

**:: RAW BAR ::**

	EACH	½ DOZEN	ONE DOZEN
<b>EASTERN</b>			
★OLDE SALT (crassostrea virginica), chincoteague, virginia	3.15	17.90	34.80
★RAPPAHANNOCK (crassostrea virginica), rappahannock river, virginia	3.15	17.90	34.80
ONSET (crassostrea virginica), buzzards 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
OLD COVE (crassostrea virginica) duxbury, massachusetts	3.35	19.10	37.20
★ISLAND CREEK (crassostrea virginica) duxbury, massachusetts	3.45	19.70	38.40
PICKLE POINT (crassostrea virginica), new london bay, pei.	3.45	19.70	38.40
<b>PACIFIC</b>			
KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.40	19.40	37.80
★PACIFIC KISS (crassostrea gigas) powell river, british columbia	3.00	17.00	33.00
CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.05	17.30	33.60
BAYWATER SWEET (crassostrea gigas), thornydyke bay, wa	3.10	17.60	34.20
HENDERSON BAY (crassostrea gigas), henderson bay, washington	3.10	17.60	34.20
★ELD INLET (crassostrea gigas), eld inlet, washington	3.15	17.90	34.80
HAMA HAMA (crassostrea gigas), hamma hamma river, washington	3.15	17.90	34.80
SHIBUMI (crassostrea gigas) skagit bay, washington	3.45	19.70	38.40
Oyster Sampler includes all marked with ★		18.20	35.40

served with fresh horseradish, cocktail and mignonette sauce

**:: CHILLED SHELLFISH ::**

	EACH	½ DOZEN	FULL ORDER
JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order)		27.00	79.00
	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 WHITE SHRIMP, 17-18 per pound	2.90	22.50	42.00
FARMED CARLSBAD MEDITERRANEAN MUSSELS, 22-24 per pound		11.00	18.00
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 DUNGENESS CRAB, coos bay, oregon	20.50	39.50	

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
OLD COVE (crassostrea virginica) duxbury, massachusetts	1	3	5
OLDE SALT (crassostrea virginica) chincoteague, virginia	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 WHITE SHRIMP mexico	6	10	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	½ LOBSTER	½ LOBSTER	WHOLE LOBSTER
WILD OREGON DUNGENESS CRAB		½ CRAB	WHOLE CRAB
	47.00	88.00	165.00

**:: APPETIZERS ::**

MISO SOUP .....	9
tofu and green onions	
CLAM CHOWDER .....	11
manila clams, applewood smoked bacon	
ATLANTIC COD FISH TACOS .....	14
beer battered	
FRESH RICOTTA WITH SEA SALT .....	14
cow's milk ricotta, toasted country bread	
HOUSE-MADE TORTELLINI .....	15
Kabocho squash, maitake mushrooms, fresh herbs	
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 baquette	
WILD PACIFIC BIGEYE TUNA POKE .....	18
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 PACIFIC 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 .....	11
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 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 MEXICAN 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 SWORDFISH .....	28
marinated zucchini and caper brown butter	
WILD EASTERN SEA SCALLOPS .....	29
corn, sweet drop peppers, celery root and caper brown butter	
WILD PACIFIC 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	
WILD COLUMBIA RIVER KING SALMON .....	38
spring farro risotto with lovage and black garlic	
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 "MARY'S" ORGANIC CHICKEN .....	24
with herbed couscous	

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**:: FIRST OF SEASON: CALIFORNIA SPINY LOBSTER ::**

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The Spiny Lobster (*Panulirus interruptus*) is found from Baja California up to Monterey Bay. Local fishermen catch them in traps and by hand, one at a time. From a conservation standpoint, it's one of the most strictly regulated fisheries in North America, and arguably the very best seafood product in the world!

LIVE LOCAL SPINY LOBSTER ..... 54/POUND  
 a la plancha, with our homemade coleslaw

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**:: WILD ALASKAN HALIBUT ::**

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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  
 fire roasted yellow corn, jalapeños, cotija cheese

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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

LIVE WILD WASHINGTON DUNGENESS CRAB ..... 27/POUND  
 served 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

LIVE WILD BARENTS SEA RED KING CRAB ..... 62/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)

*Wild Brittany  
 Dover Sole 46/LB*

*Wild New Zealand  
 Pink Bream 31/LB*

*Wild Rhode Island  
 Black Sea Bass 39/LB*

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

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**:: SIDES ::**

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FRENCH FRIES ..... 7

YUKON GOLD MASHED POTATOES ..... 8

BRAISED KALE GREEK YOGURT & HAZELNUTS ..... 9

BABY ARTICHOKE CARROTS, SHALLOTS, OLIVE OIL & FRESH HERBS ..... 9

CRISPY POLENTA WITH MELTED FONTINA ..... 9

MAC & CHEESE ..... 9

SUMMER SQUASH SWEET PEPPERS, BASIL, ANCHOVY & GARLIC ..... 10

ROASTED ASPARAGUS GREMOLATA ..... 12



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