

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
★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
BLACK DUCK SALTS (crassostrea virginica), hog island, virginia	3.30	18.80	36.60
BEAUSOLEIL (crassostrea virginica), nova scotia, canada	3.35	19.10	37.20
★ISLAND CREEK (crassostrea virginica) duxbury, massachusetts	3.45	19.70	38.40
PACIFIC			
★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
HOLLIWOOD (crassostrea gigas), denman island, british columbia	3.00	17.00	33.00
CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.05	17.30	33.60
FANNY BAY (crassostrea gigas), vancouver island, british columbia	3.10	17.60	34.20
★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
FARMED PERUVIAN BAY SCALLOPS, pistachio, citrus pesto	2.95	16.55	32.10
WILD LITTLENECK CLAMS, assateague channel, virginia	2.65	13.70	26.40
	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.....	11
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 pumpkinseed	
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.....	12
bacon and blue goat cheese	
ROASTED BEETS	13
pickled pears, goat cheese, and mustard dressing	
WILD FIJIAN ALBACORE NIÇOISE SALAD.....	22
anchovy and haricot vert	

WILD JUMBO SHRIMP LOUIE SALAD.....	24
chilled wild shrimp, devilled eggs, classic garnishes	
BACON CHEDDAR CHEESEBURGER	18
with caramelized chipotle mayonnaise and french fries	
WILD JUMBO SHRIMP BÁNH MÌ	21
pickled red onions, daikon sprouts and cucumber salad	
NEW ENGLAND LOBSTER ROLL	27
traditional or "connecticut" style with french fries	

:: ENTREES ::**SEAFOOD**

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	24
from the gloucester auction	
WILD ECUADORIAN MAHI MAHI	25
grilled heart of palm, soy raisin brown butter sauce	
WILD LOCAL SAND DABS newport beach, ca	26
pan roasted, brown butter and capers	
WILD LOCAL WHITE SEA BASS	26
farro risotto with parmesan cream	
WILD ECUADORIAN SWORDFISH	28
a la plancha, with spaghetti squash and tapenade	
FARMED NEW ZEALAND KING SALMON	29
heirloom baby carrots, vaudovan curry butter	
WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH)	29
soba noodles, green onions, spiced fish broth	
WILD INDIAN OCEAN BIGEYE TUNA	29
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	38
butternut squash gnocchi, sage brown butter	
HOUSE-MADE ORECCHIETTE.....	24
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
FARMED ECUADORIAN SHRIMP AND GRITS.....	25
with merguez sausage ragout	
WILD EASTERN SEA SCALLOPS.....	29
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
CIOPPINO	33
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.....	41
FILET MIGNON "DOUBLE R RANCH" 12 OZ	55
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ	57
"AMERICAN WAGYU" NEW YORK STRIP STEAK SNAKE RIVER FARMS, IDAHO 12 OZ.....	74
CHARCOAL GRILLED "ALL NATURAL" ORGANIC CHICKEN.....	24
with herbed couscous	

:: SHELLFISH ::

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)	

:: WHOLE FISH ::

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*

:: 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

