
:: APERITIFS ::

Best before your meal, enjoyed over ice with fresh citrus

COCCHI AMERICANO ROSA	11.00
LILLET BLANC	11.00
APEROL	12.00
NONINO L'APERITIVO	12.00

:: COCKTAILS ::

- | 450 -

MARITIME MULE

Prairie Organic vodka, fresh lime, sea salt and Regatta 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, Chateau 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

GRAND AVENUE

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

GIN GIN MULE

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

MEZCALERO

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

KENTUCKY PREACHER

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

:: BARTENDER'S SPECIAL ::

THE PASSERBY

Limoncello, Meletti Amaro, Copper & King's American brandy and fresh lemon juice...served up and charged with prosecco

:: APPETIZERS ::

MISO SOUP	10
tofu and green onions		
CLAM CHOWDER	13
applewood smoked bacon		
ICELANDIC COD FISH TACOS	15
beer battered		
CRISP CALAMARI	17
harissa aioli and cilantro-mint sweet chili sauce		
HOUSE-MADE TORTELLINI	17
Kabocha squash, maitake mushrooms, fresh herbs		
JUMBO LUMP BLUE CRAB CAKE	19
celery root remoulade		
FARMED MANILA CLAMS WITH CHORIZO	19
steamed in saffron broth with crispy french baguette		
FARMED SALTSRING MUSSELS GARBANZO	19
pancetta, harissa, parsley & lemon with crispy french baguette		
WILD PACIFIC BIGEYE TUNA POKE	19
soy sauce, avocado, wasabi, tobiko, sesame seeds		
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
pink grapefruit, dandelion leaves, and pumpnickel		
WILD EASTERN SEA SCALLOP	16
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins		
WILD PACIFIC BIGEYE TUNA	17
fennel orange purée, diced oranges, fennel pollen		
CRUDO SAMPLER	19
wild bigeye tuna, wild eastern sea scallop, farmed king salmon		
WILD NANTUCKET BAY SCALLOP CRUDO	22
extra virgin olive oil, orange, peppercorn, chives and micro croutons		



:: 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
DAMARISCOTTA (crassostrea virginica), damariscotta river, maine	3.35	19.10	37.20
★KATAMA BAYS (crassostrea virginica), martha's vineyard, massachusetts	3.35	19.10	37.20
BEAUSOLEIL (crassostrea virginica), new brunswick, canada	3.40	19.40	37.80
★FLYING POINT (crassostrea virginica) sheepscoot river, maine	3.40	19.40	37.80
★JOHN'S RIVER (crassostrea virginica), john's river, maine	3.50	20.00	39.00
PICKLE POINT (crassostrea virginica), new london bay, pei	3.50	20.00	39.00
PACIFIC			
★KUMAMOTO (crassostrea sikamea), oakland bay, washington	3.65	20.90	40.80
CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.10	17.60	34.20
BAYWATER SWEET (crassostrea gigas), thordyke bay, washington	3.15	17.90	34.80
★BLUE POOL (crassostrea gigas), hood canal, washington	3.20	18.20	35.40
FANNY BAY (crassostrea gigas), vancouver island, british columbia	3.20	18.20	35.40
★HAMA HAMA (crassostrea gigas), hamma hamma river, washington	3.20	18.20	35.40
SHIGOKU (crassostrea gigas), willapa bay, washington	3.30	18.80	36.60
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
FARMED LITTLENECK CLAMS, chesapeake bay	2.65	13.70	26.40
FARMED PERUVIAN BAY SCALLOPS, pistachio, citrus pesto	3.05	17.55	33.10
	EACH	½ POUND	1 POUND
WILD JUMBO MEXICAN SHRIMP, 17-18 per pound	3.05	23.50	44.00
FARMED SALTSRING ISLAND MUSSELS, 22-24 per pound		11.00	18.00
WILD BARENTS SEA 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 DUNGENESS CRAB, coos bay, oregon	21.50		41.00

ICED SHELLFISH PLATTERS	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
FANNY BAY (crassostrea gigas) vancouver island, british columbia	1	3	5
JOHN'S RIVER (crassostrea virginica), john's river, maine	1	3	5
KUMAMOTO (crassostrea sikamea) oakland bay, washington	2	3	5
FARMED LITTLENECK CLAMS chesapeake bay	2	4	8
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	10
FARMED SALTSRING ISLAND MUSSELS	6	10	20
WILD JUMBO WHITE SHRIMP mexico	6	10	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2 LOBSTER	1/2 LOBSTER	WHOLE LOBSTER
WILD OREGON DUNGENESS CRAB		½ CRAB	WHOLE
	49.00	90.00	168.00

Dinner

:: SALADS & SANDWICHES ::

MIXED ORGANIC GREENS 13 golden balsamic vinaigrette	WILD TAHITIAN ALBACORE NIÇOISE SALAD ... 27 anchovy and haricot vert
CAESAR SALAD 13 romaine hearts, treviso, 18 month reggiano, white anchovies	WILD JUMBO SHRIMP LOUIE SALAD 28 chilled wild shrimp, deviled eggs, classic garnishes
WEDGE SALAD 15 bacon and blue goat cheese	BACON CHEDDAR CHEESEBURGER 20 with caramelized chipotle mayonnaise and french fries
ROASTED BEETS 15 tandoori spiced yogurt and wild arugula	WILD JUMBO SHRIMP BÁNH MÌ 25 pickled red onions, daikon sprouts and cucumber salad
BABY KALE SALAD 15 roasted squash, charred cauliflower, tomato, candied pepitas, fig vinaigrette	NEW ENGLAND LOBSTER ROLL 29 traditional or "connecticut" style with french fries

:: CRUSTACEANS ::

LIVE WILD CALIFORNIA DUNGENESS CRAB 28/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 BARENTS SEA RED KING CRAB LEGS 54/POUND steamed with our homemade coleslaw and drawn butter	
LIVE WILD BARENTS SEA RED KING CRAB 64/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 (1/3)

*Wild New Zealand
Pink Bream 32/LB*

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

*Wild Brittany
Dover Sole 48/LB*

*Wild Rhode Island
Black Sea Bass 39/LB*

:: SIDES ::

FRENCH FRIES 9
BRAISED KALE GREEK YOGURT & HAZELNUTS 10
CRISPY POLENTA WITH MELTED FONTINA 10
YUKON GOLD MASHED POTATOES 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



:: 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 charcoal grilled with our homemade coleslaw **56/POUND**

:: FIRST OF SEASON: WILD CALIFORNIA SPOT PRAWNS ::

It's Spot Prawn Season in Southern California. From Santa Barbara to San Diego, these shrimp inspire awe for fishermen and diners alike. They're large and delicate, but also sweet and crisp, and fishermen catch these little beauties by trap from depths of over 1,000 feet in the cool waters off the Pacific Coast!

LIVE WILD SANTA BARBARA SPOT PRAWNS black olive tapenade, toasted quinoa and citrus salad **52/POUND**

:: ENTRÉES ::

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

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

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

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

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

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

CIOPPINO **39**
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 **48**

FILET MIGNON "DOUBLE R RANCH" 12 OZ **59**

PRIME NEW YORK STRIP STEAK 14 OZ **54**

PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ **64**

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN with herbed couscous **32**