

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
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
★STINGRAY (crassostrea virginica), chesapeake bay, maryland	3.10	17.60	34.20
BLACK DUCK SALTS (crassostrea virginica), hog island, virginia	3.25	18.50	36.00
ISLAND CREEK (crassostrea virginica) duxbury, massachusetts	3.40	19.70	37.40
NAKED COWBOY (crassostrea virginica), long island sound, new york	3.40	19.40	37.80
EAST BEACH BLONDE (crassostrea virginica), ninigret pond, rhode island	3.60	20.60	40.20
PACIFIC			
★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
★LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	2.80	15.80	30.60
★CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.00	17.00	33.00
FANNY BAY (crassostrea gigas), vancouver island, british columbia	3.00	17.00	33.00
HENDERSON BAY (crassostrea gigas), henderson bay, washington	3.00	17.00	33.00
COROMANDEL (crassostrea gigas), coromandel bay, nz	3.10	17.60	34.20
KAIPARA (crassostrea gigas) kaipara harbor, new zealand	3.10	17.60	34.20
KC BAY (crassostrea gigas), coromandel bay, new zealand	3.15	17.90	34.80
★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	½ DOZEN	ONE DOZEN
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
	EACH	½ POUND	ONE 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	42.00
		HALF	WHOLE
LARGE CHANNEL ISLANDS RED SEA URCHIN			15.25
WILD LOCAL ROCK CRAB, san diego		15.00	28.00
1 ¼ LB NORTH AMERICAN HARD SHELL LOBSTER		18.00	34.00

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
STINGRAY (crassostrea virginica) chesapeake bay, maryland	1	3	5
SHIGOKU (crassostrea gigas) willapa bay, washington	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED CARLSBAD MEDITERRANEAN MUSSELS	6	10	20
FARMED PERUVIAN BAY SCALLOPS citrus pesto	2	4	8
WILD JUMBO BROWN SHRIMP mexico	6	12	20
1 ¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2 LOBSTER	1/2 LOBSTER	LOBSTER
WILD LOCAL ROCK CRAB san diego		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	12
new england style	
UNI TOAST	12
toasted brioche	
FRESH RICOTTA WITH SEA SALT	13
cow's milk ricotta, toasted country bread	
ATLANTIC COD FISH TACOS	13
beer battered	
HOMEMADE RAVIOLI	15
goat cheese, salted almonds, asian pear purée	
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	
JUMBO LUMP BLUE CRAB CAKE	16
celery root remoulade	
FARMED CARLSBAD MUSSELS GARBANZO	16
pancetta, harissa, parsley & lemon, with crispy french baguette	
WILD NEW ZEALAND COCKLES 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 PUGET SOUND KING SALMON	14
fig jam, sour cream	
WILD EASTERN SEA SCALLOPS	14
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	
LIGHTLY SMOKED FARMED MEXICAN HAMACHI	15
yellow pepper and jalapeño cream, pickled bean sprouts	

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 ::

BITTER GREENS CAESAR	11
salt cured anchovies and garlic vinaigrette	
MIXED ORGANIC GREENS	11
golden balsamic vinaigrette	
WEDGE SALAD	13
bacon and blue goat cheese	
ROASTED BEETS	14
tandoori spiced yogurt and wild arugula	
HEIRLOOM TOMATO SALAD	15
avocado, watercress and blue poppy seed dressing	
WILD AUSTRALIAN ALBACORE NIÇOISE SALAD	26
anchovy and haricot vert	

WILD JUMBO SHRIMP LOUIE SALAD	28
chilled wild shrimp, devilled eggs, classic garnishes	
AMERICAN STYLE WAGYU CHEESEBURGER	19
with bacon, caramelized chipotle mayonnaise and french fries	
BIGEYE TUNA BURGER	20
with spiced mayonnaise and crispy onion rings	
WILD JUMBO SHRIMP BÁNH MÌ	24
pickled red onions, daikon sprouts and cucumber salad	
NEW ENGLAND LOBSTER ROLL	28
traditional or "connecticut" style with french fries	

:: ENTREES ::

SEAFOOD

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	29
from the gloucester auction	
WILD LOCAL SAND DABS newport beach, ca	33
pan roasted, brown butter and capers	
WILD ECUADORIAN SWORDFISH	37
marinated zucchini and caper brown butter	
WILD MALDIVES BIGEYE TUNA	38
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
WILD ALASKAN BLACK COD "MISO" (SABLEFISH)	39
seared eggplant, blistered shishito pepper, red miso sauce	
WILD PUGET SOUND KING SALMON	45
lemon nage, english peas and heirloom tomatoes	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	47
butternut squash gnocchi, sage brown butter	
HOMEMADE ORECCHIETTE	28
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
FARMED ECUADORIAN SHRIMP AND GRITS	29
with merguez sausage ragout	
WILD EASTERN SEA SCALLOPS	36
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
WILD MARYLAND JUMBO SOFT-SHELL CRAB (2)	38
pan sautéed with brown butter, ginger, cucumber and watermelon salad	
CIOPPINO	36
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	44
FILET MIGNON "DOUBLE R RANCH" 12 OZ	56
PRIME NEW YORK STRIP STEAK 14 OZ	52
BONE-IN PRIME RIB EYE 20 OZ	60
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN	29
with herbed couscous	

:: WILD ALASKAN HALIBUT ::

The first "West Coast" Halibut to cross the continent arrived in New York in 1889. This Halibut was packed in shoe boxes, soap boxes and cigar boxes with very little ice. Needless to say, the halibut was not well-received.

HALIBUT CHEEK SALAD	25
mustard greens, fines herbes, purple radish, pickled shallots, soft boiled egg	
MARINATED HALIBUT COLLAR	34
braised vegetables, red miso	
PAN SEARED HALIBUT	43
maque choux, and sorrel pesto	

:: SHELLFISH ::

LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER	27/POUND
steamed 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 BLUE 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 Brittany
Dover Sole
46/pound*

*Wild New Zealand
Pink Bream
31/pound*

*Wild Maryland
Black Sea Bass
39/pound*

:: SIDES ::

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

