

**:: RAW BAR ::**

	EACH	½ DOZEN	ONE DOZEN
<b>EASTERN</b>			
★JAMES RIVER (crassostrea virginica), chesapeake bay, virginia . . . . .	3.00	17.00	33.00
★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
PLEASANT BAY (crassostrea virginica), little pleasant bay, ma. . . . .	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
<b>PACIFIC</b>			
KUMAMOTO (crassostrea sikamea), humboldt bay, california . . . . .	3.40	19.40	37.80
★SOL AZUL (crassostrea gigas), san ignacio bay, mexico . . . . .	2.75	15.50	30.00
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico . . . . .	2.85	16.10	31.20
HOLLIEWOOD (crassostrea gigas), denman island, british columbia . . . . .	3.00	17.00	33.00
CARLSBAD BLONDE (crassostrea gigas), carlsbad, california . . . . .	3.05	17.30	33.60
★HAMA HAMA (crassostrea gigas), hamma hamma river, washington . . . . .	3.15	17.90	34.80
FAT BASTARD (crassostrea gigas), willapa bay, wa. . . . .	3.25	18.50	36.00
SHIGOKU (crassostrea gigas), willapa bay, washington . . . . .	3.25	18.50	36.00
★TOTTEN VIRGINICA (crassostrea gigas), totten inlet, washington . . . . .	3.30	18.80	36.60
Oyster Sampler includes any marked with ★. . . . .		17.10	32.20

served with fresh horseradish, cocktail and mignonette sauce

**:: CHILLED SHELLFISH ::**

	EACH	FULL ORDER	
JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order) . . . . .	30.00	79.00	
LARGE WILD FLORIDA STONE CRAB CLAWS, mustard sauce (3-4 per order) . . . . .		68.00	
	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
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
WILD JUMBO MEXICAN BROWN SHRIMP, 17-18 per pound . . . . .	2.90	22.50	42.00
	HALF	WHOLE	
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER . . . . .	18.00	34.00	
WILD CALIFORNIA DUNGENESS CRAB . . . . .	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
COTUIT (crassostrea virginica) cotuit bay, ma	1	3	5
SOL AZUL (crassostrea gigas) san ignacio bay, mexico	2	3	5
WILD LITTLENECK CLAMS assateague channel, virginia	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	8
FARMED PRINCE EDWARD ISLAND BLUE 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 ::**

MISO SOUP .....	9
tofu and green onions	
CLAM CHOWDER .....	12
new england style	
FRESH RICOTTA WITH SEA SALT .....	14
cow's milk ricotta, toasted country bread	
ATLANTIC COD FISH TACOS .....	14
beer battered	
FARMED PEI 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	
WILD INDIAN OCEAN BIGEYE TUNA POKE .....	18
soy sauce, avocado, wasabi tobiko, sesame seeds	
OYSTERS ROCKEFELLER .....	19
glazed with fennel, baby spinach, and parmesan	
WILD SPANISH OCTOPUS .....	19
charcoal grilled with tomato, feta and niçoise olives	

**RAW CRUDOS**

FARMED NEW ZEALAND KING SALMON .....	15
pink grapefruit, dandelion leaves, and pumpnickel	
WILD INDIAN OCEAN BIGEYE TUNA .....	16
red beet jam, horseradish cream, mizuna, red beet chips, olive oil	

WILD NANTUCKET BAY SCALLOPS .....	18
candied lemon and grain mustard	
CRUDO SAMPLER .....	19
wild bigeye tuna, wild nantucket bay scallops, farmed new zealand king salmon	

**:: SALADS & SANDWICHES ::**

BITTER GREENS .....	12
salt cured anchovies and garlic vinaigrette	
MIXED ORGANIC GREENS .....	11
golden balsamic vinaigrette	
WEDGE SALAD .....	13
bacon and blue goat cheese	
ROASTED BEETS .....	14
pickled pears, goat cheese, and mustard dressing	
WILD FIJIAN ALBACORE NIÇOISE SALAD .....	26
anchovy and haricot vert	

WILD JUMBO SHRIMP LOUIE SALAD .....	28
chilled wild shrimp, devilled eggs, classic garnishes	
BACON CHEDDAR CHEESEBURGER .....	19
with caramelized chipotle mayonnaise and french fries	
WILD JUMBO SHRIMP BÁNH MÌ .....	25
pickled red onions, daikon sprouts and cucumber salad	
NEW ENGLAND LOBSTER ROLL .....	29
traditional or "connecticut" style with french fries	

**:: ENTREES ::**

**SEAFOOD**

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS .....	30
from the gloucester auction	
WILD LOCAL SAND DABS newport beach, ca .....	33
pan roasted, brown butter and capers	
WILD ECUADORIAN MAHI MAHI .....	37
grilled heart of palm, soy raisin brown butter sauce	
WILD ECUADORIAN SWORDFISH .....	37
a la plancha, with spaghetti squash and tapenade	
WILD LOCAL WHITE SEA BASS .....	37
farro risotto with parmesan cream	
WILD INDIAN OCEAN BIGEYE TUNA .....	38
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil	
FARMED NEW ZEALAND KING SALMON .....	39
heirloom baby carrots, vaudovan curry butter	
WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH) .....	39
soba noodles, green onions, spiced fish broth	
WILD ROSS SEA CHILEAN SEA BASS (msc certified) .....	47
butternut squash gnocchi, sage brown butter	
HOUSE-MADE ORECCHIETTE .....	29
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
FARMED ECUADORIAN SHRIMP AND GRITS .....	31
with merguez sausage ragout	
WILD EASTERN SEA SCALLOPS .....	36
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
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 SPLIT-BONE "COWBOY" RIBEYE 20 OZ .....	62
"AMERICAN WAGYU" NEW YORK STRIP STEAK SNAKE RIVER FARMS, IDAHO 12 OZ .....	74
CHARCOAL GRILLED "ALL NATURAL" ORGANIC CHICKEN .....	31
with herbed couscous	

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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 CALIFORNIA 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 SANTA BARBARA SPOT PRAWNS .....	50/POUND
black olive tapenade, toasted quinoa and citrus salad	
LIVE LOCAL SPINY LOBSTER.....	54/POUND
a la plancha, with our homemade coleslaw	
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/Pound*

*Wild New Zealand  
Pink Bream  
31/Pound*

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

*Farmed Greek  
Black Bream  
35/Pound*

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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
ROASTED BUTTERNUT SQUASH.....	10
MAC & CHEESE.....	9
CRISPY POLENTA WITH MELTED FONTINA .....	9
ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS .....	11

