

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
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
PACIFIC			
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 PRINCE EDWARD 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.....	11
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	
FARMED PEI MUSSELS GARBANZO	16
pancetta, harissa, parsley & lemon, with crispy french baguette	

FRITTO MISTO	16
mixed fried seafood with smokey marinara and tzatziki	
JUMBO LUMP BLUE CRAB CAKE.....	16
celery root remoulade	
SEAFOOD FRITTERS.....	16
crab, shrimp and atlantic cod, with romesco sauce and pickled peppers	
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	11
bacon and blue goat cheese	
ROASTED BEETS	13
tandoori spiced yogurt and wild arugula	
AMERICAN STYLE WAGYU CHEESEBURGER	17
with bacon, caramelized chipotle mayonnaise and french fries	

BIGEYE TUNA BURGER	19
with spiced mayonnaise and crispy onion rings	
WILD JUMBO SHRIMP BANH MÌ.....	20
pickled red onions, daikon sprouts and cucumber salad	
WILD AUSTRALIAN ALBACORE NIÇOISE SALAD	22
anchovy and haricot vert	
WILD JUMBO SHRIMP LOUIE SALAD.....	24
chilled wild shrimp, devilled eggs, classic garnishes	
NEW ENGLAND LOBSTER ROLL	26
traditional or "connecticut" style with french fries	

:: ENTREES ::**:: FIRST OF SEASON ::**

WILD MARYLAND JUMBO SOFT-SHELL CRAB (2)	34
pan sautéed with brown butter, ginger, cucumber and watermelon salad	

SEAFOOD

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	23
from the gloucester auction	
HOMEMADE ORECCHIETTE	24
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
WILD MEXICAN MAHI MAHI CAPONATA.....	24
pan seared with sherry gastrique and maldon salt	
FARMED ECUADORIAN SHRIMP AND GRITS.....	24
with merguez sausage ragout	
WILD MASSACHUSETTS SKATE WING	25
pan roasted with brown butter, lemon, caper and parsley	
WILD MEXICAN WHITE SEA BASS	26
farro risotto with parmesan cream	
FARMED FAROE ISLANDS ATLANTIC SALMON	27
braised cannellini beans, sautéed mushrooms, preserved lemon	
FARMED MEXICAN HAMACHI	27
togarashi, wok-fried seasonal vegetables	
WILD HAWAIIAN SWORDFISH	28
marinated zucchini and caper brown butter	
WILD MALDIVES BIGEYE TUNA.....	29
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
WILD SANTA BARBARA BLACK COD "MISO" (SABLEFISH).....	29
seared eggplant, blistered shishito pepper, red miso sauce	
WILD EASTERN SEA SCALLOPS.....	29
grilled red treviso, seasonal vegetables, genovese sauce	
CIOPPINO	32
dungeness crab, jumbo shrimp, and fresh fish in a shellfish broth	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	37
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	40
PRIME NEW YORK STRIP STEAK 14 OZ	43
FILET MIGNON "DOUBLE R RANCH" 12 OZ	54
BONE-IN PRIME RIB EYE 20 OZ.....	54
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN	21
with herbed couscous	

:: WILD ALASKAN HALIBUT ::

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	28
braised vegetables, red miso	
PAN SEARED HALIBUT	32
maque choux, and sorrel pesto	

:: 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.....	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)	

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

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

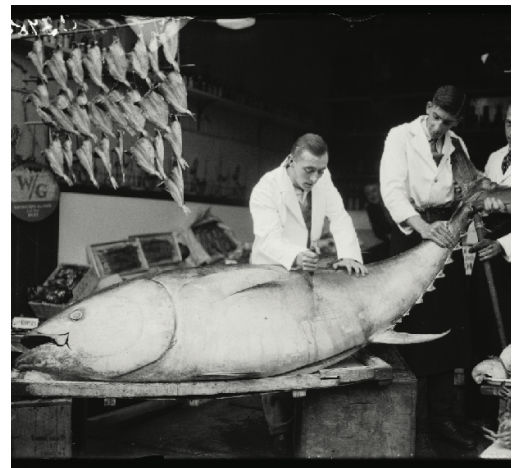
*Wild New Zealand
Pink Bream
31/Pound*

*Wild Brittany
Dover Sole
46/Pound*

*Farmed Greek
Black Bream
35/Pound*

:: SIDES ::

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



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness