | <b>HALF</b>    | <b>WHOLE</b>     |
| 1 ¼ LB NORTH AMERICAN HARD SHELL LOBSTER                           |             | 18.00          | 34.00            |
| WILD DUNGENESS CRAB, coos bay, oregon                              |             | 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    |
| RAPPAHANNOCK (crassostrea virginica) rappahannock river, virginia | 1          | 3          | 5             |
| HENDERSON BAY (crassostrea gigas) henderson bay, washington       | 1          | 3          | 5             |
| HOLLIWOOD (crassostrea gigas) denman island, british columbia     | 2          | 3          | 5             |
| WILD LITTLENECK CLAMS long island, new york                       | 2          | 4          | 6             |
| FARMED PERUVIAN BAY SCALLOPS citrus pesto                         | 2          | 4          | 8             |
| WILD JUMBO BROWN SHRIMP mexico                                    | 6          | 12         | 20            |
| FARMED PRINCE EDWARD ISLAND BLUE MUSSELS                          | 6          | 12         | 20            |
| 1 ¼ LB NORTH AMERICAN HARD SHELL LOBSTER                          | ½ LOBSTER  | ½ 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.....                             | 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 |    |
| JUMBO LUMP BLUE CRAB CAKE.....                | 16 |
| celery root remoulade                         |    |

|   |    |
|---|----|
| FRITTO MISTO .....  | 16 |
| mixed fried seafood with smokey marinara and tzatziki                 |    |
| SEAFOOD FRITTERS.....   | 16 |
| crab, shrimp and atlantic cod, with romesco sauce and pickled peppers |    |
| FARMED PEI 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 |    |
| FARMED FAROE ISLANDS ATLANTIC SALMON .....                               | 14 |
| fig jam, sour cream  |    |
| WILD MALDIVES BIGEYE TUNA .....  | 15 |
| red beet jam, horseradish cream, mizuna, red beet chips, olive oil       |    |

|  |    |
|--|----|
| LIGHTLY SMOKED FARMED MEXICAN HAMACHI.....   | 15 |
| yellow pepper and jalapeño cream, pickled bean sprouts                                     |    |
| CRUDO SAMPLER.....   | 19 |
| wild maldives bigeye tuna, wild eastern sea scallops, farmed faroe islands atlantic salmon |    |

**:: SALADS & SANDWICHES ::**

|   |    |
|---|----|
| BITTER GREENS CAESAR .....                            | 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               |    |
| WILD JUMBO SHRIMP LOUIE SALAD.....                    | 24 |
| chilled wild shrimp, devilled eggs, classic garnishes |    |
| WILD AUSTRALIAN ALBACORE NIÇOISE SALAD ....           | 22 |
| anchovy and haricot vert                              |    |

|  |    |
|--|----|
| 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 MARYLAND SOFT-SHELL CRAB BÁNH MÌ.....                                     | 23 |
| pickled red onions, daikon sprouts and cucumber salad                          |    |
| 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**

|   |    |
|---|----|
| WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS .....                          | 23 |
| from the gloucester auction   |    |
| WILD ROSS SEA CHILEAN SEA BASS (msc certified) .....                        | 37 |
| butternut squash gnocchi, sage brown butter                                 |    |
| WILD MEXICAN MAHI MAHI CAPONATA .....                                       | 24 |
| pan seared with sherry gastrique and maldon salt                            |    |
| WILD HAWAIIAN SWORDFISH .....   | 28 |
| marinated zucchini and caper brown butter                                   |    |
| WILD ALASKAN BLACK COD "MISO" (SABLEFISH) .....                             | 29 |
| seared eggplant, blistered shishito pepper, red miso sauce                  |    |
| FARMED MEXICAN HAMACHI .....  | 27 |
| togarashi, wok-fried seasonal vegetables                                    |    |
| FARMED FAROE ISLANDS ATLANTIC SALMON .....                                  | 27 |
| caramelized endive, crisp pancetta, red port reduction                      |    |
| WILD MEXICAN WHITE SEA BASS .....   | 26 |
| farro risotto with parmesan cream   |    |
| WILD ALASKAN HALIBUT .....  | 32 |
| pan seared, maque choux, sorrel pesto                                       |    |
| WILD MALDIVES BIGEYE TUNA .....   | 29 |
| served raw with candied lemon, tomato concasse, fennel salad, and spicy oil |    |
| WILD EASTERN SEA SCALLOPS .....   | 29 |
| grilled red treviso, seasonal vegetables, genovese sauce                    |    |
| FARMED ECUADORIAN SHRIMP AND GRITS.....                                     | 24 |
| with merguez sausage ragout   |    |
| HOMEMADE ORECCHIETTE .....  | 24 |
| farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes         |    |
| CIOPPINO .....  | 32 |
| snow 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                            |    |

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**:: FIRST OF SEASON ::**

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Its Soft Shell Crab Season in the Chesapeake! The Blue Crabs have begun to molt and we are flying in crabs direct from Crisfield, Maryland. With a mild winter back East, we expect Soft Shell Crabs to be abundant this Spring.

**WILD MARYLAND JUMBO SOFT-SHELL CRAB (2)**  
 pan sautéed with brown butter, ginger, cucumber and watermelon salad  
 34

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**:: SHELLFISH ::**

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- 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
  - WILD OREGON 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
  - LIVE WILD BARENTS SEA RED KING CRAB ..... 58/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*

*Farmed Greek  
 Black Bream  
 35/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