
:: SPIRIT FREE ::

FREE SPIRITED 16.50

Lyre's Italian spritz (0% abv) & Regatta tonic...served long & charged with club soda

THE PESSIMIST 16.50

Ritual 'whiskey' (0% abv), Sichuan pepper syrup, non-alcoholic aromatic bitters...over block ice

:: COCKTAILS ::

17TH STREET 17.00

Grainger's organic vodka, kiwi, elderflower, lemon & tarragon...served on the rocks

MARITIME MULE 17.00

Grainger's organic vodka, lime, mint, sea salt & Regatta ginger beer...in a copper mug

ROSEWOOD 18.50

Botanist gin, limoncello, lime, rosemary & grapefruit essence...charged with Regatta tonic

THE AWAKENING 18.50

Roku gin, elderflower, basil, lemon, grapefruit & Sichuan pepper...served up

STANDING ROOM 18.00

Aged light rum, pineapple, lime juice, Creme de Cacao & hazelnut syrup...over crushed ice with an espresso float

MARGARITA VERDE 17.00

100% blue agave silver tequila, agave, lime, cucumber, basil, jalapeño & chili salt...on ice

MESCALERO 18.50

Del Maguey 'Vida' mezcal, 100% blue agave silver tequila, lime, passion fruit, & pineapple...served up

A NIGHT IN OSAKA 19.00

Suntory 'Tokki' whiskey, Amaro Nonino, amontillado sherry, maple syrup & grapefruit bitters...served up

THE VISIONARY 18.00

Black Market rye whiskey, allspice dram, brown sugar, cinnamon & Angostura aromatic bitters...over block ice with smoked rosemary

BARREL'LY' AGED 17.00

Evan Williams straight bourbon, vanilla bean, lime & pineapple...shaken with vigor & served up

:: BARTENDER'S SPECIAL ::

SPRING FORWARD 17.50

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

:: APPETIZERS ::

CLAM CHOWDER..... 16
applewood smoked bacon

ATLANTIC COD FISH TACOS 20
beer battered, cabbage slaw, roasted salsa, crema

LOBSTER BISQUE..... 21
California spiny lobster, brioche croutons, tarragon

CRISP CALAMARI 22
harissa aioli and cilantro-mint sweet chili sauce

FARMED TOTTEN INLET MUSSELS GARBANZO 25
pancetta, harissa, parsley & lemon, with crispy french baguette

JUMBO LUMP CRAB CAKE..... 25
celery root remoulade

OYSTERS ROCKEFELLER..... 25
glazed with fennel, baby spinach, and parmesan

PAN ROASTED HALIBUT CHEEKS..... 25
braised fennel, brown butter lemon sauce

WILD PACIFIC BIGEYE TUNA POKE* 25
Korean chili marinade, pickle daikon, red onion, sesame seed, breakfast radish

FARMED MANILA CLAMS WITH CHORIZO..... 26
steamed in saffron broth with crispy french baguette

WILD SPANISH OCTOPUS 26
charcoal grilled with fingerling potato, niçoise olives, roasted tomato, pine nuts, olive oil

:: SUSHI ::

HONEYMOON OYSTER* 15
freshly shucked oyster with uni roe, tobiko, ikura and quail egg

SMOKED HAMACHI NACHOS* 22
farmed japanese yellowtail, yucca chips, asian pear, toasted marcona almonds

BLUEFIN TORO TARTARE* 28
green tea nori, warm sushi rice, quail egg, sweet soy sauce

GARDEN ROLL..... 19
avocado, cucumber, garnet yam, heirloom tomato, shiso, wasabi vinaigrette

KING SALMON ROLL* 24
farmed new zealand king salmon, avocado, hazelnuts, papaya, and white soy lime vinaigrette

TROJAN ROLL* 25
wild bigeye tuna, yuzu tobiko, avocado, wasabi vinaigrette, traditional ponzu sauce

SPICY LOBSTER ROLL 35
avocado, sesame soy paper, spicy mayo, lobster eel sauce

*These items may contain raw or undercooked meats, poultry, seafood, shellfish or eggs, and can increase your risk of food borne illness

:: 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, VA.....	3.85	22.10	43.20
BARCAT* (crassostrea virginica) Chesapeake Bay, VA.....	4.00	23.00	45.00
★MISTY POINT* (crassostrea virginica) Pope's Bay, VA.....	4.00	23.00	45.00
HOLLYWOOD* (crassostrea virginica) Hollywood, MD.....	4.05	23.30	45.60
★RAPPAHANNOCK* (crassostrea virginica) Rappahannock River, VA.....	4.05	23.30	45.60
BEACH PLUM* (crassostrea virginica) Buzzards Bay, MA.....	4.25	24.50	48.00
PACIFIC			
★KUMAMOTO* (crassostrea sikamea) Humboldt Bay, CA.....	4.20	24.20	47.40
BAHIA FALSA* (crassostrea gigas) San Quintin Bay, MX.....	3.85	22.10	43.20
★HAMA HAMA* (crassostrea gigas) Hamma Hamma River, WA.....	4.10	23.60	46.20
★WILDCAT* (crassostrea gigas) Skookum Inlet, WA.....	4.10	23.60	46.20
BAYWATER SWEET* (crassostrea gigas) Hood Canal, WA.....	4.15	23.90	46.80
SHIGOKU* (crassostrea gigas) Willapa Bay, WA.....	4.35	25.10	49.20
OYSTER SAMPLER* includes all marked with ★.....		24.50	47.50

:: CHILLED SHELLFISH ::

			FULL
WILD LARGE FLORIDA STONE CRAB CLAWS (5 PER ORDER) with mustard sauce.....			102.00
WILD JUMBO FLORIDA STONE CRAB CLAWS (3 PER ORDER) with mustard sauce.....			120.00
	EACH	½ DOZEN	1 DOZEN
FARMED LITTLENECK CLAMS* chesapeake bay.....	3.40	19.40	37.80
FARMED PERUVIAN BAY SCALLOPS* pistachio, citrus pesto.....	3.70	21.20	41.40
	EACH	½ POUND	1 POUND
FARMED TOTTEN INLET MEDITERRANEAN MUSSELS* 20-22 per pound.....	17.00		30.00
WILD JUMBO MEXICAN SHRIMP 14-15 per pound.....	3.60	30.00	56.00
		HALF	WHOLE
NORTH AMERICAN HARD SHELL LOBSTER.....	27.00		51.00
WILD DUNGENESS CRAB california.....	38.00		72.00
LARGE CHANNEL ISLANDS RED SEA URCHIN*.....			19.00

ICED SHELLFISH PLATTERS	THE GRAND	THE DELUXE	THE KING
	SERVES 1-2	SERVES 3-4	SERVES 5-7
KUMAMOTO* (crassostrea sikamea) humboldt bay, california	1	2	4
MISTY POINT* (crassostrea virginica) pope's bay, va	1	2	4
WILDCAT* (crassostrea gigas) skookum inlet, washington	2	3	4
FARMED LITTLENECK CLAMS* chesapeake bay	2	4	6
FARMED PERUVIAN BAY SCALLOPS* pistachio, citrus pesto	2	4	6
WILD JUMBO BROWN SHRIMP mexico	4	8	16
FARMED TOTTEN INLET MEDITERRANEAN MUSSELS*	6	10	20
WILD DUNGENESS CRAB california		½	WHOLE
¼ LB NORTH AMERICAN HARD SHELL LOBSTER	½	½	WHOLE
LARGE CHANNEL ISLANDS RED SEA URCHIN*			WHOLE
	62.00	112.00	215.00

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Lunch

:: SALADS & SANDWICHES ::

- MIXED ORGANIC GREENS**..... 14
golden balsamic vinaigrette
- CAESAR SALAD** 15
romaine hearts, 18 month reggiano, white anchovies
- ROASTED BEETS**..... 16
tandoori spiced yogurt and wild arugula
- WEDGE SALAD** 16
bacon and blue goat cheese

- BACON CHEDDAR CHEESEBURGER*** 25
with caramelized chipotle mayonnaise and french fries
- ROASTED CHICKEN & BABY KALE SALAD**..... 28
granny smith, cabot white cheddar, bacon, hazelnuts, honey mustard
- WILD JUMBO SHRIMP LOUIE SALAD**..... 32
chilled wild shrimp, deviled eggs, slow-cooked bacon, classic garnishes
- NEW ENGLAND LOBSTER ROLL**..... 38
traditional or "connecticut" style with french fries

:: CRUSTACEANS ::

First of Season!

- WILD SOUTH CAROLINA SOFT SHELL CRAB** 53
roasted eggplant, coconut rice, bok choy, red curry sauce, peanut brittle

- LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER** 38/POUND
steamed with our homemade coleslaw and melted butter

- WILD ALASKAN RED KING CRAB LEGS**..... 150/POUND 195/1½ POUNDS
steamed, with homemade coleslaw and melted butter

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+5)

*Wild New Zealand
Pink Bream* 38/LB*

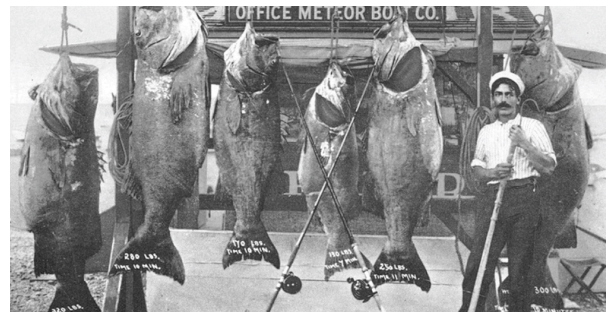
*Farmed Greek
Black Bream* 39/LB*

*Wild Maryland
Black Sea Bass* 42/LB*

*Wild Brittany
Dover Sole 55/LB*

:: SIDES ::

- FRENCH FRIES 12
- ROASTED ROOT VEGETABLES 12
- YUKON GOLD MASHED POTATOES 13
- CRISPY POLENTA WITH MYSTIC MOUNTAIN MUSHROOMS 14
- GRILLED BROCCOLINI WITH CHINESE SAUSAGE..... 15
- MAC & CHEESE SEVEN CHEESE SAUCE 15
- ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS... 15



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:: ENTREES ::

WILD ICELANDIC COD FISH & CHIPS30
 from the gloucester auction

WILD ECUADORIAN MAHI MAHI34
 pan seared with caponata, sherry gastrique and maldon salt

FARMED NEW ZEALAND KING SALMON*36
 farro risotto with lovage and black garlic

WILD PACIFIC BIGEYE TUNA*36
 togarashi seared, with grilled maitake mushrooms and sizzling sesame oil

WILD MEXICAN SWORDFISH*37
 marinated zucchini and caper brown butter

WILD ALASKAN BLACK COD (SABLEFISH)*38
 soba noodles, green onions, spiced fish broth

WILD ROSS SEA CHILEAN SEA BASS* (MSC certified)48
 butternut squash gnocchi, sage brown butter

SHRIMP SCAMPI33
 wild mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

WILD EASTERN SEA SCALLOPS43
 cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter

WILD PACIFIC HALIBUT44
 spring peas, fingerlings, with braised leeks and lemon velouté

CIOPPINO45
 dungeness crab, jumbo shrimp, and fresh fish in a shellfish broth

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN with herbed couscous33

:: MEAT ::

WE FEATURE MEAT FROM DOUBLE R RANCH AND SNAKE RIVER FARMS.

These farms are owned and operated by the Rebholtz family from the Pacific Northwest. The family continues to uphold the quality and stewardship introduced by founder Robert Rebholtz Sr. since 1968 and the family continues to operate under the guiding principles established over the years that create harmony with the environment and keeping with the heritage of Pacific Northwest ranching traditions.



USDA PRIME STEAKS
 DOUBLE R RANCH · LOOMIS, WASHINGTON

PRIME NEW YORK STRIP
 14oz NY STRIP STEAK* 65

FILET MIGNON
 6oz PETITE CUT* 58
 8oz CENTER CUT* 62
 10oz CENTER CUT* 72

PRIME RIBEYE
 16oz RIBEYE STEAK* 72

SRF

WAGYU GOLD
 SNAKE RIVER FARMS · BOISE, IDAHO · GOLD LABEL

American Wagyu, is the result of cross breeding 100% pure Wagyu with American Angus beef.
 American Wagyu is the best of both worlds; the intense marbling of Japanese Wagyu with the rich flavor more akin to traditional American beef. (BMS 9+)

FILET MIGNON
 6oz PETITE CUT* 72
 8oz CENTER CUT* 92

NEW YORK STEAK
 8oz MANHATTAN CUT* 92
 12oz THICK CUT NY STRIP* 100

RIBEYE
 12oz EYE OF RIBEYE STEAK* 115

WAGYU FLIGHT
 3oz RIBEYE* · 3oz NEW YORK* · 3oz FILET MIGNON* 105

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