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**:: COCKTAILS ::**

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**ANTON BLVD 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 'Toki' 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

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**:: BARTENDER'S SPECIAL ::**

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**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

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**:: APPETIZERS ::**

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***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

**LOBSTER BISQUE..... 19**  
California spiny lobster, brioche croutons, tarragon

**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

**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 PACIFIC BIGEYE TUNA POKE..... 24**  
soy sauce, avocado, wasabi tobiko, sesame seeds

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

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**:: 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

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

**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

**BLUEFIN TORO TARTARE\*..... 26**  
green tea nori, warm sushi rice, quail egg, sweet soy sauce

**SPICY LOBSTER ROLL..... 33**  
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

	EACH	½ DOZEN	1 DOZEN
<b>EASTERN</b>			
★JAMES RIVER* (crassostrea virginica) Chesapeake Bay, VA .....	3.70	21.20	41.40
BARCAT* (crassostrea virginica) Chesapeake 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
★STINGRAY* (crassostrea virginica) Ware Neck, VA .....	3.90	22.40	43.80
ONSET* (crassostrea virginica) Buzzards Bay, 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
<b>PACIFIC</b>			
★KUMAMOTO* (crassostrea sikamea) Humboldt Bay, CA .....	4.05	23.30	45.60
BAHIA FALSA* (crassostrea gigas) San Quintin Bay, MX .....	3.60	20.60	40.20
★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
HAMA HAMA* (crassostrea gigas) Hama Hama River, WA .....	3.95	22.70	44.40
★SUMMERSTONE* (crassostrea gigas) Skunk Island, WA .....	3.95	22.70	44.40
PAI PAI* (crassostrea gigas) Ensenada, MX .....	4.25	24.50	48.00
HENDERSON BAY* (crassostrea gigas) Henderson Bay, WA .....	3.85	22.10	43.20
OYSTER SAMPLER* includes all marked with ★ .....		23.30	45.60

**:: CHILLED SHELLFISH ::**

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
FARMED PERUVIAN BAY SCALLOPS* pistachio, citrus pesto .....	3.50	20.00	39.00
WILD LITTLENECK CLAMS* long island, new york .....	3.30	18.80	36.60
	EACH	½ POUND	1 POUND
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
WILD JUMBO MEXICAN SHRIMP 16-20 per pound .....	3.40	29.50	54.00
		HALF	WHOLE
NORTH AMERICAN HARD SHELL LOBSTER .....		25.00	47.00
WILD DUNGENESS CRAB california .....		36.00	68.00

<b>ICED SHELLFISH PLATTERS</b>	<b>THE GRAND SERVES 1-2</b>	<b>THE DELUXE SERVES 3-4</b>	<b>THE KING SERVES 5-7</b>
KUMAMOTO* (crassostrea sikamea) humboldt bay, california	1	2	4
SUMMERSTONE* (crassostrea gigas) skunk island, washington	1	2	4
MONARCA* (crassostrea gigas) laguna guerrero negro, mx	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 WHALE'S COVE MEDIT. MUSSELS *	6	10	20
1 LB NORTH AMERICAN HARD SHELL LOBSTER	½	½	WHOLE
WILD DUNGENESS CRAB california		½	WHOLE
	<b>58.00</b>	<b>105.00</b>	<b>195.00</b>

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Lunch

**:: SALADS & SANDWICHES ::**

<b>MIXED ORGANIC GREENS</b> ..... 14 golden balsamic vinaigrette	<b>ROASTED CHICKEN &amp; BABY KALE SALAD</b> ..... 26 granny smith, cabot white cheddar, bacon, hazelnuts, honey mustard
<b>CAESAR SALAD</b> ..... 14 romaine hearts, 18 month reggiano, white anchovies	<b>WILD JUMBO SHRIMP LOUIE SALAD</b> ..... 30 chilled wild shrimp, deviled eggs, slow-cooked bacon, classic garnishes
<b>ROASTED BEETS</b> ..... 16 tandoori spiced yogurt and wild arugula	<b>BACON CHEDDAR CHEESEBURGER*</b> ..... 24 with caramelized chipotle mayonnaise and french fries
<b>WEDGE SALAD</b> ..... 16 bacon and blue goat cheese	<b>NEW ENGLAND LOBSTER ROLL</b> ..... 37 traditional or "connecticut" style with french fries

**:: CRUSTACEANS ::**

<b>LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER</b> ..... 37/POUND steamed with our homemade coleslaw and melted butter
<b>LIVE LOCAL SPINY LOBSTER</b> ..... 65/POUND charcoal grilled with our homemade coleslaw
<b>LIVE WILD BARENTS SEA RED KING CRAB</b> ..... 91/POUND steamed and served whole with choice of two sides (average size 7 to 10 pounds)
<b>WILD ALASKAN JUMBO RED KING CRAB LEGS</b> ..... 150/1.50 POUND steamed, with homemade coleslaw and melted butter

**:: WHOLE FISH ::**

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+5)

Wild New Zealand  
Pink Bream\* 36/LB

Farmed Greek  
Black Bream\* 39/LB

Wild Brittany  
Dover Sole 54/LB

Wild Massachusetts  
Black Sea Bass\* 42/LB

**:: SIDES ::**

<b>FRENCH FRIES</b> ..... 11
<b>YUKON GOLD MASHED POTATOES</b> ..... 12
<b>MAC &amp; CHEESE SEVEN CHEESE SAUCE</b> ..... 13
<b>GRILLED BROCCOLINI WITH CHINESE SAUSAGE</b> ..... 14
<b>MAPLE ROASTED CARROTS FETA MOUSSE, MARCONA ALMONDS</b> ... 14
<b>ROASTED BRUSSELS SPROUTS WITH BACON &amp; CHESTNUTS</b> ... 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**

<b>WILD ICELANDIC COD FISH &amp; CHIPS</b> .....	<b>29</b>
from the grindavík auction	
<b>WILD PACIFIC BIGEYE TUNA*</b> .....	<b>36</b>
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil	
<b>FARMED NEW ZEALAND KING SALMON*</b> .....	<b>36</b>
farro risotto with lovage and black garlic	
<b>WILD MEXICAN SWORDFISH*</b> .....	<b>37</b>
a la plancha, with spaghetti squash and tapenade	
<b>WILD ALASKAN BLACK COD (SABLEFISH)*</b> .....	<b>38</b>
soba noodles, green onions, spiced fish broth	
<b>WILD ROSS SEA CHILEAN SEA BASS*</b> (msc certified) .....	<b>48</b>
butternut squash gnocchi, sage brown butter	
<b>SHRIMP SCAMPI</b> .....	<b>33</b>
wild mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce	
<b>CIOPPINO</b> .....	<b>43</b>
dungeness crab, jumbo shrimp, and fresh fish in a shellfish broth	

**MEAT**

all of our steaks are charcoal grilled

<b>FILET MIGNON "DOUBLE R RANCH" 8 oz*</b> .....	<b>51</b>
<b>FILET MIGNON "DOUBLE R RANCH" 12 oz*</b> .....	<b>62</b>
<b>PRIME NEW YORK STRIP 14 oz*</b> .....	<b>62</b>
<b>PRIME SPLIT-BONE "COWBOY" RIBEYE 20 oz*</b> .....	<b>76</b>
<b>CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN</b> with herbed couscous .....	<b>32</b>

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