
:: COCKTAILS ::

PERSHING SQUARE 16.50

New Amsterdam vodka, kiwi, elderflower,
lemon & tarragon...served on the rocks

MARITIME MULE 17.50

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

ROSEWOOD 18.00

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

THE AWAKENING 17.50

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

CASTAWAY 17.00

Cruzan Light & Diplomatico 8yr rums, lime,
pineapple & Chateau aloe...crushed ice

MARGARITA VERDE 16.50

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

MESCALERO 18.00

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

A NIGHT IN OSAKA 18.00

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

CAMPFIRE SLING 19.00

Michter's US1 straight rye whiskey, maple syrup,
chocolate bitters, scorched orange...over block ice

BARREL'LY' AGED 16.50

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

:: BARTENDER'S SPECIAL ::

FREE SPIRITED 16.00

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

BLUSH WORTHY 18.50

Hendrick's gin, cucumber, grapefruit, lemon,
aloe liqueur & aperitivo rosa...served up

:: APPETIZERS ::

First of Season!

WILD NANTUCKET BAY SCALLOP CRUDO 24
extra virgin olive oil, orange, peppercorn, chives and micro croutons

CLAM CHOWDER..... 15
applewood smoked bacon

ATLANTIC COD FISH TACOS 19
Beer battered, cabbage slaw, roasted salsa, crema

CRISP CALAMARI 21
harissa aioli and cilantro-mint sweet chili sauce

FARMED WHALE'S COVE MUSSELS GARBANZO..... 23
pancetta, harissa, parsley & lemon, with crispy french baguette

WILD LOCAL BIGEYE TUNA POKE 24
soy sauce, avocado, wasabi tobiko, sesame seeds

FARMED MANILA CLAMS WITH CHORIZO..... 24
steamed in saffron broth with crispy french baguette

JUMBO LUMP CRAB CAKE..... 24
celery root remoulade

OYSTERS ROCKEFELLER..... 24
glazed with fennel, baby spinach, and parmesan

WILD SPANISH OCTOPUS 25
charcoal grilled with fingerling potato, niçoise olives, roasted tomato, lemon and olive oil

:: SUSHI ::

HONEYMOON OYSTER 14
freshly shucked oyster with uni roe, tobiko, ikura and quail egg

SMOKED HAMACHI NACHOS 20
farmed japanese yellowtail, yucca chips, asian pear, toasted marcona almonds

BLUEFIN TORO TARTARE..... 26
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

:: 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	3.70	21.20	41.40
HOLLYWOOD (crassostrea virginica) Hollywood, MD	3.85	22.10	43.20
★MISTY POINT (crassostrea virginica) Pope's Bay, VA	3.85	22.10	43.20
★RAPPAHANNOCK (crassostrea virginica) Rappahannock River, VA	3.90	22.40	43.80
GREAT WHITE (crassostrea virginica) Cape Cod, MA	4.00	23.00	45.00
PLEASANT BAY (crassostrea virginica) Little Pleasant Bay, MA.....	4.00	23.00	45.00
★WELLFLEET (crassostrea virginica) Wellfleet, MA.....	4.10	23.60	46.20
NAKED COWBOY (crassostrea virginica) Long Island Sound, NY	4.40	25.40	49.80
PACIFIC			
★KUMAMOTO (crassostrea sikamea) Humboldt Bay, CA.....	4.05	23.30	45.60
MONARCA (crassostrea gigas) Laguna Guerrero Negro, MX.....	3.70	21.20	41.40
★RINCON DE BALLENAS (crassostrea gigas) Baja California, MX.....	3.75	21.50	42.00
HENDERSON BAY (crassostrea gigas) Henderson Bay, WA	3.85	22.10	43.20
HAMA HAMA (crassostrea gigas) Hamma Hamma River, WA.....	3.95	22.70	44.40
★SHIGOKU (crassostrea gigas) Willapa Bay, WA	4.20	24.20	47.40
PAI PAI (crassostrea gigas) Ensenada, MX	4.25	24.50	48.00
OYSTER SAMPLER includes all marked with ★.....		23.30	45.60

:: CHILLED SHELLFISH ::

WILD JUMBO FLORIDA STONE CRAB CLAWS (3 PER ORDER) with mustard sauce.....			110.00
	EACH	½ DOZEN	1 DOZEN
WILD LITTLENECK CLAMS long island, new york	3.30	18.80	36.60
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	3.40	29.50	54.00
FARMED WHALE'S COVE MEDITERRANEAN MUSSELS 20-22 per pound.....		16.00	24.00
WILD BARENTS SEA RED KING CRAB NUGGETS 18-22 per pound		41.00	79.00
		HALF	WHOLE
WILD DUNGENESS CRAB washington.....		36.00	68.00
NORTH AMERICAN HARD SHELL LOBSTER		25.00	47.00

ICED SHELLFISH PLATTERS	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
RAPPAHANNOCK (crassostrea virginica) rappahannock river, virginia	1	2	4
RINCON DE BALLENAS (crassostrea gigas) baja california, mexico	1	2	4
KUMAMOTO (crassostrea sikamea) humboldt bay, california	2	2	4
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	6
WILD JUMBO WHITE SHRIMP mexico	4	8	16
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS	6	10	20
1 LB NORTH AMERICAN HARD SHELL LOBSTER	½	½	WHOLE
WILD DUNGENESS CRAB washington		½	WHOLE
	58.00	105.00	195.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Dinner

:: SALADS & SANDWICHES ::

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

- WILD JUMBO SHRIMP LOUIE SALAD**..... 33
chilled wild shrimp, deviled eggs, slow-cooked bacon, classic garnishes
- BACON CHEDDAR CHEESEBURGER**..... 24
with caramelized chipotle mayonnaise and french fries
- NEW ENGLAND LOBSTER ROLL**..... 37
traditional or "connecticut" style with french fries

:: CRUSTACEANS ::

- LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER**..... 37/POUND
steamed with our homemade coleslaw and melted butter
- LIVE LOCAL SPINY LOBSTER**..... 65/POUND
charcoal grilled with our homemade coleslaw
- WILD ALASKAN JUMBO RED KING CRAB LEGS**..... 150/1.50 POUND
steamed, with homemade coleslaw and melted butter

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+5)

*Wild Brittany
Dover Sole 54/LB*

*Farmed Greek
Black Bream* 39/LB*

*Wild New Zealand
Pink Bream* 36/LB*

*Wild Massachusetts
Black Sea Bass* 42/LB*

:: SIDES ::

- FRENCH FRIES 11
- YUKON GOLD MASHED POTATOES 12
- BRAISED KALE GREEK YOGURT & HAZELNUTS..... 12
- MAC & CHEESE SEVEN CHEESE SAUCE 13
- ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS... 14
- ROASTED BUTTERNUT SQUASH..... 14
- CRISPY POLENTA WITH MAITAKE MUSHROOMS 14



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:: FIRST OF SEASON: LIVE WILD CALIFORNIA DUNGENESS CRAB ::

A unique West Coast seafood experience, the Dungeness Crab is known for its sweet flavor and delectable meat. These crabs are always at the peak of plumpness to start the season. This first of season catch comes from Bodega Bay, California.

LIVE WILD CALIFORNIA DUNGENESS CRAB served with our homemade coleslaw and melted butter **37 /LB**

:: ENTRÉES ::

SEAFOOD

WILD ICELANDIC COD FISH & CHIPS	35
from the grindavík auction	
WILD MEXICAN SWORDFISH	42
a la plancha, with spaghetti squash and tapenade	
FARMED NEW ZEALAND KING SALMON	44
farro risotto with lovage and black garlic	
WILD LOCAL BIGEYE TUNA	44
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil	
WILD ALASKAN BLACK COD (SABLEFISH)	48
soba noodles, green onions, spiced fish broth	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	53
butternut squash gnocchi, sage brown butter	
SHRIMP SCAMPI	39
wild mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce	
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	56
FILET MIGNON "DOUBLE R RANCH" 12 OZ	69
PRIME NEW YORK STRIP 14 OZ	62
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ	76
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN with herbed couscous	37

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