
:: SPIRIT FREE ::

THE PESSIMIST 16.50

Ritual 'whiskey' (0% abv), Sichuan pepper syrup,
non-alcoholic aromatic bitters...over block ice

FREE SPIRITED 16.50

Lyre's Italian spritz (0% abv) & Regatta
tonic...served long & charged with club soda

:: COCKTAILS ::

17TH STREET 17.00

Grainger's organic vodka, kiwi, elderflower,
lemon & tarragon...served on the rocks

MARITIME MULE 17.00

Grainger's organic vodka, lime, mint, sea salt &
Regatta ginger beer...in a copper mug

ROSEWOOD 18.50

Botanist gin, limoncello, lime, rosemary &
grapefruit essence...charged with Regatta tonic

THE AWAKENING 18.50

Roku gin, elderflower, basil, lemon,
grapefruit & Sichuan pepper...served up

STANDING ROOM 18.00

Aged light rum, pineapple, lime juice,
Creme de Cacao & hazelnut syrup...over
crushed ice with an espresso float

MARGARITA VERDE 17.00

100% blue agave silver tequila, agave, lime,
cucumber, basil, jalapeño & chili salt...on ice

MESCALERO 18.50

Del Maguey 'Vida' mezcal, 100% blue agave silver
tequila, lime, passion fruit, & pineapple...served up

A NIGHT IN OSAKA 19.00

Suntory 'Tokai' whiskey, Amaro Nonino, amontillado
sherry, maple syrup & grapefruit bitters...served up

THE VISIONARY 18.00

Rittenhouse rye whiskey, allspice dram, brown
sugar, cinnamon & Angostura aromatic bitters...
over block ice with smoked rosemary

BARREL'LY' AGED 17.00

Evan Williams straight bourbon, vanilla bean, lime
& pineapple...shaken with vigor & served up

:: BARTENDER'S SPECIAL ::

POINSETTIA 17.00

Prairie organic gin, lime & cranberry spiced syrup...
served up & dusted with nutmeg

:: APPETIZERS ::

WILD NANTUCKET BAY SCALLOP CRUDO* 28
extra virgin olive oil, orange, peppercorn, chives and micro croutons

CLAM CHOWDER..... 16
applewood smoked bacon

ATLANTIC COD FISH TACOS 20
beer battered, cabbage slaw, roasted salsa, crema

CRISP CALAMARI 22
harissa aioli and cilantro-mint sweet chili sauce

JUMBO LUMP CRAB CAKE 25
celery root remoulade

OYSTERS ROCKEFELLER..... 25
glazed with fennel, baby spinach, and parmesan

WILD PACIFIC BIGEYE TUNA POKE* 25
Korean chili marinade, pickle daikon, red onion, sesame seed, breakfast radish

FARMED TOTTEN INLET MUSSELS GARBANZO 25
pancetta, harissa, parsley & lemon, with crispy french baguette

FARMED MANILA CLAMS WITH CHORIZO..... 26
steamed in saffron broth with crispy french baguette

WILD SPANISH OCTOPUS 26
charcoal grilled with fingerling potato, niçoise olives, roasted tomato, pine nuts, olive oil

:: SUSHI ::

HONEYMOON OYSTER* 15
freshly shucked oyster with uni roe, tobiko, ikura and quail egg

SMOKED HAMACHI NACHOS*..... 22
farmed japanese yellowtail, yucca chips, asian pear, toasted marcona almonds

BLUEFIN TORO TARTARE* 28
green tea nori, warm sushi rice, quail egg, sweet soy sauce

GARDEN ROLL..... 19
avocado, cucumber, garnet yam, heirloom tomato, shiso, wasabi vinaigrette

KING SALMON ROLL* 24
farmed new zealand king salmon, avocado, hazelnuts, papaya, and white soy lime
vinaigrette

TROJAN ROLL* 25
wild bigeye tuna, yuzu tobiko, avocado, wasabi vinaigrette, traditional ponzu sauce

SPICY LOBSTER ROLL 35
avocado, nori, spicy mayo, lobster eel sauce

*These items may contain raw or undercooked meats, poultry, seafood, shellfish or eggs, and can increase your risk of food borne illness

Saturday, December 13th

:: RAW BAR* ::

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

	EACH	½ DOZEN	1 DOZEN
EASTERN			
★JAMES RIVER* (crassostrea virginica) Chesapeake Bay, VA.....	3.85	22.10	43.20
BARCAT* (crassostrea virginica) Chesapeake Bay, VA.....	4.00	23.00	45.00
★MISTY POINT* (crassostrea virginica) Pope's Bay, VA.....	4.00	23.00	45.00
★HOLLYWOOD* (crassostrea virginica) Hollywood, MD.....	4.05	23.30	45.60
RAPPAHANNOCK* (crassostrea virginica) Rappahannock River, VA.....	4.05	23.30	45.60
BEACH PLUM* (crassostrea virginica) Buzzards Bay, MA.....	4.25	24.50	48.00
PACIFIC			
★KUMAMOTO* (crassostrea sikamea) Humboldt Bay, CA.....	4.20	24.20	47.40
★MONARCA* (crassostrea gigas) Laguna Guerrero Negro, MX.....	3.85	22.10	43.20
RINCON DE BALLENAS* (crassostrea gigas) Ensenada, MX.....	3.90	22.40	43.80
★HAMA HAMA* (crassostrea gigas) Hamma Hamma River, WA.....	4.10	23.60	46.20
WILDCAT* (crassostrea gigas) Skookum Inlet, WA.....	4.10	23.60	46.20
BAYWATER SWEET* (crassostrea gigas) Hood Canal, WA.....	4.15	23.90	46.80
OYSTER SAMPLER* includes all marked with ★.....		24.50	47.50

First of Season!

FULL ORDER

WILD LARGE FLORIDA STONE CRAB CLAWS (5 PER ORDER) with mustard sauce.....	102.00
WILD JUMBO FLORIDA STONE CRAB CLAWS (3 PER ORDER) with mustard sauce.....	120.00

:: CHILLED SHELLFISH ::

	EACH	½ DOZEN	1 DOZEN
FARMED LITTLENECK CLAMS* chesapeake bay.....	3.40	19.40	37.80
FARMED PERUVIAN BAY SCALLOPS* pistachio, citrus pesto.....	3.70	21.20	41.40
	EACH	½ POUND	1 POUND
WILD JUMBO MEXICAN SHRIMP 16-20 per pound.....	3.60	30.00	56.00
FARMED TOTTEN INLET MEDITERRANEAN MUSSELS* 20-22 per pound.....		17.00	30.00
		HALF	WHOLE
NORTH AMERICAN HARD SHELL LOBSTER.....		27.00	51.00
WILD DUNGENESS CRAB washington.....		38.00	72.00
LARGE CHANNEL ISLANDS RED SEA URCHIN*.....			19.00

ICED SHELLFISH PLATTERS

THE GRAND
SERVES 1-2

THE DELUXE
SERVES 3-4

THE KING
SERVES 5-7

KUMAMOTO* (crassostrea sikamea) humboldt bay, california	1	2	4
MISTY POINT* (crassostrea virginica) pope's bay, va	1	2	4
MONARCA* (crassostrea gigas) laguna guerrero negro, mexico	2	3	4
FARMED LITTLENECK CLAMS* chesapeake bay	2	4	6
FARMED PERUVIAN BAY SCALLOPS* pistachio, citrus pesto	2	4	6
WILD JUMBO BROWN SHRIMP mexico	4	8	16
FARMED TOTTEN INLET MEDITERRANEAN MUSSELS*	6	10	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	½	½	WHOLE
WILD DUNGENESS CRAB washington		½	WHOLE
LARGE CHANNEL ISLANDS RED SEA URCHIN*			WHOLE
	62.00	112.00	215.00

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Dinner

:: SALADS & SANDWICHES ::

MIXED ORGANIC GREENS 14
golden balsamic vinaigrette

CAESAR SALAD 15
romaine hearts, 18 month reggiano, white anchovies

ROASTED BEETS 16
tandoori spiced yogurt and wild arugula

WEDGE SALAD 16
bacon and blue goat cheese

ROASTED CHICKEN & BABY KALE SALAD 32
granny smith, cabot white cheddar, bacon, hazelnuts, honey mustard

WILD JUMBO SHRIMP LOUIE SALAD 35
chilled wild shrimp, deviled eggs, slow-cooked bacon, classic garnishes

BACON CHEDDAR CHEESEBURGER* 25
with caramelized chipotle mayonnaise and french fries

NEW ENGLAND LOBSTER ROLL 38
traditional or "connecticut" style with french fries

:: WILD ALASKAN RED KING CRAB ::

The Alaskan Red King Crab fishery is one of the best managed and sustainable fisheries on earth. As a result of low biomass testing, Alaskan King Crab quotes have not been available for the past four years except for a very small quota set last year. Recently, on October 15th Alaskan Fisheries Management announced the Alaskan Red King Crab fishery will reopen due to a significant increase in the biomass of the fishery! We were able to gain access to over 12,000 pounds of Jumbo and Colossal Red King Crab clusters that just arrived at our Santa Ana seafood plant.

WILD ALASKAN RED KING CRAB LEGS 1 POUND 150 ... 1½ POUNDS 195
steamed, with homemade coleslaw and melted butter

:: CRUSTACEANS ::

LIVE WILD WASHINGTON DUNGENESS CRAB 37/POUND
served with our homemade coleslaw and melted butter

LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER 38/POUND
steamed with our homemade coleslaw and melted butter

LIVE WILD BARENTS SEA RED KING CRAB 98/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 (+5)

Wild New Zealand
Pink Bream* 38/LB

Wild Brittany
Dover Sole 55/LB

:: SIDES ::

FRENCH FRIES 12

MEXICAN STREET CORN ON THE COB 13

YUKON GOLD MASHED POTATOES 13

CRISPY POLENTA WITH MYSTIC MOUNTAIN MUSHROOMS 14

GRILLED BROCCOLINI WITH CHINESE SAUSAGE 15

MAC & CHEESE SEVEN CHEESE SAUCE 15

SAUTÉED ASPARAGUS GREMOLATA 15



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:: FIRST OF SEASON: WILD CALIFORNIA SPINY LOBSTERS ::

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 CALIFORNIA SPINY LOBSTER charcoal grilled with our homemade coleslaw **66/POUND**

:: ENTRÉES ::**SEAFOOD**

WILD ICELANDIC COD FISH & CHIPS	37
from the gloucester auction	
WILD MEXICAN SWORDFISH*	44
marinated zucchini and caper brown butter	
WILD PACIFIC HALIBUT COLLAR	44
okinawan potatoes, pickled bean sprouts, yuzu aioli	
WILD ECUADORIAN MAHI MAHI	45
grilled heart of palm, soy raisin brown butter sauce	
FARMED NEW ZEALAND KING SALMON*	46
farro risotto with lovage and black garlic	
WILD PACIFIC BIGEYE TUNA*	46
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil	
WILD ALASKAN BLACK COD (SABLEFISH)*	48
soba noodles, green onions, spiced fish broth	
WILD ROSS SEA CHILEAN SEA BASS* (msc certified)	55
butternut squash gnocchi, sage brown butter	
SHRIMP SCAMPI	42
wild mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce	
WILD EASTERN SEA SCALLOPS	49
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
CIOPPINO	45
dungeness crab, jumbo shrimp, and fresh fish in a shellfish broth	

MEAT

all of our steaks are charcoal grilled

FILET MIGNON "DOUBLE R RANCH" - 8 oz*	62
FILET MIGNON "DOUBLE R RANCH" - 12 oz*	72
PRIME RIBEYE DOUBLE R RANCH - 16 oz*	66
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN with herbed couscous	39

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