
:: APERITIFS ::

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| Best before your meal, enjoyed over ice with fresh citrus |
| RAMAZZOTTI APERITIVO ROSA .. 13.00 |
| LILLET BLANC 13.50 |
| APEROL 14.00 |
| NONINO L'APERITIVO 14.00 |

:: COCKTAILS ::

-1600-

MARITIME MULE

Prairie Organic vodka, lime, mint, sea salt & Regatta ginger beer

ANTON BLVD

Vodka, kiwi, elderflower, lemon & tarragon... served on the rocks

ROSEWOOD

Botanist gin, limoncello, lime & tonic with rosemary and grapefruit essence

ACCIDENTAL CROSSING

Prairie organic gin, grapefruit cordial, lemon, orange blossom & Ramazzotti Aperitivo Rosato

CASTAWAY

Cruzan Light & Diplomatico 8yr rums, lime, pineapple & Chareau aloe with crushed ice

MARGARITA VERDE

Silver tequila, agave, lime, cucumber, basil & jalapeño with a chile salt rim

MEZCALERO

Silver tequila, Del Maguey 'Vida' Mezcal, lime, passion fruit, & pineapple...served up

A NIGHT IN OSAKA

Suntory 'Toki' Whisky, amaro Nonino, amontillado sherry, maple syrup & grapefruit bitters

CAMPFIRE SLING

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

KENTUCKY PREACHER

Bourbon, lemon, elderflower & honey served up

:: BARTENDER'S SPECIAL ::

SPRING FORWARD

Straight bourbon, lemongrass & peach bitters... over block ice with an absinthe rinse

:: APPETIZERS ::

| | |
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| CLAM CHOWDER..... | 15 |
| applewood smoked bacon | |
| ATLANTIC COD FISH TACOS..... | 19 |
| Beer battered, cabbage slaw, roasted salsa, crema | |
| CRISP CALAMARI | 21 |
| harissa aioli and cilantro-mint sweet chili sauce | |
| FARMED TOTTEN INLET MUSSELS GARBANZO | 23 |
| pancetta, harissa, parsley & lemon, with crispy french baguette | |
| JUMBO LUMP CRAB CAKE..... | 24 |
| celery root remoulade | |
| OYSTERS ROCKEFELLER..... | 24 |
| glazed with fennel, baby spinach, and parmesan | |
| WILD PACIFIC BIGEYE TUNA POKE..... | 24 |
| soy sauce, avocado, wasabi tobiko, sesame seeds | |
| FARMED MANILA CLAMS WITH CHORIZO..... | 24 |
| steamed in saffron broth with crispy french baguette | |
| WILD SPANISH OCTOPUS | 25 |
| charcoal grilled with fingerling potato, niçoise olives, roasted tomato, lemon and olive oil | |
| | |
| PORTUGUESE SARDINES EN CONSERVE | 22 |
| Extra virgin olive oil, manzanilla olive relish, vegetable escabeche & toasted baguette | |

:: SUSHI ::

| | |
|--|----|
| HONEYMOON OYSTER | 14 |
| freshly shucked oyster with uni roe, tobiko, ikura and quail egg | |
| GARDEN ROLL | 18 |
| avocado, cucumber, garnet yam, heirloom tomato, shiso, wasabi vinaigrette | |
| SMOKED HAMACHI NACHOS | 20 |
| farmed japanese yellowtail, yucca chips, asian pear, toasted marcona almonds | |
| KING SALMON ROLL..... | 22 |
| farmed new zealand king salmon, avocado, hazelnuts, papaya, and white soy lime vinaigrette | |
| TROJAN ROLL..... | 23 |
| wild bigeye tuna, yuzu tobiko, avocado, wasabi vinaigrette, traditional ponzu sauce | |
| SPOT PRAWN NIGIRI..... | 25 |
| two live santa barbara spot prawns, crispy shrimp atama, and white soy nikiri | |
| | |
| BLUEFIN TORO TARTARE..... | 26 |
| green tea nori, warm sushi rice, quail egg, sweet soy sauce | |
| SPICY LOBSTER ROLL..... | 33 |
| avocado, sesame soy paper, spicy mayo, lobster eel sauce | |

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

Tuesday, March 12th

:: RAW BAR ::

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

EASTERN

| | EACH | ½ DOZEN | 1 DOZEN |
|--|------|---------|---------|
| BARCAT (crassostrea virginica) Chesapeake Bay, VA | 3.65 | 20.90 | 40.80 |
| OLDE SALT (crassostrea virginica) Chincoteague, VA | 3.70 | 21.20 | 41.40 |
| RAPPAHANNOCK (crassostrea virginica) Rappahannock River, VA | 3.70 | 21.20 | 41.40 |
| ★STINGRAY (crassostrea virginica) Ware Neck, VA | 3.70 | 21.20 | 41.40 |
| PLEASANT BAY (crassostrea virginica) Little Pleasant Bay, MA | 3.80 | 21.80 | 42.60 |
| ★WELLFLEET (crassostrea virginica) Wellfleet, MA | 3.85 | 22.10 | 43.20 |
| BEACH PLUM (crassostrea virginica) Buzzards Bay, MA | 3.90 | 22.40 | 43.80 |
| ★SPINDRIFT (crassostrea virginica) Westport River, MA | 3.90 | 22.40 | 43.80 |

PACIFIC

| | | | |
|--|------|-------|-------|
| ★KUMAMOTO (crassostrea sikamea) Humboldt Bay, CA | 3.85 | 22.10 | 43.20 |
| LAGUNA BAY (crassostrea gigas) Bahia Falsa, MX | 3.45 | 19.70 | 38.40 |
| SOL AZUL (crassostrea gigas) San Ignacio Bay, MX | 3.50 | 20.00 | 39.00 |
| ★HENDERSON BAY (crassostrea gigas) Henderson Bay, WA | 3.65 | 20.90 | 40.80 |
| FANNY BAY (crassostrea gigas) Vancouver Island, BC | 3.70 | 21.20 | 41.40 |
| NIGHT TIDE (crassostrea gigas) Thorndyke Bay, WA | 3.70 | 21.20 | 41.40 |
| BLUE POOL (crassostrea gigas) Hood Canal, WA | 3.75 | 21.50 | 42.00 |
| ★HAMA HAMA (crassostrea gigas) Hamma Hamma River, WA | 3.75 | 21.50 | 42.00 |
| OYSTER SAMPLER includes all marked with ★..... | | 22.10 | 43.20 |

:: CHILLED SHELLFISH ::

First of Season!

FULL ORDER

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|--|--------|
| WILD LARGE FLORIDA STONE CRAB CLAWS (5 PER ORDER) with mustard sauce | 95.00 |
| WILD JUMBO FLORIDA STONE CRAB CLAWS (3 PER ORDER) with mustard sauce | 110.00 |

| | EACH | ½ DOZEN | 1 DOZEN |
|---|------|---------|---------|
| WILD LITTLENECK CLAMS long island, new york | 3.20 | 18.20 | 35.40 |
| FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto | 3.50 | 20.00 | 39.00 |
| | EACH | ½ POUND | 1 POUND |
| WILD JUMBO MEXICAN SHRIMP 16-20 per pound | 3.40 | 29.50 | 54.00 |
| FARMED TOTTEN INLET MEDITERRANEAN MUSSELS 20-22 per pound | | 16.00 | 24.00 |
| WILD BARENTS SEA RED KING CRAB NUGGETS 18-22 per pound | | 41.00 | 79.00 |
| | | HALF | WHOLE |
| 1 LB AUSTRALIAN SPINY LOBSTER | | 25.00 | 47.00 |
| WILD Dungeness CRAB California | | 36.00 | 68.00 |
| 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 | 3 | 4 |
| HENDERSON BAY (crassostrea gigas) henderson bay, washington | 1 | 2 | 4 |
| HAMA HAMA (crassostrea gigas) hood canal, washington | 2 | 2 | 4 |
| FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto | 2 | 4 | 6 |
| WILD LITTLENECK CLAMS long island, new york | 2 | 4 | 8 |
| FARMED TOTTEN INLET MEDITERRANEAN MUSSELS | 6 | 10 | 20 |
| WILD JUMBO BROWN SHRIMP mexico | 6 | 12 | 16 |
| AUSTRALIAN SPINY LOBSTER 1-lb. | ½ | ½ | WHOLE |
| WILD Dungeness CRAB California | | ½ | WHOLE |
| LARGE CHANNEL ISLANDS RED SEA URCHIN | | | WHOLE |
| | 58.00 | 105.00 | 195.00 |

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

Dinner

:: SALADS & SANDWICHES ::

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|--|----|---|----|
| MIXED ORGANIC GREENS | 14 | ROASTED CHICKEN & BABY KALE SALAD | 29 |
| golden balsamic vinaigrette | | granny smith, cabot white cheddar, bacon, hazelnuts, honey mustard | |
| CAESAR SALAD | 14 | WILD JUMBO SHRIMP LOUIE SALAD | 33 |
| romaine hearts, 18 month reggiano, white anchovies | | chilled wild shrimp, deviled eggs, slow-cooked bacon, classic garnishes | |
| WEDGE SALAD | 16 | BACON CHEDDAR CHEESEBURGER | 24 |
| bacon and blue goat cheese | | with caramelized chipotle mayonnaise and french fries | |
| ROASTED BEETS | 16 | NEW ENGLAND LOBSTER ROLL | 37 |
| tandoori spiced yogurt and wild arugula | | traditional or "connecticut" style with french fries | |

:: CRUSTACEANS ::

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| LIVE WILD CALIFORNIA DUNGENESS CRAB | 37/POUND |
| served with our homemade coleslaw and melted butter | |
| LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER | 37/POUND |
| steamed with our homemade coleslaw and melted butter | |
| LIVE AUSTRALIAN SPINY LOBSTER | 63/POUND |
| charcoal grilled with our homemade coleslaw | |
| WILD BARENTS SEA RED KING CRAB LEGS | 90/POUND |
| steamed with our homemade coleslaw and melted butter | |

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+5)

Wild New Zealand
Pink Bream* 36/LB

Wild Massachusetts
Black Sea Bass* 42/LB

Wild Brittany
Dover Sole 54/LB

Farmed Greek
Black Bream* 39/LB

:: SIDES ::

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|--|----|
| FRENCH FRIES | 11 |
| YUKON GOLD MASHED POTATOES | 12 |
| MAC & CHEESE SEVEN CHEESE SAUCE | 13 |
| GRILLED BROCCOLINI CHINESE SAUSAGE | 14 |
| ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS ... | 14 |
| ROASTED BUTTERNUT SQUASH | 14 |



:: WILD SANTA BARBARA SPOT PRAWNS ::

It's Spot Prawn Season in Southern California. From Santa Barbara to San Diego, these impressive shrimps inspire awe for fishermen and diners alike. The deep, cool waters of California's Channel Islands make the Spot Prawn sweet and crunchy, delicate yet rich. Much care is taken to harvest each shrimp, brought aboard only a few pounds at a time by our local fisherman each morning. Spot Prawns arrive at our restaurant daily, guaranteeing freshness and a culinary treat.

LIVE WILD SANTA BARBARA SPOT PRAWNS black olive tapenade, toasted quinoa and citrus salad 62/POUND

:: ENTRÉES ::

SEAFOOD

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| WILD ICELANDIC COD FISH & CHIPS | 35 |
| from the grindavík auction | |
| SHRIMP SCAMPI | 39 |
| wild mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce | |
| FARMED NEW ZEALAND KING SALMON | 44 |
| heirloom carrots, vadouvan curry butter | |
| WILD PACIFIC BIGEYE TUNA | 44 |
| togarashi seared, with grilled maitake mushrooms and sizzling sesame oil | |
| WILD MEXICAN SWORDFISH | 42 |
| a la plancha, with spaghetti squash and tapenade | |
| WILD LOCAL BLACK COD (SABLEFISH) | 46 |
| soba noodles, green onions, spiced fish broth | |
| WILD EASTERN SEA SCALLOPS | 47 |
| cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter | |
| WILD ROSS SEA CHILEAN SEA BASS (msc certified) | 53 |
| butternut squash gnocchi, sage brown butter | |
| CIOPPINO | 43 |
| dungeness crab, jumbo shrimp, and fresh fish in a shellfish broth | |

MEAT

all of our steaks are charcoal grilled

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|--|----|
| FILET MIGNON "DOUBLE R RANCH" 8 oz. | 56 |
| FILET MIGNON "DOUBLE R RANCH" 12 oz. | 69 |
| PRIME NEW YORK STRIP 14 oz. | 62 |
| PRIME SPLIT-BONE "COWBOY" RIBEYE 20 oz. | 76 |
| "AMERICAN WAGYU" NEW YORK STRIP STEAK SNAKE RIVER FARMS, IDAHO 12 oz. | 85 |
| CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN with herbed couscous | 37 |