
:: COCKTAILS ::

- | 450 -

BOULEVARD

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

ROSEWOOD

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

MARITIME MULE

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

ESSEX STREET

Prairie organic gin, cucumber, dill, fresh lime, elderflower cordial
with a pinch of sea salt served up

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

MEZCALERO

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

CAMPFIRE SLING

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

KENTUCKY PREACHER

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

PICCADILLY CIRCUS

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

:: 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

ATLANTIC 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

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

JUMBO LUMP BLUE CRAB CAKE 19
celery root remoulade

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.

:: SUSHI ::

HONEYMOON OYSTER 12
freshly shucked oyster with uni roe, tobiko, ikura and quail egg

SMOKED HAMACHI NACHOS 17
farmed japanese yellowtail, yucca chips, asian pear, toasted marcona almonds

BLUEFIN TORO TARTARE..... 23
green tea nori, warm sushi rice, quail egg, sweet soy sauce

Rolls

GARDEN ROLL 16
avocado, cucumber, garnet yam, yamagobo, heirloom tomato, shiso, wasabi vinaigrette

KING SALMON ROLL..... 19
farmed nz king salmon, avocado, hazelnuts, papaya, and white soy lime vinaigrette

TROJAN ROLL..... 20
wild bigeye tuna, yuzu tobiko, wasabi vinaigrette, traditional ponzu sauce

KING CRAB CALIFORNIA ROLL..... 27
wild barents sea red king crab leg, avocado, brown butter nikiri, and fried leeks

OSAKA STYLE PRESSED SUSHI

HAMACHI HAKO-ZUSHI (BOX STYLE) 18
farmed japanese yellowtail, avocado, eel sauce and spicy mayo

:: 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, virginia	3.00	17.00	33.00
RAPPAHANNOCK (crassostrea virginica), rappahannock river, virginia	3.20	18.20	35.40
★BEACH PLUM (crassostrea virginica) buzzards bay, ma.	3.40	19.40	37.80
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
SPINDRIFT (crassostrea virginica) west of westport river, massachusetts	3.40	19.40	37.80
★TABER POINT (crassostrea virginica) east westport river, ma	3.40	19.40	37.80
JOHN'S RIVER (crassostrea virginica), john's river, maine	3.50	20.00	39.00
PACIFIC			
★KUMAMOTO (crassostrea sikamea), oakland bay, washington	3.65	20.90	40.80
★RINCON DE BALLENAS (crassostrea gigas), baja california, mexico	2.90	16.40	31.80
OISHI (crassostrea gigas), willapa bay, washington	3.10	17.60	34.20
BAYWATER SWEET (crassostrea gigas), thornydyke bay, washington	3.15	17.90	34.80
★ELD INLET (crassostrea gigas), eld inlet, 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	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
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
LARGE CHANNEL ISLANDS RED SEA URCHIN			16.00
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
TABER POINT (crassostrea virginica) east westport river, ma	1	3	5
RINCON DE BALLENAS (crassostrea gigas) baja california, mexico	1	3	5
KUMAMOTO (crassostrea sikamea) oakland bay, washington	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	3	8
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	10
FARMED SALTSRING ISLAND MUSSELS	6	10	20
WILD JUMBO WHITE SHRIMP mexico	6	12	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2	1/2	1
WILD CALIFORNIA DUNGENESS CRAB		½ CRAB	WHOLE CRAB
LARGE CHANNEL ISLANDS RED SEA URCHIN			WHOLE
	49.00	90.00	168.00

Dinner

:: SALADS & SANDWICHES ::

- CAESAR SALAD** 13
romaine hearts, treviso, 18 month reggiano, white anchovies
- MIXED ORGANIC GREENS**..... 13
golden balsamic vinaigrette
- BABY KALE SALAD**..... 15
roasted squash, charred cauliflower, tomato, candied pepitas, fig vinaigrette
- ROASTED BEETS**..... 15
tandoori spiced yogurt and wild arugula
- WEDGE SALAD**..... 15
bacon and blue goat cheese

- WILD TAHITIAN ALBACORE NIÇOISE SALAD**... 27
anchovy and haricot vert
- 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**..... 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 CALIFORNIA SPINY LOBSTER**..... 56/POUND
a la plancha, with our homemade coleslaw
- 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 (+3)

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

*Wild Virginia
Black Sea Bass 39/LB*

*Wild New Zealand
Pink Bream 32/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



:: 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 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

FARMED NEW ZEALAND KING SALMON **39**

farro risotto with lovage and black garlic

WILD PACIFIC BIGEYE TUNA **39**

togarashi seared, with grilled maitake mushrooms and sizzling sesame 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

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**

DRY AGED BONE-IN RIBEYE DOUBLE R RANCH 20 OZ..... **64**

JAPANESE SATSUMA WAGYU A5 NEW YORK STRIP STEAK 6 OZ..... **92**

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