
:: APERITIFS ::

Best before your meal, enjoyed over ice with fresh citrus

LILLET BLANC	12.50
APEROL	13.50
NONINO L'APERITIVO	13.50

:: COCKTAILS ::

- 1600 -

MARITIME MULE

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

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

DARK & STORMY

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

OLD FASHIONED

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

BOULEVARD

vodka, fresh strawberry & lemon juice, with tarragon essence... served over ice

ESSEX STREET

Prairie organic gin, cucumber, dill, fresh lime, elderflower cordial with a pinch of sea salt served up

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	
ATLANTIC COD FISH TACOS.....	17
beer battered	
CRISP CALAMARI.....	18
harissa aioli and cilantro-mint sweet chili sauce	
JUMBO LUMP BLUE CRAB CAKE.....	21
celery root remoulade	
FARMED SALTSPRING MUSSELS GARBANZO.....	21
pancetta, harissa, parsley & lemon, with crispy french baguette	
PAN ROASTED HALIBUT CHEEKS.....	21
local artichoke, aged parmesan, and basil	
WILD CALIFORNIA BLUEFIN TUNA POKE.....	21
soy sauce, avocado, wasabi tobiko, sesame seeds	
FARMED CEDAR KEY 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.	
ROASTED HALIBUT TAIL.....	25
roasted tomatoes salsa, pickled mango, soft corn tortillas	

:: 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 atlantic salmon, avocado, hazelnuts, papaya, and white soy lime vinaigrette	
TROJAN ROLL*.....	21
wild bigeye 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	

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:: RAW BAR* ::

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

EASTERN	EACH	½ DOZEN	1 DOZEN
★BARCAT* (crassostrea virginica) chesapeake bay, va	3.25	18.50	36.00
RAPPAHANNOCK* (crassostrea virginica) rappahannock river, va	3.35	19.10	37.20
MALPEQUE* (crassostrea virginica) prince edward island, can	3.40	19.40	37.80
ONSET* (crassostrea virginica) buzzards bay, ma	3.45	19.70	38.40
DAMARISCOTTA* (crassostrea virginica) damariscotta river, me	3.50	20.00	39.00
★CHINCOTEAGUE* (crassostrea virginica) chincoteague bay, md	3.25	18.50	36.00
★RIPTIDE* (crassostrea virginica) east westport river, ma	3.55	20.30	39.60
SILVER FOX* (crassostrea virginica) peconic, ny	3.60	20.60	40.20
PACIFIC			
★SOL AZUL* (crassostrea gigas) san ignacio bay, mx	3.05	17.30	33.60
KING TIDE* (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
★COROMANDEL* (crassostrea gigas) coromandel bay, nz	3.45	19.70	38.40
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 LITTLENECK CLAMS*, chesapeake bay	2.75	15.50	30.00
FARMED PERUVIAN BAY SCALLOPS*, pistachio, citrus pesto	3.20	18.20	35.40
	EACH	½ POUND	1 POUND
WILD JUMBO MEXICAN SHRIMP, 17-18 per pound	3.15	25.00	48.00
FARMED SALT SPRING MEDITERRANEAN 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
COROMANDEL* (crassostrea gigas) coromandel bay, nz	1	3	5
RAPPAHANNOCK* (crassostrea virginica) rappahannock river, virginia	1	3	5
SOL AZUL* (crassostrea gigas) san ignacio bay, mexico	2	3	5
FARMED LITTLENECK CLAMS* chesapeake bay	2	4	6
FARMED PERUVIAN BAY SCALLOPS* pistachio, citrus pesto	4	6	8
FARMED SALTSPRING ISLAND MUSSELS*	6	10	20
WILD JUMBO BROWN SHRIMP mexico	6	12	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2	1/2	1
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

- TEMPURA FRIED HALIBUT CHEEK SALAD**..... 28
arugula, fuji apples, grain mustard aioli
- 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
- WILD BARENTS SEA RED KING CRAB LEGS** 68/POUND
steamed with our homemade coleslaw and drawn butter
- LIVE WILD BARENTS SEA RED KING CRAB**..... 76/POUND
steamed and served whole with choice of two sides (average size 7 to 10 pounds)

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

*Wild New Zealand
Pink Bream* 34/LB*

*Wild Brittany
Dover Sole 50/LB*

*Wild Massachusetts
Black Sea Bass* 41/LB*

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

:: SIDES ::

- FRENCH FRIES 10
- BRAISED KALE GREEK YOGURT & HAZELNUTS 11
- MEXICAN STREET CORN..... 11
- YUKON GOLD MASHED POTATOES..... 11
- ROASTED BUTTERNUT SQUASH..... 12
- 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**

:: LIVE WILD SPOT PRAWNS ::

The Spot Prawn is a true California treasure when enjoyed fresh from the live tank. The fishery itself is relatively young, beginning in the 1930s when fishermen began discovering these shrimp in their octopus traps off the coast of Monterey. And yes, although we do call them Spot Prawns, they are in fact a shrimp* - the largest found on the West Coast.

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

:: ENTRÉES ::

WILD ICELANDIC ATLANTIC COD FISH & CHIPS **32**
from the grindavik auction

SHRIMP SCAMPI **36**
wild mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

MARINATED HALIBUT COLLAR **37**
okinawan potatoes, pickled bean sprouts, yuzu aioli

WILD EASTERN SEA SCALLOPS* **39**
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter

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 PACIFIC BIGEYE 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 ALASKAN HALIBUT **48**
fire roasted yellow corn, fresno chili, cotija cheese

WILD ROSS SEA CHILEAN SEA BASS* (msc certified) **49**
butternut squash gnocchi, sage 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**

AMERICAN WAGYU "BLACK" RIBEYE SNAKE RIVER FARMS, IDAHO 12 oz* **90**

JAPANESE SATSUMA WAGYU A5 NEW YORK STRIP STEAK 6 oz* **99**

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN with herbed couscous **34**

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