
:: APERITIFS ::

Best before your meal, enjoyed over ice with fresh citrus

APEROL	12.00
COCCHI AMERICANO ROSA	11.00
LILLET BLANC	11.00
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

OCEAN 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 Maguay '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	
ATLANTIC COD FISH TACOS	15
beer battered	
HOUSE-MADE TORTELLINI	17
Kabocha squash, maitake mushrooms, fresh herbs	
CRISP CALAMARI	17
harissa aioli and cilantro-mint sweet chili sauce	
JUMBO LUMP BLUE CRAB CAKE	19
celery root remoulade	
FARMED SALTSPRING MUSSELS GARBANZO	19
pancetta, harissa, parsley & lemon, with crispy french baguette	
FARMED MANILA CLAMS WITH CHORIZO	19
steamed in saffron broth 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
★RAPPAHANNOCK (crassostrea virginica), rappahannock river, virginia.....	3.20	18.20	35.40
★WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.35	19.10	37.20
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
★BEACH PLUM (crassostrea virginica) buzzards bay, ma	3.40	19.40	37.80
PACIFIC			
LAGUNA BAY (crassostrea gigas), falsa bay, baja mexico	2.90	16.40	31.80
SOL AZUL (crassostrea gigas), san ignacio bay, mexico	2.90	16.40	31.80
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
★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
LARGE WILD FLORIDA STONE CRAB CLAWS, mustard sauce (3-4 per order).....			74.00
	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 DUNGENESS CRAB, washington		21.50	41.00

ICED SHELLFISH PLATTERS	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
SHIGOKU (crassostrea gigas) willapa bay, washington	1	3	5
HAMA HAMA (crassostrea gigas) hood canal, washington	1	3	5
RAPPAHANNOCK (crassostrea virginica) rappahannock river, virginia	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	8
WILD JUMBO BROWN SHRIMP mexico	6	12	20
FARMED SALTSRING ISLAND MUSSELS	6	10	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2 LOBSTER	1/2 LOBSTER	WHOLE LOBSTER
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	WILD FIJIAN 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
BABY KALE SALAD 15 roasted squash, charred cauliflower, tomato, candied pepitas, fig vinaigrette	BACON CHEDDAR CHEESEBURGER 20 with caramelized chipotle mayonnaise and french fries
ROASTED BEETS 15 tandoori spiced yogurt and wild arugula	NEW ENGLAND LOBSTER ROLL 29 traditional or "connecticut" style with french fries
WEDGE SALAD 15 bacon and blue goat cheese	

:: 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)

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

*Wild Rhode Island
Black Sea Bass 39/LB*

*Wild New Zealand
Pink Bream 32/LB*

*Wild Brittany
Dover Sole 48/LB*

:: SIDES ::

CREAMY COLESLAW..... 8
FRENCH FRIES..... 9
YUKON GOLD MASHED POTATOES..... 10
BRAISED KALE GREEK YOGURT & HAZELNUTS..... 10
MAC & CHEESE..... 10
CRISPY POLENTA WITH MELTED FONTINA..... 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 "MISO" (SABLEFISH) **41**

seared eggplant, blistered shishito pepper, red miso sauce

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**