

:: 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			
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
★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
BLUE POOL (crassostrea gigas), hood canal, 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	LOBSTER
WILD CALIFORNIA DUNGENESS CRAB		½ CRAB	WHOLE CRAB
	47.00	88.00	165.00

:: APPETIZERS ::

ROASTED PUMPKIN SOUP	8
green cardamom, vanilla scented cream	
CLAM CHOWDER	11
manila clams, applewood smoked bacon	
ATLANTIC COD FISH TACOS	14
beer battered	
FRESH RICOTTA WITH SEA SALT	14
cow's milk ricotta, toasted country bread	
FARMED SALTSRING 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	
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 MALDIVES 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

FARMED NEW ZEALAND KING SALMON	15
pink grapefruit, dandelion leaves, and pumpernickel	
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 bigeye tuna, wild eastern sea scallop, wild king salmon	

:: SALADS & SANDWICHES ::

MIXED ORGANIC GREENS	11
golden balsamic vinaigrette	
BITTER GREENS	11
salt cured anchovies and garlic vinaigrette	
WEDGE SALAD	12
bacon and blue goat cheese	
ROASTED BEETS	13
pickled pears, goat cheese, and mustard dressing	
RED ENDIVE SALAD	14
point Reyes blue cheese, peppered walnuts, chives and parsley	

WILD TAHITIAN ALBACORE NIÇOISE SALAD	22
anchovy and haricot vert	
WILD JUMBO SHRIMP LOUIE SALAD	24
chilled wild shrimp, deviled eggs, classic garnishes	
BACON CHEDDAR CHEESEBURGER	18
with caramelized chipotle mayonnaise and french fries	
WILD JUMBO SHRIMP BÂNH MÌ	21
pickled red onions, daikon sprouts and cucumber salad	
NEW ENGLAND LOBSTER ROLL	27
traditional or "connecticut" style with french fries	

:: ENTREES ::

WILD ICELANDIC ATLANTIC COD FISH & CHIPS	24
from the grindavík auction	
WILD MEXICAN MAHI MAHI CAPONATA	25
pan seared with sherry gastrique and maldon salt	
WILD LOCAL WHITE SEA BASS	28
rustic ratatouille, garlic emulsion and basil oil	
WILD EASTERN SEA SCALLOPS	29
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
WILD MALDIVES BIGEYE TUNA	29
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil	
FARMED NEW ZEALAND KING SALMON	29
heirloom baby carrots, vaudovan curry butter	
WILD ALASKAN BLACK COD (SABLEFISH)	31
sautéed seasonal mushrooms, red wine anchovie jus	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	38
cauliflower purée, lemon chutney, hazelnuts, 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	
CIOPPINO	33
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	41
FILET MIGNON "DOUBLE R RANCH" 12 OZ	55
DRY AGED PRIME BONE-IN NEW YORK STRIP STEAK DOUBLE R RANCH 17 OZ	52
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ	57
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN	24
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 OREGON DUNGENESS CRAB 27/POUND
served 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
 CRISPY POLENTA WITH MELTED FONTINA 9
 MAC & CHEESE 9
 ROASTED BUTTERNUT SQUASH 10
 GRILLED BROCCOLINI CHINESE SAUSAGE 10
 ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS 11

