

**:: RAW BAR ::**

	EACH	½ DOZEN	ONE DOZEN
<b>EASTERN</b>			
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
★OLDE SALT (crassostrea virginica), chincoteague, virginia	3.10	17.60	34.20
RAPPAHANNOCK (crassostrea virginica), rappahannock river, virginia	3.10	17.60	34.20
STINGRAY (crassostrea virginica), chesapeake bay, maryland	3.10	17.60	34.20
★MALPEQUE (crassostrea virginica), prince edward island, canada	3.20	18.20	35.40
★BLACK DUCK SALTS (crassostrea virginica), hog island, virginia	3.25	18.50	36.00
PEMAQUID (crassostrea virginica) demariscotta river, maine	3.40	19.40	37.80
BELON (ostrea edulis), harpswell, maine	3.55	20.30	39.60
EAST BEACH BLONDE (crassostrea virginica), ninigret pond, rhode island	3.60	20.60	40.20
<b>PACIFIC</b>			
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
PARADISE (crassostrea gigas), british columbia, canada	2.90	16.40	32.00
ELD INLET (crassostrea gigas), eld inlet, washington	2.95	16.70	32.40
★HOLLIEWOOD (crassostrea gigas), denman island, british columbia	2.95	16.70	32.40
★KENNEDY CREEK (crassostrea gigas), totten inlet, washington	2.95	16.70	32.40
CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.00	17.00	33.00
HENDERSON BAY (crassostrea gigas), henderson bay, washington	3.00	17.00	33.00
HAMA HAMA (crassostrea gigas), hama hama river, washington	3.10	17.60	34.20
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
FARMED PERUVIAN BAY SCALLOPS, citrus pesto	2.90	16.25	31.50
WILD LITTLENECK CLAMS, long island, new york	2.60	13.40	25.80
	EACH	½ POUND	ONE POUND
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS, 30-32 per pound		11.00	18.00
WILD JUMBO MEXICAN BROWN SHRIMP, 17-18 per pound	2.90	22.50	42.00
WILD ALASKAN RED KING CRAB NUGGETS, 24-28 per pound		22.00	42.00
		HALF	WHOLE
LARGE CHANNEL ISLANDS RED SEA URCHIN			15.25
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER		18.00	34.00
WILD DUNGENESS CRAB, coos bay, oregon		20.50	39.50

ICED SHELLFISH PLATTERS	THE GRAND	THE DELUXE	THE KING
	SERVES 1-2	SERVES 3-4	SERVES 5-7
KENNEDY CREEK (crassostrea gigas) totten inlet, washington	1	3	5
HOLLIEWOOD (crassostrea gigas) denman island, british columbia	1	3	5
BLACK DUCK SALTS (crassostrea virginica) hog island, virginia	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED CALENDAR ISLAND BLUE MUSSELS	6	10	20
FARMED PERUVIAN BAY SCALLOPS citrus pesto	2	4	8
WILD JUMBO BROWN SHRIMP mexico	6	12	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2 LOBSTER	1/2 LOBSTER	LOBSTER
WILD OREGON DUNGENESS CRAB		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 PEI MUSSELS GARBANZO .....	16
pancetta, harissa, parsley & lemon, with crispy french baguette	
FARMED MANILA CLAMS 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 EASTERN SEA SCALLOPS .....	14
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	
FARMED FAROE ISLANDS ATLANTIC SALMON .....	14
fig jam, sour cream	
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 maldives bigeye tuna, wild eastern sea scallops, farmed faroe islands atlantic 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	
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 .....	23
pickled red onions, daikon sprouts and cucumber salad	
WILD AUSTRALIAN ALBACORE NIÇOISE SALAD .....	26
anchovy and haricot vert	
NEW ENGLAND LOBSTER ROLL .....	28
traditional or "connecticut" style with french fries	

**:: ENTREES ::**

**:: FIRST OF SEASON ::**

WILD MARYLAND JUMBO SOFT-SHELL CRAB (2) .....	38
pan sautéed with brown butter, ginger, cucumber and watermelon salad	

**SEAFOOD**

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS .....	29
from the gloucester auction	
HOMEMADE ORECCHIETTE .....	28
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
FARMED ECUADORIAN SHRIMP AND GRITS .....	29
with merguez sausage ragout	
FARMED MEXICAN HAMACHI .....	35
togarashi, wok-fried seasonal vegetables	
WILD EASTERN SEA SCALLOPS .....	36
grilled red treviso, seasonal vegetables, genovese sauce	
WILD MEXICAN MAHI MAHI CAPONATA .....	36
pan seared with sherry gastrique and maldon salt	
CIOPPINO .....	36
dungeness crab, jumbo shrimp, and fresh fish in a shellfish broth	
FARMED FAROE ISLANDS ATLANTIC SALMON .....	37
braised cannellini beans, sautéed mushrooms, preserved lemon	
WILD MEXICAN WHITE SEA BASS .....	37
farro risotto with parmesan cream	
WILD HAWAIIAN 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 SANTA BARBARA BLACK COD "MISO" (SABLEFISH) .....	39
seared eggplant, blistered shishito pepper, red miso sauce	
WILD ROSS SEA CHILEAN SEA BASS (msc certified) .....	47
butternut squash gnocchi, sage brown butter	

**MEAT**

all of our steaks are charcoal grilled and served with a watercress salad

FILET MIGNON "DOUBLE R RANCH" 8 OZ .....	44
PRIME NEW YORK STRIP STEAK 14 OZ .....	49
FILET MIGNON "DOUBLE R RANCH" 12 OZ .....	56
BONE-IN PRIME RIB EYE 20 OZ .....	60
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN .....	29
with herbed couscous	

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**:: WILD ALASKAN HALIBUT ::**

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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	
ROASTED HALIBUT TAIL.....	16
roasted tomatoes salsa, pickled mango, soft corn tortillas	

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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	
WILD OREGON DUNGENESS CRAB.....	27/POUND
served with our homemade coleslaw and drawn butter	
WILD ALASKAN RED KING CRAB LEGS.....	48/POUND
steamed with our homemade coleslaw and drawn butter	
LIVE WILD SANTA BARBARA SPOT PRAWNS .....	48/POUND
charcoal grilled with our homemade coleslaw	
LIVE WILD ALASKAN RED KING CRAB.....	58/POUND
steamed and served whole with choice of two sides (average size 7 to 9 pounds)	

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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/Pound*

*Wild Brittany  
Dover Sole  
46/Pound*

*Wild New Zealand  
Pink Bream  
31/Pound*

*Farmed Greek  
Black Bream  
35/Pound*

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**:: SIDES ::**

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CREAMY COLESLAW.....	6
FRENCH FRIES.....	7
BRAISED KALE GREEK YOGURT & HAZELNUTS .....	8
ROASTED BUTTERNUT SQUASH.....	9
MAC & CHEESE.....	9
YUKON GOLD MASHED POTATOES.....	8
CRISPY POLENTA WITH MELTED FONTINA .....	9
ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS.....	10

