:: APERITIFS ::

Best before your meal, enjoyed over ice with fresh citrus

APEROL 12.00
LILLET BLANC 11.00
NONINO L'APERITIVO 12.00

:: COCKTAILS ::

-14.50-

MARITIME MULE
Prairie Organic vodka, fresh lime, sea salt and ginger beer...over ice in a copper mug with fresh mint

ROSEWOOD
botanist gin, limoncello, fresh lime & tonic...over ice with rosemary and grapefruit essence

CASTAWAY
2 year light rum, fresh lime juice, pineapple, Chareau aloe liqueur and peach bitters swizzled with crushed ice...
8 year rum float

MARGARITA VERDE
silver tequila, agave syrup, fresh lime, cucumber, basil, and jalapeño...served over ice with an ancho chile salted rim

CAMPFIRE SLING
straight rye whiskey, maple syrup & chocolate bitters...
over block ice with scorched orange oil

PICCADILLY CIRCUS
Pimm's No.1, Aperol, cucumbers and fresh lemon served long and charged with tonic

THE HARWOOD
vodka, fresh strawberry & lemon juice, with tarragon essence...
served over ice

GIN GIN MULE
Prairie organic gin, fresh lime, mint, & spicy ginger beer...
served long with crushed ice

LONE STAR
silver tequila & mezcal, agave syrup, lime, coriander, sweet yellow & jalapeño peppers...dusted with ancho chile salt

MEZCALERO
silver tequila, Del Maguey 'Vida' Mezcal, lime, passion fruit & pineapple cordials with orange essence.

KENTUCKY PREACHER
straight bourbon whiskey, fresh lemon, elderflower & honey...
served up

:: BARTENDER'S SPECIAL ::

MACHETE
Del Maguey 'Vida' Mezcal, Nonino L' Aperitivo, & sweet vermouth with dash of hellfire habanero shrub...over block ice

:: APPETIZERS ::

CLAM CHOWDER 13
applewood smoked bacon

ICELANDIC COD FISH TACOS 15
beer battered

HOUSE-MADE TORTELLINI 15
Kabocha squash, maitake mushrooms, fresh herbs

CRISP CALAMARI 17
harissa aioli and cilantro-mint sweet chili sauce

FARMED SALTSPRING MUSSELS GARBANZO 17
pancetta, harissa, parsley & lemon, with crispy french baguette

JUMBO LUMP BLUE CRAB CAKE 19
celery root remoulade

WILD PACIFIC BIGEYE TUNA POKE 19
soy sauce, avocado, wasabi tobiko, sesame seeds

FARMED MANILA CLAMS WITH CHORIZO 19
steamed in saffron broth with crispy french baguette

OYSTERS ROCKEFELLER 20
glazed with fennel, baby spinach, and parmesan

WILD SPANISH OCTOPUS 21
Charcoal grilled with fingerling potato, niçoise olives, roasted tomato, lemon and olive oil.

:: RAW CRUDO ::

FARMED NEW ZEALAND KING SALMON 16
fig jam, sour cream

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 nantucket bay scallop, farmed new zealand king salmon

Monday, February 17th

:: RAW BAR ::

served with fresh horseradish, mignonette, cocktail sauce, and habanero-lime relish

Eastern	EACH	½ DOZEN	1 DOZEN
PLEASANT BAY (crassostrea virginica), little pleasant bay, massachusetts	3.30	18.80	36.60
KATAMA BAYS (crassostrea virginica) martha's vineyard, massachusetts	3.35	19.10	37.20
✯WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.35	19.10	37.20
BLUE POINT (crassostrea virginica), milford, connecticut	3.40	19.40	37.80
COPPS ISLAND (crassostrea virginica), norwalk, connecticut	3.40	19.40	37.80
Pacific			
✯KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.75	21.50	42.00
✯OISHI (crassostrea gigas), willapa bay, washington	3.10	17.60	34.20
✯RINCON DE BALLENAS (crassostrea gigas), baja california, mexico	3.15	17.90	34.80
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	3.15	17.90	34.80
✯CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.35	19.10	37.20
✯HENDERSON BAY (crassostrea gigas), henderson bay, washington	3.35	19.10	37.20
BLUE POOL (crassostrea gigas), hood canal, washington	3.40	19.40	37.80
Oyster Sampler includes all marked with ✯		19.40	37.80

:: CHILLED SHELLFISH ::

	EACH	FULL ORDER
LARGE WILD FLORIDA STONE CRAB CLAWS, mustard sauce (3-4 per order)		74.00

	EACH	½ DOZEN	1 DOZEN
WILD LITTLENECK CLAMS, long island, new york	2.65	13.70	26.40
FARMED PERUVIAN BAY SCALLOPS, pistachio, citrus pesto	3.05	17.55	33.10

	EACH	½ POUND	1 POUND
FARMED SALT SPRING MEDITERRANEAN MUSSELS, 22-24 per pound		11.00	18.00
WILD JUMBO MEXICAN SHRIMP, 17-18 per pound	3.05	23.50	44.00
WILD ALASKAN RED KING CRAB NUGGETS, 24-28 per pound		24.00	45.00

	HALF	WHOLE
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	19.00	36.00
WILD CALIFORNIA DUNGENESS CRAB	21.50	41.00

ICED SHELLFISH PLATTERS	THE GRAND serves 1-2	THE DELUXE serves 3-4	THE KING serves 5-7
PACIFIC KISS powell river, british columbia	1	3	5
SHAKESPEARE CREEK okeover inlet, bc	1	3	5
KUMAMOTO (crassostrea sikamea) humboldt bay, california	2	3	5
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	10
WILD LITTLENECK CLAMS long island, new york	2	4	8
FARMED SALTSPRING ISLAND MUSSELS	6	10	20
WILD JUMBO BROWN SHRIMP mexico	6	12	20
WILD CALIFORNIA DUNGENESS CRAB		½ CRAB	WHOLE CRAB
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/4	1/2	WHOLE LOBSTER
	49.00	90.00	168.00

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

Dinner

:: SALADS & SANDWICHES ::

MIXED ORGANIC GREENS 13
golden balsamic vinaigrette

CAESAR SALAD 13
romaine hearts, treviso, 18 month reggiano, white anchovies

BABY KALE SALAD 15
roasted squash, charred cauliflower, tomato, candied pepitas, fig vinaigrette

WEDGE SALAD 15
bacon and blue goat cheese

ROASTED BEETS 15
tandoori spiced yogurt and wild arugula

WILD JUMBO SHRIMP LOUIE SALAD 28
chilled wild shrimp, deviled eggs, classic garnishes

BACON CHEDDAR CHEESEBURGER 20
with caramelized chipotle mayonnaise and french fries

NEW ENGLAND LOBSTER ROLL 29
traditional or "connecticut" style with french fries

:: CRUSTACEANS ::

LIVE WILD CALIFORNIA DUNGENESS CRAB 27/POUND
served with our homemade coleslaw and drawn butter

LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER 29/POUND
steamed with our homemade coleslaw and drawn butter

WILD ALASKAN RED KING CRAB LEGS 54/POUND
steamed with our homemade coleslaw and drawn butter

LIVE CALIFORNIA SPINY LOBSTER 56/POUND
charcoal grilled with our homemade coleslaw

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+3)

Farmed Loup de Mer (European Sea Bass) 33/LB

Wild Gulf Red Snapper 38/LB

Wild Brittany Dover Sole 48/LB

:: SIDES ::

FRENCH FRIES 9
YUKON GOLD MASHED POTATOES 10
BRAISED KALE GREEK YOGURT & HAZELNUTS 10
CRISPY POLENTA WITH MELTED FONTINA 10
MAC & CHEESE 10
ROASTED BUTTERNUT SQUASH 11
GRILLED BROCCOLINI CHINESE SAUSAGE 12
ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS 12
LOBSTER MAC & CHEESE FONTINA, CHEDDAR, PARMESAN 32

General Manager - ERICA KOUNTZ
Executive Chef - JARED ESTES

:: ENTRÉES ::

WILD ICELANDIC ATLANTIC COD FISH & CHIPS 30
from the grindavík auction

BLACKENED FARMED TEXAS REDFISH 30
dirty rice, harissa, and charred lemon

FARMED ECUADORIAN SHRIMP AND GRITS 32
with merguez sausage ragout

WILD EASTERN SEA SCALLOPS 37
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter

WILD MEXICAN SWORDFISH 37
a la plancha, with spaghetti squash and tapenade

WILD ECUADORIAN MAHI MAHI CAPONATA 38
pan seared with sherry gastrique and maldon salt

WILD PACIFIC BIGEYE TUNA 39
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil

FARMED NEW ZEALAND KING SALMON 39
farro risotto with lovage and black garlic

WILD ALASKAN BLACK COD KABAYAKI (SABLEFISH) 41
soba noodles, green onions, spiced fish broth

WILD ROSS SEA CHILEAN SEA BASS (msc certified) 47
pan sautéed with herbed ricotta gnudi and brown butter

CIOPPINO 39
dungeness crab, jumbo shrimp, and fresh fish in a shellfish broth

SURF & TURF 69
"double r ranch" filet mignon (8oz) and wild north american hard shell lobster

MEAT

all of our steaks are charcoal grilled

FILET MIGNON 8 oz 48

PRIME NEW YORK STRIP STEAK 14 oz 54

BONE-IN PRIME RIB EYE 20 oz 64

CHARCOAL GRILLED "ALL NATURAL" ORGANIC CHICKEN with herbed couscous 31