

**:: RAW BAR ::**

	EACH	½ DOZEN	ONE DOZEN
<b>EASTERN</b>			
OLDE SALT (crassostrea virginica), chincoteague, virginia	3.15	17.90	34.80
STINGRAY (crassostrea virginica), ware neck, virginia	3.15	17.90	34.80
★RAPPAHANNOCK (crassostrea virginica), rappahannock river, virginia	3.15	17.90	34.80
★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
BLACK DUCK SALTS (crassostrea virginica), hog island, virginia	3.30	18.80	36.60
★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), oakland bay, washington	3.55	20.30	39.60
PACIFIC KISS (crassostrea gigas) powell river, british columbia	3.00	17.00	33.00
★BAYWATER SWEET (crassostrea gigas), thorn dyke bay, wa	3.10	17.60	34.20
BLUE POOL (crassostrea gigas), hood canal, washington	3.15	17.90	34.80
HAMA HAMA (crassostrea gigas), hamma hamma river, washington	3.15	17.90	34.80
★KAIPARA (crassostrea gigas) kaipara harbor, new zealand	3.15	17.90	34.80
KIWI CUP (crassostrea gigas) waiheke island, nz.	3.45	19.70	38.40
★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	FULL ORDER	
LARGE WILD FLORIDA STONE CRAB CLAWS, mustard sauce (3-4 per order)		68.00	
JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order)	27.00	79.00	
	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
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
1 ¼ LB NORTH AMERICAN HARD SHELL LOBSTER		18.00	34.00
WILD DUNGENESS CRAB, washington		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
KAIPARA (crassostrea gigas) kaipara harbor, new zealand	1	3	5
STINGRAY (crassostrea virginica) ware neck, virginia	1	3	5
RAPPAHANNOCK (crassostrea virginica) rappahannock river, virginia	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 WHITE SHRIMP mexico	6	12	20
1 ¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2 LOBSTER	1/2 LOBSTER	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 ::**

MISO SOUP .....	9
tofu and green onions	
CLAM CHOWDER .....	12
manila clams, applewood smoked bacon	
UNI TOAST .....	13
toasted brioche	
FRESH RICOTTA WITH SEA SALT .....	14
cow's milk ricotta, toasted country bread	
ATLANTIC COD FISH TACOS .....	14
beer battered	
FARMED CARLSBAD MUSSELS GARBANZO .....	17
pancetta, harissa, parsley & lemon, with crispy french baguette	
FRITTO MISTO .....	17
mixed fried seafood with smokey marinara and tzatziki	

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

**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 bluefin tuna, wild eastern sea scallop, wild king salmon	

**:: SALADS & SANDWICHES ::**

MIXED ORGANIC GREENS .....	11
golden balsamic vinaigrette	
BITTER GREENS .....	12
salt cured anchovies and garlic 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 JUMBO SHRIMP LOUIE SALAD .....	28
chilled wild shrimp, deviled eggs, classic garnishes	
BACON CHEDDAR CHEESEBURGER .....	19
with caramelized chipotle mayonnaise and french fries	
WILD JUMBO SHRIMP BÂNH MÌ .....	25
pickled red onions, daikon sprouts and cucumber salad	
WILD TAHITIAN ALBACORE NIÇOISE SALAD .....	26
anchovy and haricot vert	
NEW ENGLAND LOBSTER ROLL .....	29
traditional or "connecticut" style with french fries	

**:: ENTREES ::**

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS .....	30
from the gloucester auction	
WILD MEXICAN MAHI MAHI .....	37
grilled heart of palm, soy raisin brown butter sauce	
FARMED ECUADORIAN SHRIMP AND GRITS .....	31
with merguez sausage ragout	
WILD MEXICAN SWORDFISH .....	37
marinated zucchini and caper brown butter	
WILD HAWAIIAN BIGEYE TUNA .....	38
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil	
WILD EASTERN SEA SCALLOPS .....	37
corn, sweet drop peppers, celery root and caper brown butter	
WILD ALASKAN BLACK COD (SABLEFISH) .....	41
sautéed seasonal mushrooms, red wine anchovie jus	
WILD ROSS SEA CHILEAN SEA BASS (msc certified) .....	47
cauliflower purée, lemon chutney, hazelnuts, brown butter	
WILD COLUMBIA RIVER KING SALMON .....	46
spring farro risotto with lovage and black garlic	
HOUSE-MADE ORECCHIETTE .....	29
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
CIOPPINO .....	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

FILET MIGNON "DOUBLE R RANCH" 8 OZ .....	45
FILET MIGNON "DOUBLE R RANCH" 12 OZ .....	58
PRIME NEW YORK STRIP STEAK 14 OZ .....	54
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ .....	62
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN .....	31
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*

MARINATED HALIBUT COLLAR ..... 34  
*braised vegetables, red miso*

ROASTED HALIBUT ..... 44  
*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 BARENTS SEA RED KING CRAB LEGS ..... 50/POUND  
*steamed with our homemade coleslaw and drawn butter*

LIVE WILD MONTEREY BAY SPOT PRAWNS ..... 50/POUND  
*black olive tapenade, toasted quinoa and citrus salad*

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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/LB*

*Wild Brittany  
 Dover Sole 46/LB*

*Wild Rhode Island  
 Black Sea Bass 39/LB*

*Wild New Zealand  
 Pink Bream 31/LB*

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**:: SIDES ::**

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FRENCH FRIES ..... 7

YUKON GOLD MASHED POTATOES ..... 8

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

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

MAC & CHEESE ..... 9

CRISPY POLENTA WITH MELTED FONTINA ..... 9

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

ROASTED ASPARAGUS GREMOLATA ..... 12

