
:: APERITIFS ::

Best before your meal, enjoyed over ice with fresh citrus

LILLET BLANC	12.50
RAMAZZOTTI ROSATO	12.50
APEROL	13.00
NONINO L'APERITIVO	13.00

:: COCKTAILS ::

- 1550 -**MARITIME MULE**

Prairie Organic vodka, fresh lime, sea salt and Regatta ginger beer...over ice in a copper mug with fresh mint

ACCIDENTAL CROSSING

Prairie organic gin, pink grapefruit cordial, fresh lemon & Ramazzotti Aperitivo Rosato...served up with orange blossom essence

ROSEWOOD

Botanist gin, limoncello, fresh lime & tonic...over ice with rosemary and grapefruit essence

MEZCALERO

silver tequila, Del Maguey 'Vida' Mezcal, lime, passion fruit & pineapple cordials with orange essence.

MARGARITA VERDE

silver tequila, agave syrup, fresh lime, cucumber, basil, and jalapeño...served over ice with an ancho chile salted rim

OLD FASHIONED

Straight bourbon whiskey, sugar and bitters...served over block ice with orange essence

DARK & STORMY

Gosling's Black Seal Rum, fresh lime, and spicy ginger beer... served long

GRAND 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

KENTUCKY PREACHER

straight bourbon whiskey, fresh lemon, elderflower & honey... served up

:: BARTENDER'S SPECIAL ::

APEROL SPRITZ

Aperol charged with Prosecco and a splash of soda... served long with orange essence.

:: APPETIZERS ::

CLAM CHOWDER.....	14
applewood smoked bacon	
ICELANDIC COD FISH TACOS	17
beer battered	
CRISP CALAMARI	18
harissa aioli and cilantro-mint sweet chili sauce	
FARMED SALTSRING MUSSELS GARBANZO	21
pancetta, harissa, parsley & lemon, with crispy french baguette	
JUMBO LUMP BLUE CRAB CAKE	21
celery root remoulade	
WILD LOCAL BLUEFIN TUNA POKE	19
soy sauce, avocado, wasabi tobiko, sesame seeds	
FARMED SAVORY CLAMS WITH CHORIZO	22
steamed in saffron broth with crispy french baguette	
OYSTERS ROCKEFELLER.....	22
glazed with fennel, baby spinach, and parmesan	
WILD SPANISH OCTOPUS	23
Charcoal grilled with fingerling potato, niçoise olives, roasted tomato, lemon and olive oil.	

:: SUSHI ::

HONEYMOON OYSTER	12
freshly shucked oyster with uni roe, tobiko, ikura and quail egg	
SMOKED HAMACHI NACHOS	18
farmed japanese yellowtail, yucca chips, asian pear, toasted marcona almonds	
SPOT PRAWN NIGIRI	23
two live santa barbara spot prawns, crispy shrimp atama, and white soy nikiri	
BLUEFIN TORO TARTARE.....	24
green tea nori, warm sushi rice, quail egg, sweet soy sauce	

Rolls

GARDEN ROLL	17
avocado, cucumber, garnet yam, yamagobo, heirloom tomato, shiso, wasabi vinaigrette	
KING SALMON ROLL.....	20
farmed nz king salmon, avocado, hazelnuts, papaya, and white soy lime vinaigrette	
TROJAN ROLL.....	21
wild bluefin tuna, yuzu tobiko, avocado, wasabi vinaigrette, traditional ponzu sauce	
WILD MARYLAND SOFT SHELL CRAB ROLL	23
mango, pickled jalapeno, snow pea shoots, eel sauce, and cilantro oil	
SPICY LOBSTER ROLL	29
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

:: RAW BAR ::

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

EASTERN	EACH	½ DOZEN	1 DOZEN
★JAMES RIVER (crassostrea virginica) chesapeake bay, va	3.20	18.20	35.40
★MALPEQUE (crassostrea virginica) prince edward island, can	3.40	19.40	37.80
RIPTIDE (crassostrea virginica) east westport river, ma	3.55	20.30	39.60
★TABER POINT (crassostrea virginica) east westport river, ma	3.55	20.30	39.60
SILVER FOX (crassostrea virginica) peconic, ny	3.60	20.60	40.20
GLIDDEN POINT (crassostrea virginica) damariscotta river, me	3.65	20.90	40.80
PACIFIC			
KUMAMOTO (crassostrea sikamea) oakland bay, wa	3.80	21.80	42.60
★PACIFIC KISS (crassostrea gigas) powell river, bc	3.20	18.20	35.40
CARLSBAD BLONDE (crassostrea gigas) carlsbad, ca	3.25	18.50	36.00
OISHI (crassostrea gigas) willapa bay, wa	3.25	18.50	36.00
★KAIPARA (crassostrea gigas) kaipara harbor, nz	3.35	19.10	37.20
★ORONGO BAY (crassostrea gigas) orongo bay, new zealand	3.45	19.70	38.40
Oyster Sampler includes all marked with ★		20.30	39.60

:: CHILLED SHELLFISH ::

	EACH	½ DOZEN	1 DOZEN
FARMED PERUVIAN BAY SCALLOPS, pistachio, citrus pesto	3.20	18.20	35.40
WILD LITTLENECK CLAMS, long island, new york	2.75	15.50	30.00
	EACH	½ POUND	1 POUND
WILD JUMBO MEXICAN SHRIMP, 17-18 per pound	3.15	25.00	48.00
FARMED SALTSRING ISLAND MUSSELS, 22-24 per pound		12.00	19.00
		HALF	WHOLE
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER		20.00	38.00
LARGE CHANNEL ISLANDS RED SEA URCHIN			16.00

ICED SHELLFISH PLATTERS	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
JAMES RIVER (crassostrea virginica) chesapeake bay, virginia	1	3	5
MALPEQUE (crassostrea virginica) prince edwards island, canada	1	3	5
ORONGO BAY (crassostrea gigas) orongo bay, new zealand	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	4	6	8
FARMED SALTSRING ISLAND MUSSELS	6	10	20
WILD JUMBO WHITE SHRIMP mexico	6	12	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2 LOBSTER	1/2 LOBSTER	WHOLE LOBSTER
WILD BARENTS SEA RED KING CRAB NUGGETS		¼ LB	½ LB
LARGE CHANNEL ISLANDS RED SEA URCHIN			WHOLE
	52.00	96.00	175.00

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Dinner

:: SALADS & SANDWICHES ::

MIXED ORGANIC GREENS..... 13
golden balsamic vinaigrette

CAESAR SALAD 13
romaine hearts, 18 month reggiano, white anchovies

ROASTED BEETS..... 15
tandoori spiced yogurt and wild arugula

WEDGE SALAD..... 15
bacon and blue goat cheese

HEIRLOOM TOMATO SALAD..... 16
avocado, watercress, poppy seed dressing

WILD JUMBO SHRIMP LOUIE SALAD..... 28
chilled wild shrimp, deviled eggs, classic garnishes

BACON CHEDDAR CHEESEBURGER..... 21
with caramelized chipotle mayonnaise and french fries

NEW ENGLAND LOBSTER ROLL..... 31
traditional or "connecticut" style with french fries

:: CRUSTACEANS ::

LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER..... 32/POUND
steamed with our homemade coleslaw and drawn butter

LIVE WILD SANTA BARBARA SPOT PRAWNS 54/POUND
black olive tapenade, toasted quinoa and citrus salad

WILD BARENTS SEA RED KING CRAB LEGS 68/POUND
steamed with our homemade coleslaw and drawn butter

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

*Wild Brittany
Dover Sole 50/LB*

*Farmed Baja 'Kampachito'
(King Kampachi)* 34/LB*

*Wild New Zealand
Pink Bream* 34/LB*

*Wild Massachusetts
Black Sea Bass* 41/LB*

:: SIDES ::

FRENCH FRIES 10

MEXICAN STREET CORN..... 11

BRAISED KALE GREEK YOGURT & HAZELNUTS 11

YUKON GOLD MASHED POTATOES..... 11

MAC & CHEESE SEVEN CHEESE SAUCE 12

GRILLED BROCCOLINI CHINESE SAUSAGE 13

ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS... 13



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:: FIRST OF SEASON: WILD SALMON ::

Come take a journey with us as we travel the bays, inlets, and rivers of the Great Northwest. Let's visit the famed Copper River, majestic Fraser River, and the mighty Columbia. Let's roam the waters of the Prince William Sound and Queen Charlotte Islands where fishermen work to bring us the best of their catch.

WILD NEET'S BAY KING KING SALMON spring farro risotto with lovage and black garlic 49

:: WILD ALASKAN HALIBUT SEASON ::

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.

PAN ROASTED HALIBUT CHEEKS local artichoke, aged parmesan, and basil	21
ROASTED HALIBUT TAIL roasted tomatoes salsa, pickled mango, soft corn tortillas	25
TEMPURA FRIED HALIBUT CHEEK SALAD arugula, fuji apples, grain mustard aioli	28
MARINATED HALIBUT COLLAR okinawan potatoes, pickled bean sprouts, yuzu aioli	37
PAN SEARED HALIBUT fire roasted yellow corn, fresno chili, cotija cheese	48

:: ENTRÉES ::

WILD ICELANDIC ATLANTIC COD FISH & CHIPS	32
from the gloucester auction	
WILD HAWAIIAN SWORDFISH	39
a la plancha, with spaghetti squash and tapenade	
WILD MEXICAN WHITE SEA BASS	40
rustic ratatouille, garlic emulsion and basil oil	
WILD LOCAL BLUEFIN TUNA	41
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil	
WILD MARYLAND SOFTSHELL CRAB (2)	41
watermelon and cucumber salad and a brown butter soy ginger sauce	
WILD ALASKAN BLACK COD (SABLEFISH)	43
soba noodles, green onions, spiced fish broth	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	49
butternut squash gnocchi, sage brown butter	
SHRIMP SCAMPI	36
wild mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce	
WILD EASTERN SEA SCALLOPS	39
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
CIOPPINO	41
rock 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	52
FILET MIGNON "DOUBLE R RANCH" 12 OZ	65
PRIME NEW YORK STRIP STEAK 14 OZ	56
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ	66
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN with herbed couscous	34