
:: APERITIFS ::

Best before your meal, enjoyed over ice with fresh citrus

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| LILLET BLANC | 14.00 |
| RAMAZZOTTI APERITIVO ROSA .. | 14.00 |
| APEROL | 15.00 |
| NONINO L'APERITIVO | 15.00 |

:: COCKTAILS ::

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| 29TH FLOOR | 17.00 |
| New Amsterdam vodka, kiwi, elderflower, lemon & tarragon...served on the rocks | |
| MARITIME MULE | 18.00 |
| Tito's vodka, lime, mint, sea salt & Q ginger beer...in a copper mug | |
| ROSEWOOD | 18.50 |
| Botanist gin, limoncello, lime, rosemary & grapefruit essence...charged with Q tonic | |
| ACCIDENTAL CROSSING | 17.50 |
| Prairie organic gin, grapefruit cordial, lemon, orange blossom & aperitivo rosato...served up | |
| CASTAWAY | 17.50 |
| Cruzan Light & Diplomatico 8yr rums, lime, pineapple & Chateau aloe...crushed ice | |
| MARGARITA VERDE | 17.00 |
| 100% blue agave silver tequila, agave, lime, cucumber, basil, jalapeño & chili salt...on ice | |
| MESCALERO | 18.50 |
| Del Maguay 'Vida' mezcal, 100% blue agave silver tequila, lime, passion fruit, & pineapple...served up | |
| A NIGHT IN OSAKA | 18.50 |
| Suntory 'Tokki' whisky, amaro Nonino, amontillado sherry, maple syrup & grapefruit bitters...served up | |
| CAMPFIRE SLING | 19.50 |
| Michter's US1 straight rye whiskey, maple syrup, chocolate bitters, scorched orange...over block ice | |
| BARREL'LY' AGED | 17.00 |
| Evan Williams straight bourbon, vanilla bean, lime & pineapple...shaken with vigor & served up | |

:: BARTENDER'S SPECIAL ::

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| CIDER LOWBALL | 17.50 |
| Evan Williams bourbon, apple cider, lemon, vanilla, Benedictine & grated nutmeg ...over ice | |

:: APPETIZERS ::

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| CLAM CHOWDER | 15 |
| applewood smoked bacon | |
| 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 | |
| OYSTERS ROCKEFELLER | 24 |
| glazed with fennel, baby spinach, and parmesan | |
| FARMED TOTTEN INLET MUSSELS GARBANZO | 24 |
| pancetta, harissa, parsley & lemon, with crispy french baguette | |
| 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 | |
| ROASTED HALIBUT TAIL | 30 |
| roasted tomato salsa, pickled mango, soft corn tortillas | |

:: SUSHI ::

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|--|-----------|
| HONEYMOON OYSTER* | 14 |
| freshly shucked oyster with uni roe, tobiko, ikura and quail egg | |
| 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 | |
| SMOKED HAMACHI NACHOS* | 22 |
| farmed japanese yellowtail, yucca chips, asian pear, toasted marcona almonds | |
| TROJAN ROLL* | 23 |
| wild bluefin tuna, yuzu tobiko, avocado, wasabi vinaigrette, traditional ponzu sauce | |
| BLUEFIN TORO TARTARE* | 28 |
| green tea nori, warm sushi rice, quail egg, sweet soy sauce | |
| SPICY LOBSTER ROLL | 33 |
| avocado, nori, 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 |
|--|------|---------|---------|
| PACIFIC | | | |
| ★LAGUNA BAY* (crassostrea gigas) Bahia Falsa, MX | 3.65 | 20.90 | 40.80 |
| ★FANNY BAY* (crassostrea gigas) Vancouver Island, BC | 3.90 | 22.40 | 43.80 |
| ★HAMA HAMA* (crassostrea gigas) Hamma Hamma River, WA..... | 3.95 | 22.70 | 44.40 |
| COROMANDEL* (crassostrea gigas) Coromandel Bay, NZ | 4.05 | 23.30 | 45.60 |
| PAI PAI* (crassostrea gigas) Ensenada, MX..... | 4.10 | 23.60 | 46.20 |
| EASTERN | | | |
| JAMES RIVER* (crassostrea virginica) Chesapeake Bay, VA..... | 3.75 | 21.50 | 42.00 |
| ★BARCAT* (crassostrea virginica) Chesapeake Bay, VA | 3.85 | 22.10 | 43.20 |
| 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 |
| OLDE SALT* (crassostrea virginica) Chincoteague, VA | 3.90 | 22.40 | 43.80 |
| RAPPAHANNOCK* (crassostrea virginica) Rappahannock River, VA | 3.90 | 22.40 | 43.80 |
| ★BEACH PLUM* (crassostrea virginica) Buzzards Bay, MA | 4.10 | 24.20 | 46.20 |
| RIPTIDE* (crassostrea virginica) Westport, ME..... | 4.10 | 23.60 | 46.20 |
| WELLFLEET* (crassostrea virginica) Wellfleet, MA..... | 4.10 | 23.60 | 46.20 |
| OYSTER SAMPLER* includes all marked with ★..... | | 23.30 | 45.60 |

:: CHILLED SHELLFISH ::

| | 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 | 3.50 | 29.50 | 54.00 |
| FARMED TOTTEN INLET MEDITERRANEAN MUSSELS* 20-22 per pound..... | | 17.00 | 28.00 |
| 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 califomia..... | | 36.00 | 68.00 |

| ICED SHELLFISH PLATTERS | THE GRAND | THE DELUXE | THE KING |
|--|------------|------------|------------|
| | SERVES 1-2 | SERVES 3-4 | SERVES 5-7 |
| HAMA HAMA* (crassostrea gigas) hood canal, washington | 1 | 2 | 4 |
| BARCAT* (crassostrea virginica) chesapeake bay, virginia | 1 | 2 | 4 |
| BEACH PLUM* (crassostrea virginica) buzzards bay, ma | 2 | 3 | 4 |
| WILD LITTLENECK CLAMS* long island, new york | 2 | 4 | 8 |
| FARMED PERUVIAN BAY SCALLOPS* pistachio, citrus pesto | 2 | 4 | 8 |
| WILD JUMBO BROWN SHRIMP mexico | 4 | 8 | 16 |
| FARMED TOTTEN INLET MEDITERRANEAN MUSSELS* | 6 | 10 | 20 |
| 1 LB NORTH AMERICAN HARD SHELL LOBSTER | ½ | ½ | WHOLE |
| WILD DUNGENESS CRAB califomia | | ½ | WHOLE |
| | 60.00 | 115.00 | 215.00 |

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Dinner

:: 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**..... 29
granny smith, cabot white cheddar, bacon, hazelnuts, honey mustard
- WILD JUMBO SHRIMP LOUIE SALAD**..... 33
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 CALIFORNIA SPINY LOBSTER** 65/LB/POUND
charcoal grilled with our homemade coleslaw
- LIVE WILD BARENTS SEA RED KING CRAB** 91/POUND
steamed and served whole with choice of two sides (average size 7 to 10 pounds)
- WILD BARENTS SEA RED KING CRAB LEGS** 98/POUND
steamed with our homemade coleslaw and melted butter

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+5)

*Wild Brittany
Dover Sole 54/LB*

*Wild New Zealand
Pink Bream* 36/LB*

*Farmed Greek
Black Bream* 39/LB*

*Wild Massachusetts
Black Sea Bass* 42/LB*

:: SIDES ::

- FRENCH FRIES 12
- BRAISED KALE GREEK YOGURT & HAZELNUTS..... 13
- MAC & CHEESE SEVEN CHEESE SAUCE 14
- ROASTED BUTTERNUT SQUASH..... 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 CALIFORNIA SPINY LOBSTERS ::

The Spiny Lobster (*Panulirus interruptus*) is found from Baja California up to Monterey Bay. Local fishermen catch them in traps and by hand, one at a time.

From a conservation standpoint, it's one of the most strictly regulated fisheries in North America, and arguably the very best seafood product in the world!

LIVE CALIFORNIA SPINY LOBSTER charcoal grilled with our homemade coleslaw **65/LB**

:: ENTRÉES ::

SEAFOOD

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| WILD ICELANDIC COD FISH & CHIPS | 36 |
| from the grindavík auction | |
| WILD MEXICAN SWORDFISH* | 42 |
| a la plancha, with spaghetti squash and tapenade | |
| FARMED NEW ZEALAND KING SALMON* | 44 |
| heirloom carrots, vadouvan curry butter | |
| WILD PACIFIC BIGEYE TUNA* | 46 |
| served raw with candied lemon, tomato concasse, fennel salad, and spicy oil | |
| WILD ALASKAN BLACK COD (SABLEFISH)* | 48 |
| soba noodles, green onions, spiced fish broth | |
| WILD ALASKAN HALIBUT | 54 |
| Brentwood corn, maque choux, sorrel salsa verde | |
| WILD ROSS SEA CHILEAN SEA BASS* (msc certified) | 55 |
| butternut squash gnocchi, sage brown butter | |
| SHRIMP SCAMPI | 39 |
| wild mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce | |
| WILD EASTERN SEA SCALLOPS | 47 |
| cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter | |
| CIOPPINO | 48 |
| dungeness crab, jumbo shrimp, and fresh fish in a shellfish broth | |

MEAT

We cook your hand-cut steak in a special broiler at over 1600° to sear the outside and keep the inside tender and juicy.

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| FILET MIGNON "DOUBLE R RANCH" 8 oz* | 58 |
| FILET MIGNON "DOUBLE R RANCH" 12 oz* | 69 |
| PRIME NEW YORK STRIP 14 oz* | 62 |
| PRIME SPLIT-BONE "COWBOY" RIBEYE 20 oz* | 78 |
| AMERICAN WAGYU RIBEYE "SNAKE RIVER FARMS" 12 oz* | 90 |
| JAPANESE SATSUMA WAGYU A5 NEW YORK STRIP STEAK 6 oz* | 99 |
| CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN with herbed couscous | 37 |