
:: 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

BRISTOL STREET

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

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 SALTSPRING 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.	
WILD NANTUCKET BAY SCALLOP CRUDO	22
extra virgin olive oil, orange, peppercorn, chives and micro croutons	

:: 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	
SPICY LOBSTER ROLL	28
avocado, sesame soy paper, spicy mayo, lobster eel sauce	

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
★BARCAT (crassostrea virginica), chesapeake bay, virginia	3.10	17.60	34.20
★CHINCOTEAGUE (crassostrea virginica), chincoteague bay, maryland	3.10	17.60	34.20
★RAPPAHANNOCK (crassostrea virginica), rappahannock river, virginia	3.20	18.20	35.40
DAMARISCOTTA (crassostrea virginica), damariscotta river, maine	3.35	19.10	37.20
WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.35	19.10	37.20
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
SPINDRIFT (crassostrea virginica) west of westport river, massachusetts	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
RINCON DE BALLENAS (crassostrea gigas), baja california, mexico	2.90	16.40	31.80
★CARLSBAD BLONDE (crassostrea gigas), carlsbad, california	3.10	17.60	34.20
BAYWATER SWEET (crassostrea gigas), thornlyke 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
ELD INLET (crassostrea gigas), eld inlet, washington	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
LARGE WILD FLORIDA STONE CRAB CLAWS, mustard sauce (3-4 per order)			74.00
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
WILD JUMBO MEXICAN SHRIMP, 17-18 per pound	3.05	23.50	44.00
FARMED SALT SPRING MEDITERRANEAN MUSSELS, 22-24 per pound		11.00	18.00
WILD BARENTS SEA RED KING CRAB NUGGETS, 24-28 per pound		24.00	45.00
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER		19.00	36.00
WILD DUNGENESS CRAB, washington		21.50	41.00
LARGE CHANNEL ISLANDS RED SEA URCHIN			16.00

ICED SHELLFISH PLATTERS	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
CHINCOTEAGUE (crassostrea virginica) chincoteague bay, maryland	1	3	5
CARLSBAD BLONDE (crassostrea gigas) carlsbad, california	1	3	5
KUMAMOTO (crassostrea sikamea) oakland bay, washington	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	8
FARMED SALTSPRING ISLAND MUSSELS	6	10	20
WILD JUMBO BROWN SHRIMP mexico	6	12	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2	1/2	1
WILD DUNGENESS CRAB washington		1/2 CRAB	WHOLE CRAB
LARGE CHANNEL ISLANDS RED SEA URCHIN			WHOLE
	49.00	90.00	168.00

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 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 LOCAL SPINY LOBSTER 56/POUND
charcoal grilled 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)

*Wild Brittany
Dover Sole 48/LB*

*Wild New Zealand
Pink Bream 32/LB*

*Wild Rhode Island
Black Sea Bass 39/LB*

*Farmed Baja 'Kampachito'
(King Kampachi) 32/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 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

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**

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

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