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## :: APERITIFS ::

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Best before your meal, enjoyed over ice with fresh citrus

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

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## :: COCKTAILS ::

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- | 650 -

### MARITIME MULE

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

### 29TH FLOOR

Vodka, kiwi, elderflower, 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 'Tokki' 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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### CULTIVATED G&T

Prairie organic gin, lemon, and celery salt...  
charged with tonic and served long

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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 TOTTEN INLET 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	
ROASTED HALIBUT TAIL.....	30
roasted tomato salsa, pickled mango, soft corn tortillas	

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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	
SPOT PRAWN NIGIRI*.....	25
two live santa barbara spot prawns, crispy shrimp atama, and white soy nikiri	
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>PACIFIC</b>			
★KUMAMOTO* (crassostrea sikamea) Humboldt Bay, CA .....	3.85	22.10	43.20
BAHIA FALSA* (crassostrea sikamea) San Quintin Bay, MX .....	3.40	19.40	37.80
SOL AZUL* (crassostrea gigas) San Ignacio Bay, MX .....	3.50	20.00	39.00
FANNY BAY* (crassostrea gigas) Vancouver Island, BC .....	3.70	21.20	41.40
★NIGHT TIDE* (crassostrea gigas) Thorndyke Bay, WA .....	3.70	21.20	41.40
BLUE POOL* (crassostrea gigas) Hood Canal, WA .....	3.75	21.50	42.00
ELD INLET* (crassostrea gigas) Eld Inlet, WA .....	3.75	21.50	42.00
★PAI PAI* (crassostrea gigas) Ensenada, MX .....	3.90	22.40	43.80
<b>EASTERN</b>			
JAMES RIVER* (crassostrea virginica) Chesapeake Bay, VA .....	3.55	20.30	39.60
★BARCAT* (crassostrea virginica) Chesapeake Bay, VA .....	3.65	20.90	40.80
HOLLYWOOD* (crassostrea virginica) Hollywood, MD .....	3.65	20.90	40.80
MISTY POINT* (crassostrea virginica) Pope's Bay, VA .....	3.65	20.90	40.80
★OLDE SALT* (crassostrea virginica) Chincoteague, VA .....	3.70	21.20	41.40
STINGRAY* (crassostrea virginica) Ware Neck, VA .....	3.70	21.20	41.40
BEACH PLUM* (crassostrea virginica) Buzzards Bay, MA .....	3.90	22.40	43.80
★NAKED COWBOY* (crassostrea virginica) Long Island Sound, NY .....	4.20	24.20	47.40
OYSTER SAMPLER* includes all marked with ★ .....		22.10	43.20

**:: CHILLED SHELLFISH ::**

<i>First of Season!</i>	FULL ORDER
WILD LARGE FLORIDA STONE CRAB CLAWS (5 PER ORDER) with mustard sauce .....	95.00
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 .....	3.20	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 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
1 LB NORTH AMERICAN HARD SHELL LOBSTER .....		25.00	47.00
WILD DUNGENESS CRAB california .....		36.00	68.00

ICED SHELLFISH PLATTERS	THE GRAND	THE DELUXE	THE KING
	SERVES 1-2	SERVES 3-4	SERVES 5-7
KUMAMOTO* (crassostrea sikamea) humboldt bay, california	1	2	4
BARCAT* (crassostrea virginica) chesapeake bay, virginia	1	2	4
OLDE SALT* (crassostrea virginica) chincoteague, virginia	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 california		½	WHOLE
	60.00	115.00	215.00

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Lunch

**:: SALADS & SANDWICHES ::**

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

- 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 WILD SANTA BARBARA SPOT PRAWNS** ..... 62/POUND  
black olive tapenade, toasted quinoa and citrus salad
- LIVE AUSTRALIAN SPINY LOBSTER** ..... 64/POUND  
charcoal grilled with our homemade coleslaw
- 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*

**:: 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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## :: WILD ALASKAN HALIBUT ::

The Wild Alaskan Halibut Season has opened! Harvested commercially since 1888 and fished by Native Americans for over a millennium. Not only is this fish delicious, but it's also now monitored by one of the most well-managed fisheries in the world- ensuring we'll have Halibut for generations to come.

<b>PAN ROASTED HALIBUT CHEEKS</b> braised fennel, brown butter lemon sauce .....	23
<b>ROASTED HALIBUT TAIL</b> roasted tomato salsa, pickled mango, soft corn tortillas.....	30
<b>PAN SEARED HALIBUT</b> spring peas, fingerlings, with braised leeks and lemon velouté .....	44

## :: ENTRÉES ::

### SEAFOOD

<b>WILD ICELANDIC COD FISH &amp; CHIPS</b> .....	29
from the grindavík auction	
<b>FARMED NEW ZEALAND KING SALMON*</b> .....	36
heirloom carrots, vadouvan curry butter	
<b>WILD CALIFORNIA BIGEYE TUNA*</b> .....	37
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
<b>WILD MEXICAN SWORDFISH*</b> .....	37
a la plancha, with spaghetti squash and tapenade	
<b>WILD LOCAL BLACK COD (SABLEFISH)*</b> .....	38
soba noodles, green onions, spiced fish broth	
<b>WILD ROSS SEA CHILEAN SEA BASS*</b> (msc certified) .....	49
butternut squash gnocchi, sage brown butter	
<b>SHRIMP SCAMPI</b> .....	33
wild mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce	
<b>WILD EASTERN SEA SCALLOPS</b> .....	41
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
<b>CIOPPINO</b> .....	43
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.

<b>FILET MIGNON "DOUBLE R RANCH" 8 oz*</b> .....	51
<b>FILET MIGNON "DOUBLE R RANCH" 12 oz*</b> .....	62
<b>PRIME NEW YORK STRIP 14 oz*</b> .....	62
<b>PRIME SPLIT-BONE "COWBOY" RIBEYE 20 oz*</b> .....	78
<b>"AMERICAN WAGYU" RIBEYE STEAK SNAKE RIVER FARMS, IDAHO 16 oz*</b> .....	90
<b>"AMERICAN WAGYU" NEW YORK STRIP STEAK SNAKE RIVER FARMS, IDAHO 12 oz*</b> .....	94
<b>JAPANESE SATSUMA WAGYU A5 NEW YORK STRIP STEAK 6 oz*</b> .....	99
<b>CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN</b> with herbed couscous .....	32