

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
BARCAT (crassostrea virginica), chesapeake bay, virginia	3.10	17.60	34.20
OLDE SALT (crassostrea virginica), chincoteague, virginia	3.20	18.20	35.40
★ONSET (crassostrea virginica), buzzards bay, massachusetts	3.30	18.80	36.60
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
RIPTIDE (crassostrea virginica) east westport river, ma	3.40	19.40	37.80
PACIFIC			
★KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.50	20.00	39.00
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	2.90	16.40	31.80
PACIFIC PLUMP (crassostrea gigas), totten inlet, washington	3.00	17.00	33.00
PACIFIC KISS (crassostrea gigas) powell river, british columbia	3.05	17.30	33.60
★HENDERSON BAY (crassostrea gigas), henderson bay, washington	3.15	17.90	34.80
ELD INLET (crassostrea gigas), eld inlet, washington	3.20	18.20	35.40
★KAIPARA (crassostrea gigas) kaipara harbor, new zealand	3.20	18.20	35.40
★SUMMERSTONE (crassostrea gigas) skunk island, washington	3.20	18.20	35.40
Oyster Sampler includes all marked with ★		18.80	36.60
<i>served with fresh horseradish, cocktail, mignonette, and habanero-lime relish</i>			

:: CHILLED SHELLFISH ::

	EACH	½ DOZEN	ONE 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	ONE POUND
WILD JUMBO MEXICAN WHITE SHRIMP, 17-18 per pound	3.05	23.50	44.00
WILD ALASKAN RED KING CRAB NUGGETS, 24-28 per pound		24.00	45.00
FARMED CARLSBAD MEDITERRANEAN MUSSELS, 22-24 per pound		11.00	18.00
		HALF	WHOLE
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER		19.00	35.00
WILD DUNGENESS CRAB, coos bay, oregon		21.50	41.00
LARGE CHANNEL ISLANDS RED SEA URCHIN			16.00

ICED SHELLFISH PLATTERS	THE GRAND	THE DELUXE	THE KING
	SERVES 1-2	SERVES 3-4	SERVES 5-7
BEAUSOLEIL (crassostrea virginica) new brunswick, canada	1	3	5
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	1	3	5
KAIPARA (crassostrea gigas) kaipara harbor, new zealand	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	8
FARMED CARLSBAD MEDITERRANEAN 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
LARGE CHANNEL ISLANDS RED SEA URCHIN			WHOLE
	49.00	90.00	168.00

:: APPETIZERS ::

MISO SOUP	10
tofu and green onions	
CLAM CHOWDER	13
savory clams, applewood smoked bacon	
UNI TOAST	14
toasted brioche	
ATLANTIC COD FISH TACOS	15
beer battered	
FRESH RICOTTA WITH SEA SALT	15
cow's milk ricotta, toasted country bread	
HOUSE-MADE TORTELLINI	16
Kabocha squash, maitake mushrooms, fresh herbs	
JUMBO LUMP BLUE CRAB CAKE	18
celery root remoulade	

FRITTO MISTO	18
mixed fried seafood with smokey marinara and tzatziki	
FARMED CARLSBAD MUSSELS GARBANZO	18
pancetta, harissa, parsley & lemon, with crispy french baguette	
FARMED SAVORY CLAMS WITH CHORIZO	19
steamed in saffron broth with crispy french baguette	
WILD LOCAL BLUEFIN 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 tomato, feta and niçoise olives	

RAW CRUDOS

WILD COLUMBIA RIVER KING SALMON	16
pink grapefruit, dandelion leaves, and pumpernickel	
WILD EASTERN SEA SCALLOP	16
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	

WILD LOCAL BLUEFIN TUNA	17
fennel orange purée, diced oranges, fennel pollen	
CRUDO SAMPLER	19
wild bluefin tuna, wild eastern sea scallop, wild king salmon	

:: SALADS & SANDWICHES ::

MIXED ORGANIC GREENS	12
golden balsamic vinaigrette	
BITTER GREENS	12
salt cured anchovies and garlic vinaigrette	
WEDGE SALAD	14
bacon and blue goat cheese	
ROASTED BEETS	15
tandoori spiced yogurt and wild arugula	
HEIRLOOM TOMATO SALAD	16
avocado, watercress and blue poppy seed dressing	

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	19
with caramelized chipotle mayonnaise and french fries	
WILD JUMBO SHRIMP BÂNH MÌ	25
pickled red onions, daikon sprouts and cucumber salad	
NEW ENGLAND LOBSTER ROLL	29
traditional or "connecticut" style with french fries	

:: ENTREES ::

WILD ICELANDIC ATLANTIC COD FISH & CHIPS	30
from the grindavík auction	
FARMED ECUADORIAN SHRIMP AND GRITS	32
with merguez sausage ragout	
WILD MEXICAN SWORDFISH	37
a la plancha, with spaghetti squash and tapenade	
WILD EASTERN SEA SCALLOPS	37
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
WILD MARYLAND JUMBO SOFT-SHELL CRAB (2)	39
pan sautéed with brown butter, ginger, cucumber and watermelon salad	
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	
CIOPPINO	38
dungeness crab, jumbo shrimp, and fresh fish in a shellfish broth	
WILD LOCAL BLUEFIN TUNA	39
togarashi seared, grilled maitake mushrooms, sizzling sesame oil	

MEAT

all of our steaks are charcoal grilled

FILET MIGNON 8 oz	46
FILET MIGNON "DOUBLE R RANCH" 12 oz	58
PRIME NEW YORK STRIP STEAK 14 oz	54
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 oz	63
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN with herbed couscous	32

:: FIRST OF SEASON: WILD SALMON ::

Come take a journey with us as we travel the bays, inlets, and rivers of the Great Northwest in search of Wild King Salmon. We make our way north to Alaska and British Columbia for our first landings of the Summer as fisherman are gearing up for the start of the Pacific Salmon runs.

WILD COLUMBIA RIVER KING SALMON 47
spring farro risotto with lovage and black garlic

:: WILD ALASKAN HALIBUT ::

Fresh Halibut has been fished commercially in Alaska since 1888. This is one of the most well-managed fisheries in the world ensuring we will have Halibut for generations to come.

WILD ALASKAN HALIBUT 46
flageolet beans, chorizo, clams

:: SHELLFISH ::

LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER 29/POUND
steamed with our homemade coleslaw and drawn butter

WILD ALASKAN RED KING CRAB LEGS 52/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 (+ 3)

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

*Wild New Zealand
Pink Bream 31/LB*

*Wild Rhode Island
Black Sea Bass 39/LB*

*Wild Brittany
Dover Sole 48/LB*

:: SIDES ::

FRENCH FRIES 8

YUKON GOLD MASHED POTATOES 9

BRAISED KALE GREEK YOGURT & HAZELNUTS 10

CRISPY POLENTA WITH MELTED FONTINA 10

GRILLED BROCCOLINI CHINESE SAUSAGE 11

MAC & CHEESE 10

ROASTED BUTTERNUT SQUASH 11

ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS 12

