

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
★BARCAT (crassostrea virginica), chesapeake bay, virginia	3.00	16.90	33.00
COTUIT (crassostrea virginica), cotuit bay, ma	3.20	18.20	35.40
ONSET (crassostrea virginica), buzzards bay, ma	3.20	18.20	35.40
PLEASANT BAY (crassostrea virginica), little pleasant bay, ma	3.20	18.20	35.40
BLACK DUCK SALTS (crassostrea virginica), hog island, virginia	3.25	18.50	36.00
★WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.35	19.10	37.20
ISLAND CREEK (crassostrea virginica) duxbury, massachusetts	3.40	19.40	37.80
MOON SHOAL (crassostrea virginica), barnstable, massachusetts	3.45	19.70	38.40
PACIFIC			
KUMAMOTO (crassostrea sikamea), oakland bay, washington	3.50	20.00	39.00
★LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	2.80	15.80	30.60
★MALASPINA (crassostrea gigas), british columbia, canada	2.90	16.40	31.80
CALM COVE (crassostrea gigas), hood canal, washington	2.95	16.70	32.40
HOLLIEWOOD (crassostrea gigas), denman island, british columbia	2.95	16.70	32.40
PACIFIC KISS (crassostrea gigas) powell river, british columbia	2.95	16.70	32.40
★SHAKESPEARE CREEK (crassostrea gigas), jervis inlet, british columbia	2.95	16.70	32.40
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
★BAYWATER SWEET (crassostrea gigas), thornhyke bay, wa	3.15	17.90	34.80
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
JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order)	27.00		76.00
	EACH	½ DOZEN	ONE DOZEN
WILD LITTLENECK CLAMS, long island, new york	2.60	13.40	25.80
FARMED PERUVIAN BAY SCALLOPS, citrus pesto	2.90	16.25	31.50
	EACH	½ POUND	ONE POUND
FARMED CARLSBAD MEDITERRANEAN 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 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 DUNGENESS CRAB, coos bay, oregon	20.50	39.50	
LARGE CHANNEL ISLANDS RED SEA URCHIN			15.25

ICED SHELLFISH PLATTERS	THE GRAND	THE DELUXE	THE KING
	SERVES 1-2	SERVES 3-4	SERVES 5-7
HOLLIEWOOD (crassostrea gigas) denman island, british columbia	1	3	5
BLACK DUCK SALTS (crassostrea virginica) hog island, virginia	1	3	5
HENDERSON BAY (crassostrea gigas) henderson bay, washington	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED CARLSBAD MEDITERRANEAN 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 CARLSBAD 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

FARMED NEW ZEALAND KING SALMON	14
fig jam, sour cream	
WILD MALDIVES BIGEYE TUNA	15
red beet jam, horseradish cream, mizuna, red beet chips, olive oil	
LIGHTLY SMOKED FARMED MEXICAN HAMACHI.....	15
yellow pepper and jalapeño cream, pickled bean sprouts	

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	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	
WILD TAHITIAN ALBACORE NIÇOISE SALAD	22
anchovy and haricot vert	

WILD JUMBO SHRIMP LOUIE SALAD.....	24
chilled wild shrimp, devilled eggs, classic garnishes	
AMERICAN STYLE WAGYU CHEESEBURGER.....	17
with bacon, caramelized chipotle mayonnaise and french fries	
WILD JUMBO SHRIMP BÁNH MÌ.....	20
pickled red onions, daikon sprouts and cucumber salad	
NANTUCKET BAY SCALLOP ROLL.....	26
lemon mayonnaise and chives	
NEW ENGLAND LOBSTER ROLL	26
traditional or "connecticut" style with french fries	

:: ENTREES ::

SEAFOOD

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	23
from the gloucester auction	
WILD MEXICAN MAHI MAHI.....	24
grilled heart of palm, soy raisin brown butter sauce	
WILD LOCAL SWORDFISH	28
a la plancha, with spaghetti squash and tapenade	
WILD ALASKAN BLACK COD "MISO" (SABLEFISH)	29
seared eggplant, blistered shishito pepper, red miso sauce	
WILD MALDIVES BIGEYE TUNA	29
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil	
FARMED NEW ZEALAND KING SALMON	29
braised cannellini beans, sautéed mushrooms, preserved lemon	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	37
butternut squash gnocchi, sage brown butter	
FARMED ECUADORIAN SHRIMP AND GRITS.....	24
with merguez sausage ragout	
HOMEMADE ORECCHIETTE	24
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
WILD EASTERN SEA SCALLOPS.....	29
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
CIOPPINO	32
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	40
FILET MIGNON "DOUBLE R RANCH" 12 OZ	54
PRIME NEW YORK STRIP STEAK 14 OZ.....	43
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ	56
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN	21
with herbed couscous	

:: 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 BARENTS SEA RED KING CRAB LEGS	48/POUND
steamed with our homemade coleslaw and drawn butter	
LIVE LOCAL SPINY LOBSTER	54/POUND
charcoal grilled with our homemade coleslaw	
LIVE WILD BARENTS SEA RED KING CRAB	60/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*

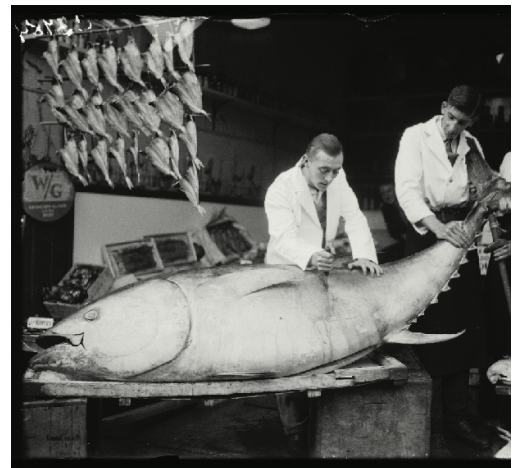
*Wild Brittany
Dover Sole
46/pound*

*Wild New Zealand
Pink Bream
31/pound*

*Wild Rhode Island
Black Sea Bass
39/pound*

:: SIDES ::

CREAMY COLESLAW	6
FRENCH FRIES	7
BRAISED KALE GREEK YOGURT & HAZELNUTS	8
YUKON GOLD MASHED POTATOES	8
MAC & CHEESE	9
ROASTED BUTTERNUT SQUASH	9
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