
:: 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

CASTAWAY

2 year light rum, fresh lime, pineapple & Chateau aloe, swizzled with crushed ice... Diplomatico 8 year rum float

MARGARITA VERDE

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

BRISTOL STREET

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

MEZCALERO

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

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	
ATLANTIC 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 PACIFIC BIGEYE TUNA POKE.....	21
avocado, sweet soy, 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.	

:: 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	
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	
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
★CHINCOTEAGUE (crassostrea virginica) chincoteague bay, md	3.25	18.50	36.00
★RAPPAHANNOCK (crassostrea virginica) rappahannock river, va	3.35	19.10	37.20
STINGRAY (crassostrea virginica) ware neck, va	3.35	19.10	37.20
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
SPINDRIFT (crassostrea virginica) westport river, ma	3.55	20.30	39.60
JOHNS RIVER (crassostrea virginica) john's river, me	3.65	20.90	40.80
PACIFIC			
★SOL AZUL (crassostrea gigas) san ignacio bay, mx	3.05	17.30	33.60
PACIFIC KISS (crassostrea gigas) powell river, bc	3.20	18.20	35.40
★PARADISE (crassostrea gigas) baynes sound, british columbia	3.20	18.20	35.40
SHAKESPEARE CREEK (crassostrea gigas) okeover inlet, bc	3.20	18.20	35.40
CARLSBAD BLONDE (crassostrea gigas) carlsbad, ca	3.25	18.50	36.00
KAIPARA (crassostrea gigas) kaipara harbor, nz	3.35	19.10	37.20
★SHIGOKU (crassostrea gigas) willapa bay, wa	3.45	19.70	38.40
Oyster Sampler includes all marked with ★		20.30	39.60

:: CHILLED SHELLFISH ::

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

ICED SHELLFISH PLATTERS	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
CHINCOTEAGUE (crassostrea virginica) chincoteague bay, maryland	1	3	5
SOL AZUL (crassostrea gigas) san ignacio bay, mexico	1	3	5
RAPPAHANNOCK (crassostrea virginica) rappahannock river, virginia	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	8
FARMED SALTSRING ISLAND MUSSELS	6	10	20
WILD JUMBO BROWN SHRIMP mexico	6	10	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

- ROASTED CHICKEN & BABY KALE SALAD**..... 24
granny smith, cabot white cheddar, bacon, hazelnuts, egg, cranberry & honey mustard 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
- 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 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
- BRAISED KALE GREEK YOGURT & HAZELNUTS** 11
- YUKON GOLD MASHED POTATOES**..... 11
- MEXICAN STREET CORN**..... 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 COLUMBIA RIVER 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 grindavík 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 PACIFIC BIGEYE TUNA 41
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil

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

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