

**:: RAW BAR ::**

	EACH	½ DOZEN	ONE DOZEN
<b>EASTERN</b>			
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
ONSET (crassostrea virginica), buzzards bay, ma . . . . .	3.25	18.50	36.00
PLEASANT BAY (crassostrea virginica), little pleasant bay, ma . . . . .	3.25	18.50	36.00
WELLFLEET (crassostrea virginica), cape cod, massachusetts . . . . .	3.25	18.50	36.00
★WATCH HILL (crassostrea virginica), winnapaug, rhode island . . . . .	3.40	19.40	37.80
★MOON SHOAL (crassostrea virginica), barnstable, massachusetts . . . . .	3.50	20.00	39.00
<b>PACIFIC</b>			
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
RINCON DE BALLENAS (crassostrea gigas), baja california, 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), thomdyke bay, wa . . . . .	3.10	17.60	34.20
DISCOVERY BAY (crassostrea gigas) discovery bay, wa . . . . .	3.15	17.90	34.80
SUMMERSTONE (crassostrea gigas) skunk island, wa . . . . .	3.15	17.90	34.80
★NANOOSE BAY (crassostrea gigas) nanoose bay, canada . . . . .	3.20	18.20	35.40
Oyster Sampler includes all marked with ★ . . . . .		17.10	32.20

served with fresh horseradish, cocktail and mignonette sauce

**:: CHILLED SHELLFISH ::**

	EACH	½ DOZEN	ONE DOZEN
WILD LITTLENECK CLAMS, assateague channel, virginia . . . . .	2.65	13.70	26.40
FARMED PERUVIAN BAY SCALLOPS, pistachio, citrus pesto . . . . .	2.95	16.55	32.10
	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
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER . . . . .		18.00	34.00
WILD CALIFORNIA DUNGENESS CRAB . . . . .		20.50	39.50

ICED SHELLFISH PLATTERS	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
SOL AZUL (crassostrea gigas) san ignacio bay, mexico	1	3	5
WELLFLEET (crassostrea virginica) cape cod, massachusetts	1	3	5
DISCOVERY BAY (crassostrea gigas) discovery bay, washington	2	3	5
WILD LITTLENECK CLAMS assateague channel, virginia	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
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2 LOBSTER	1/2 LOBSTER	LOBSTER
WILD CALIFORNIA DUNGENESS CRAB		½ CRAB	WHOLE CRAB
LARGE CHANNEL ISLANDS RED SEA URCHIN			WHOLE URCHIN
	47.00	88.00	165.00

**:: APPETIZERS ::**

<b>CLAM CHOWDER</b> .....	12
manila clams, applewood smoked bacon	
<b>YELLOW CORN VELOUTE</b> .....	12
charred corn and jumbo lump crab	
<b>UNI TOAST</b> .....	13
toasted brioche	
<b>FRESH RICOTTA WITH SEA SALT</b> .....	14
cow's milk ricotta, toasted country bread	
<b>ATLANTIC COD FISH TACOS</b> .....	14
beer battered	
<b>FARMED CARLSBAD MUSSELS GARBANZO</b> .....	17
pancetta, harissa, parsley & lemon, with crispy french baguette	
<b>FRITTO MISTO</b> .....	17
mixed fried seafood with smokey marinara and tzatziki	

<b>JUMBO LUMP BLUE CRAB CAKE</b> .....	17
celery root remoulade	
<b>SEAFOOD FRITTERS</b> .....	17
crab, shrimp and atlantic cod, with romesco sauce and pickled peppers	
<b>FARMED MANILA CLAMS WITH CHORIZO</b> .....	18
steamed in saffron broth with crispy french baguette	
<b>WILD INDIAN OCEAN BIGEYE TUNA POKE</b> .....	19
soy sauce, avocado, wasabi tobiko, sesame seeds	
<b>OYSTERS ROCKEFELLER</b> .....	19
glazed with fennel, baby spinach, and parmesan	
<b>WILD SPANISH OCTOPUS</b> .....	19
charcoal grilled with tomato, feta and niçoise olives	

**RAW CRUDOS**

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

<b>WILD INDIAN OCEAN BIGEYE TUNA</b> .....	16
fennel orange purée, diced oranges, fennel pollen	
<b>CRUDO SAMPLER</b> .....	19
wild bigeye tuna, wild eastern sea scallop, wild king salmon	

**:: SALADS & SANDWICHES ::**

<b>BITTER GREENS</b> .....	12
salt cured anchovies and garlic vinaigrette	
<b>MIXED ORGANIC GREENS</b> .....	11
golden balsamic vinaigrette	
<b>WEDGE SALAD</b> .....	13
bacon and blue goat cheese	
<b>ROASTED BEETS</b> .....	14
pickled pears, goat cheese, and mustard dressing	
<b>HEIRLOOM TOMATO SALAD</b> .....	15
avocado, watercress and blue poppy seed dressing	

<b>WILD JUMBO SHRIMP LOUIE SALAD</b> .....	28
chilled wild shrimp, deviled eggs, classic garnishes	
<b>BACON CHEDDAR CHEESEBURGER</b> .....	19
with caramelized chipotle mayonnaise and french fries	
<b>WILD JUMBO SHRIMP BÂNH MÌ</b> .....	25
pickled red onions, daikon sprouts and cucumber salad	
<b>WILD TAHITIAN ALBACORE NIÇOISE SALAD</b> .....	26
anchovy and haricot vert	
<b>NEW ENGLAND LOBSTER ROLL</b> .....	29
traditional or "connecticut" style with french fries	

**:: ENTREES ::**

<b>WILD GEORGE'S BANK ATLANTIC COD FISH &amp; CHIPS</b> .....	30
from the gloucester auction	
<b>WILD ECUADORIAN SWORDFISH</b> .....	37
marinated zucchini and caper brown butter	
<b>WILD LOCAL WHITE SEA BASS</b> .....	37
rustic ratatouille, garlic emulsion and basil oil	
<b>WILD TAHITIAN ONO</b> .....	37
grilled hearts of palm, soy brown butter sauce	
<b>WILD INDIAN OCEAN BIGEYE TUNA</b> .....	38
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil	
<b>WILD ALASKAN BLACK COD (SABLEFISH)</b> .....	41
sautéed seasonal mushrooms, red wine anchovie jus	
<b>WILD ROSS SEA CHILEAN SEA BASS (msc certified)</b> .....	47
cauliflower purée, lemon chutney, hazelnuts, brown butter	
<b>HOUSE-MADE ORECCHIETTE</b> .....	29
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
<b>FARMED ECUADORIAN SHRIMP AND GRITS</b> .....	31
with merguez sausage ragout	
<b>WILD EASTERN SEA SCALLOPS</b> .....	37
corn, sweet drop peppers, celery root and caper brown butter	
<b>WILD MARYLAND JUMBO SOFT-SHELL CRAB (2)</b> .....	39
pan sautéed with brown butter, ginger, cucumber and watermelon salad	
<b>CIOPPINO</b> .....	37
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

<b>FILET MIGNON "DOUBLE R RANCH" 8 OZ</b> .....	45
<b>FILET MIGNON "DOUBLE R RANCH" 12 OZ</b> .....	58
<b>PRIME NEW YORK STRIP STEAK 14 OZ</b> .....	54
<b>PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ</b> .....	62
<b>ROASTED ALL NATURAL CHICKEN WITH HARISSA</b> .....	31
potato, kale with chicken jus	

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**:: FIRST OF SEASON: WILD SALMON ::**

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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 .....	46
<small>spring farro risotto with lovage and black garlic</small>	

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**:: WILD ALASKAN HALIBUT ::**

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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>	
ROASTED HALIBUT .....	44
<small>fire roasted yellow corn, jalapeños, cotija cheese</small>	

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**:: SHELLFISH ::**

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LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER .....	27/POUND
<small>steamed with our homemade coleslaw and drawn butter</small>	
LIVE WILD CALIFORNIA DUNGENESS CRAB .....	27/POUND
<small>served 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>	
WILD BARENTS SEA RED KING CRAB LEGS .....	50/POUND
<small>steamed with our homemade coleslaw and drawn butter</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>	

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**:: WHOLE FISH ::**

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CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+3)

*Wild Brittany  
Dover Sole 46/LB*

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

*Wild New Zealand  
Pink Bream 31/LB*

*Farmed Greek  
Black Bream 35/LB*

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**:: SIDES ::**

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CREAMY COLESLAW .....	7
FRENCH FRIES .....	7
BRAISED KALE GREEK YOGURT & HAZELNUTS .....	9
YUKON GOLD MASHED POTATOES .....	8
MAC & CHEESE .....	9
CRISPY POLENTA WITH MELTED FONTINA .....	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