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**:: APERITIFS ::**

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Best before your meal, enjoyed over ice with fresh citrus

RAMAZZOTTI APERITIVO ROSA ..	13.50
LILLET BLANC .....	14.00
NONINO L'APERITIVO .....	14.50
APEROL .....	14.50

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**:: COCKTAILS ::**

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- | 6<sup>50</sup> -

**MARITIME MULE**

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

**MARKET STREET**

Vodka, strawberries, 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 & Chateau aloe with crushed ice

**MARGARITA VERDE**

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

**MEZCALERO**

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

**A NIGHT IN OSAKA**

Suntory 'Tokai' 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

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**:: BARTENDER'S SPECIAL ::**

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**CHASING SUNSETS**

Del Maguay 'Vida' mezcal, Aperol, lime, agave,  
maraschino & pineapple...served up with lime zest

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**:: APPETIZERS ::**

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CLAM CHOWDER .....	15
applewood smoked bacon	
LOBSTER BISQUE .....	19
spiny lobster, brioche croutons, tarragon	
ATLANTIC COD FISH TACOS .....	19
Beer battered, cabbage slaw, roasted salsa, crema	
CRISP CALAMARI .....	22
harissa aioli and cilantro-mint sweet chili sauce	
PAN ROASTED HALIBUT CHEEKS .....	23
braised fennel, brown butter lemon sauce	
FARMED PEI MUSSELS GARBANZO .....	24
pancetta, harissa, parsley & lemon, with crispy french baguette	
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 .....	25
steamed in saffron broth with crispy french baguette	
JUMBO LUMP CRAB CAKE .....	25
celery root remoulade	
WILD SPANISH OCTOPUS .....	26
charcoal grilled with fingerling potato, niçoise olives, roasted tomato, lemon and olive oil	

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**:: SUSHI ::**

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HONEYMOON OYSTER* .....	14
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 .....	18
avocado, cucumber, garnet yam, heirloom tomato, shiso, wasabi vinaigrette	
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	
SPICY LOBSTER ROLL .....	33
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
<b>EASTERN</b>			
★JAMES RIVER* (crassostrea virginica) Chesapeake Bay, VA.....	3.65	20.90	40.80
★BARCAT* (crassostrea virginica) Chesapeake Bay, VA .....	3.75	21.50	42.00
MISTY POINT* (crassostrea virginica) Pope's Bay, VA .....	3.75	21.50	42.00
OLDE SALT* (crassostrea virginica) Chincoteague, VA .....	3.80	21.80	42.60
RAPPAHANNOCK* (crassostrea virginica) Rappahannock River, VA .....	3.80	21.80	42.60
★ONSET* (crassostrea virginica) Buzzards Bay, MA .....	3.90	22.40	43.80
PLEASANT BAY* (crassostrea virginica) Little Pleasant Bay, MA .....	3.90	22.40	43.80
BEACH PLUM* (crassostrea virginica) Buzzards Bay, MA.....	4.00	23.60	45.00
<b>PACIFIC</b>			
★KUMAMOTO* (crassostrea sikamea) Humboldt Bay, CA.....	3.95	22.70	44.40
OISHI* (crassostrea gigas) Willapa Bay, WA.....	3.70	21.20	41.40
★FANNY BAY* (crassostrea gigas) Vancouver Island, BC .....	3.80	21.80	42.60
★MALASPINA* (crassostrea gigas) Malaspina Strait, BC .....	3.80	21.80	42.60
NIGHT TIDE* (crassostrea gigas) Thorndyke Bay, WA.....	3.80	21.80	42.60
HAMA HAMA* (crassostrea gigas) Hamma Hamma River, WA.....	3.85	22.10	43.20
OYSTER SAMPLER* includes all marked with ★.....		22.10	43.20

**:: CHILLED SHELLFISH ::**

	EACH	½ DOZEN	1 DOZEN
FARMED LITTLENECK CLAMS* chesapeake bay .....	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 .....	3.50	29.50	54.00
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS* 20-22 per pound.....		16.00	24.00
WILD BARENTS SEA RED KING CRAB NUGGETS 18-22 per pound.....		42.00	80.00
		HALF	WHOLE
NORTH AMERICAN HARD SHELL LOBSTER .....		25.00	47.00
WILD DUNGENESS CRAB washington.....		36.00	68.00
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
BARCAT* (crassostrea virginica) chesapeake bay, virginia	1	2	4
ONSET* (crassostrea virginica) buzzards bay, ma	1	2	4
KUMAMOTO* (crassostrea sikamea) humboldt bay, california	2	3	4
FARMED LITTLENECK CLAMS* chesapeake bay	2	4	6
FARMED PERUVIAN BAY SCALLOPS* pistachio, citrus pesto	2	4	8
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS*	6	10	20
WILD JUMBO BROWN SHRIMP mexico	4	8	16
1 LB NORTH AMERICAN HARD SHELL LOBSTER	½	½	WHOLE
WILD DUNGENESS CRAB washington		½	WHOLE
LARGE CHANNEL ISLANDS RED SEA URCHIN*			WHOLE
	58.00	105.00	195.00

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Lunch

**:: SALADS & SANDWICHES ::**

- CAESAR SALAD** ..... 14  
romaine hearts, 18 month reggiano, white anchovies
- MIXED ORGANIC GREENS**..... 14  
golden balsamic vinaigrette
- WEDGE SALAD**..... 16  
bacon and blue goat cheese
- HEIRLOOM TOMATO SALAD**..... 17  
avocado, watercress, poppy seed dressing

- ROASTED CHICKEN & BABY KALE SALAD**..... 26  
granny smith, cabot white cheddar, bacon, hazelnuts, honey mustard
- WILD JUMBO SHRIMP LOUIE SALAD**..... 30  
chilled wild shrimp, deviled eggs, slow-cooked bacon, classic garnishes
- BACON CHEDDAR CHEESEBURGER\***..... 25  
with caramelized chipotle mayonnaise and french fries
- NEW ENGLAND LOBSTER ROLL**..... 38  
traditional or "connecticut" style with french fries

**:: CRUSTACEANS ::**

- LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER**..... 38/POUND  
steamed with our homemade coleslaw and melted butter
- LIVE AUSTRALIAN SPINY LOBSTER** ..... 64/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*

*Farmed Greek  
Black Bream\* 39/LB*

*Wild Massachusetts  
Black Sea Bass\* 42/LB*

*Wild Brittany  
Dover Sole 54/LB*

**:: SIDES ::**

- FRENCH FRIES** ..... 12
- MEXICAN STREET CORN ON THE COBB** ..... 12
- CRISPY POLENTA WITH MYSTIC MOUNTAIN MUSHROOMS** ..... 14
- MAC & CHEESE SEVEN CHEESE SAUCE** ..... 14
- YUKON GOLD MASHED POTATOES** ..... 14
- GRILLED BROCCOLINI WITH CHINESE SAUSAGE**..... 15
- ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS**... 15



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**:: FIRST OF SEASON: WILD COLUMBIA RIVER KING SALMON ::**

The Columbia River runs over 1,200 miles, from Canada through Washington, Oregon and to the Pacific Ocean. It's from here that the Wild Columbia River King Salmon makes its trek - returning from the saltwater to the freshwaters of its birth. Along the journey, the King Salmon builds up fat reserves to survive, imparting distinct marbling, flavor, texture and color. It's a remarkable fish and we're fortunate to have it again this year.

**WILD COLUMBIA RIVER KING SALMON\*** heirloom carrots, vadouvan curry butter ..... 48

**:: ENTRÉES ::**

**SEAFOOD**

**WILD ICELANDIC COD FISH & CHIPS** ..... 29  
from the gloucester auction

**WILD MEXICAN WHITE SEA BASS** ..... 34  
rustic ratatouille, garlic emulsion and basil oil

**MARINATED HALIBUT COLLAR** ..... 36  
okinawan potatoes, pickled bean sprouts, yuzu aioli

**WILD MEXICAN SWORDFISH\*** ..... 37  
a la plancha, with spaghetti squash and tapenade

**WILD PACIFIC BIGEYE TUNA\*** ..... 37  
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil

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

**WILD ALASKAN HALIBUT** ..... 44  
corn, maque choux, sorrel salsa verde

**WILD MARYLAND SOFTSHELL CRAB** ..... 45  
watermelon and cucumber salad and a brown butter soy ginger sauce

**WILD ROSS SEA CHILEAN SEA BASS\*** (msc certified) ..... 49  
pan sautéed with herbed ricotta gnudi and brown butter

**SHRIMP SCAMPI** ..... 33  
wild mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

**WILD EASTERN SEA SCALLOPS** ..... 41  
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter

**CIOPPINO** ..... 43  
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\*** ..... 51

**FILET MIGNON "DOUBLE R RANCH" 12 oz\*** ..... 62

**DRY AGED 45 DAY PRIME BONE-IN RIBEYE 20 oz\*** ..... 77

**"AMERICAN WAGYU" NEW YORK STRIP STEAK SNAKE RIVER FARMS, IDAHO 12 oz\*** ..... 94

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

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