

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
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
★EASTHAM (crassostrea virginica) eastham, ma	3.25	18.50	36.00
WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.25	18.50	36.00
RIPTIDE (crassostrea virginica) east westport river, ma	3.35	19.10	37.20
SPINDRIFT (crassostrea virginica) west of westport river, ma	3.35	19.10	37.20
★TABER POINT (crassostrea virginica) east westport river, ma	3.35	19.10	37.20
ISLAND CREEK (crassostrea virginica) duxbury, massachusetts	3.35	19.10	37.20
WATCH HILL (crassostrea virginica), winnapaug, rhode island	3.40	19.40	37.80
PACIFIC			
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
★SOL AZUL (crassostrea gigas), san ignacio bay, mexico	2.85	16.10	31.20
SHAKESPEARE CREEK (crassostrea gigas), jervis inlet, british columbia	3.00	17.00	33.00
★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
★HENDERSON BAY (crassostrea gigas), henderson bay, washington	3.10	17.60	34.20
HAMA HAMA (crassostrea gigas), hamma hamma river, washington	3.15	17.90	34.80
Oyster Sampler includes all marked with ★		18.20	35.40

served with fresh horseradish, cocktail and mignonette sauce

:: CHILLED SHELLFISH ::

	EACH	½ DOZEN	ONE DOZEN
LARGE WILD FLORIDA STONE CRAB CLAWS, mustard sauce (3-4 per order)			69.00
	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
FARMED SALTSRING ISLAND 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 WHITE 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
TABER POINT (crassostrea virginica) east westport river, ma	1	3	5
WELLFLEET (crassostrea virginica) cape cod, massachusetts	1	3	5
PLEASANT BAY (crassostrea virginica) little pleasant bay, ma	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	16
FARMED SALTSRING ISLAND MUSSELS	6	10	20
WILD JUMBO WHITE SHRIMP mexico	6	12	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2 LOBSTER	1/2 LOBSTER	WHOLE LOBSTER
WILD CALIFORNIA DUNGENESS CRAB		½ CRAB	WHOLE CRAB
	47.00	88.00	165.00

:: APPETIZERS ::

ROASTED PUMPKIN SOUP	9	JUMBO LUMP BLUE CRAB CAKE.....	17
green cardamom, vanilla scented cream		celery root remoulade	
CLAM CHOWDER	12	FARMED MANILA CLAMS WITH CHORIZO	18
manila clams, applewood smoked bacon		steamed in saffron broth with crispy french baguette	
FRESH RICOTTA WITH SEA SALT	14	OYSTERS ROCKEFELLER	19
cow's milk ricotta, toasted country bread		glazed with fennel, baby spinach, and parmesan	
ATLANTIC COD FISH TACOS	14	WILD MALDIVES BIGEYE TUNA POKE	19
beer battered		soy sauce, avocado, wasabi tobiko, sesame seeds	
FARMED SALTSRING MUSSELS GARBANZO	17	WILD SPANISH OCTOPUS	19
pancetta, harissa, parsley & lemon, with crispy french baguette		charcoal grilled with tomato, feta and niçoise olives	
FRITTO MISTO	17		
mixed fried seafood with smokey marinara and tzatziki			

RAW CRUDOS

FARMED NEW ZEALAND KING SALMON	15	WILD PACIFIC BIGEYE TUNA	16
pink grapefruit, dandelion leaves, and pumpkinnickel		fennel orange purée, diced oranges, fennel pollen	
WILD EASTERN SEA SCALLOP	15	CRUDO SAMPLER	19
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins		wild bluefin tuna, wild eastern sea scallop, wild king salmon	

:: SALADS & SANDWICHES ::

MIXED ORGANIC GREENS	11	WILD JUMBO SHRIMP LOUIE SALAD.....	28
golden balsamic vinaigrette		chilled wild shrimp, deviled eggs, classic garnishes	
BITTER GREENS	12	BACON CHEDDAR CHEESEBURGER	19
salt cured anchovies and garlic vinaigrette		with caramelized chipotle mayonnaise and french fries	
WEDGE SALAD.....	13	WILD JUMBO SHRIMP BÁNH MÌ.....	25
bacon and blue goat cheese		pickled red onions, daikon sprouts and cucumber salad	
ROASTED BEETS	14	NEW ENGLAND LOBSTER ROLL	29
pickled pears, goat cheese, and mustard dressing		traditional or "connecticut" style with french fries	
RED ENDIVE SALAD	14		
point Reyes blue cheese, peppered walnuts, chives and parsley			

:: ENTREES ::

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	30
from the gloucester auction	
WILD EASTERN SEA SCALLOPS.....	37
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
WILD MEXICAN MAHI MAHI CAPONATA	37
pan seared with sherry gastrique and maldon salt	
WILD LOCAL WHITE SEA BASS	38
rustic ratatouille, garlic emulsion and basil oil	
WILD MALDIVES 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 (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	
FARMED ECUADORIAN SHRIMP AND GRITS	31
with merguez sausage ragout	
CIOPPINO	37
dungeness crab, jumbo shrimp, and fresh fish in a shellfish broth	
RISOTTO WITH CALIFORNIA SPINY LOBSTER.....	52
jumbo lump crab, baby carrots, shellfish reduction	

MEAT

all of our steaks are charcoal grilled

FILET MIGNON "DOUBLE R RANCH" 8 OZ	45
FILET MIGNON "DOUBLE R RANCH" 12 OZ	58
DRY AGED PRIME BONE-IN NEW YORK STRIP STEAK DOUBLE R RANCH 17 OZ.....	57
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN	31
with herbed couscous	

:: WILD CALIFORNIA SPINY LOBSTER ::

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

:: SHELLFISH ::

LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER 27/POUND
steamed 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 BARENTS SEA RED KING CRAB 62/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)

*Wild New Zealand
 Pink Bream 31/LB*

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

*Wild Brittany
 Dover Sole 46/LB*

*Wild Rhode Island
 Black Sea Bass 39/LB*

:: SIDES ::

CREAMY COLESLAW 7
 FRENCH FRIES 7
 YUKON GOLD MASHED POTATOES 8
 BRAISED KALE GREEK YOGURT & HAZELNUTS 9
 MAC & CHEESE 9
 CRISPY POLENTA WITH MELTED FONTINA 9
 ROASTED BUTTERNUT SQUASH 10
 ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS 11
 GRILLED BROCCOLINI CHINESE SAUSAGE 10

