
:: 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

BRISTOL STREET

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

MARGARITA VERDE

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

OLD FASHIONED

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

DARK & STORMY

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

GIN GIN MULE

Prairie organic gin, fresh lime, mint, & Regatta ginger beer... served long with crushed ice

MEZCALERO

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

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	
WILD LOCAL BLUEFIN TUNA POKE	19
soy sauce, avocado, wasabi tobiko, sesame seeds	
FARMED SALTSRING MUSSELS GARBANZO	21
pancetta, harissa, parsley & lemon, with crispy french baguette	
JUMBO LUMP BLUE CRAB CAKE	21
celery root remoulade	
FARMED SAVORY 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	
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 bluefin 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
★CHINCOTEAGUE (crassostrea virginica) chincoteague bay, md	3.25	18.50	36.00
OLDE SALT (crassostrea virginica) chincoteague, va	3.35	19.10	37.20
★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
PLEASANT BAY (crassostrea virginica) little pleasant bay, ma	3.45	19.70	38.40
TABER POINT (crassostrea virginica) east westport river, ma	3.55	20.30	39.60
★SILVER FOX (crassostrea virginica) peconic, ny	3.60	20.60	40.20
NAKED COWBOY (crassostrea virginica) long island sound, ny	3.80	21.80	42.60
PACIFIC			
★KUMAMOTO (crassostrea sikamea) oakland bay, wa	3.80	21.80	42.60
PACIFIC KISS (crassostrea gigas) powell river, bc	3.20	18.20	35.40
★CARLSBAD BLONDE (crassostrea gigas) carlsbad, ca	3.25	18.50	36.00
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
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
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
KAIPARA (crassostrea gigas) kaipara harbor, new zealand	1	3	5
PLEASANT BAY (crassostrea virginica) little pleasant bay, ma	1	3	5
ORONGO BAY (crassostrea gigas) orongo bay, new zealand	2	3	5
FARMED LITTLENECK CLAMS chesapeake bay	2	4	8
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	10
FARMED SALTSRING 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
	52.00	96.00	175.00

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Lunch

:: SALADS & SANDWICHES ::

- MIXED ORGANIC GREENS**..... 12
golden balsamic vinaigrette
- CAESAR SALAD** 12
romaine hearts, 18 month reggiano, white anchovies
- ROASTED BEETS** 14
tandoori spiced yogurt and wild arugula
- WEDGE SALAD**..... 14
bacon and blue goat cheese
- HEIRLOOM TOMATO SALAD**..... 15
avocado, watercress, poppy seed dressing

- ROASTED CHICKEN & BABY KALE SALAD**..... 22
granny smith, cabot white cheddar, bacon, hazelnuts, egg, cranberry & honey mustard dressing
- WILD JUMBO SHRIMP LOUIE SALAD**..... 25
chilled wild shrimp, deviled eggs, classic garnishes
- BACON CHEDDAR CHEESEBURGER**..... 20
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
- LIVE WILD SANTA BARBARA SPOT PRAWNS** 54/POUND
black olive tapenade, toasted quinoa and citrus salad
- WILD BARENTS SEA RED KING CRAB LEGS** 68/POUND
steamed with our homemade coleslaw and drawn butter

:: 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 NEET'S BAY KING KING SALMON spring farro risotto with lovage and black garlic 41

:: 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	31
PAN SEARED HALIBUT fire roasted yellow corn, fresno chili, cotija cheese	37

:: ENTRÉES ::

WILD ICELANDIC ATLANTIC COD FISH & CHIPS	26
from the grindavík auction	
WILD MEXICAN WHITE SEA BASS	29
rustic ratatouille, garlic emulsion and basil oil	
WILD HAWAIIAN SWORDFISH	31
a la plancha, with spaghetti squash and tapenade	
WILD LOCAL BLUEFIN TUNA	31
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil	
WILD ALASKAN BLACK COD (SABLEFISH)	33
soba noodles, green onions, spiced fish broth	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	41
butternut squash gnocchi, sage brown butter	
SHRIMP SCAMPI	28
wild mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce	
WILD EASTERN SEA SCALLOPS	31
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter	
CIOPPINO	36
rock crab, jumbo shrimp, and fresh fish in a shellfish broth	
WILD MARYLAND SOFTSHELL CRAB (2)	37
watermelon and cucumber salad and a brown butter soy ginger sauce	

MEAT

all of our steaks are charcoal grilled

FILET MIGNON "DOUBLE R RANCH" 8 OZ	44
FILET MIGNON "DOUBLE R RANCH" 12 OZ	57
PRIME NEW YORK STRIP STEAK 14 OZ	51
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ	60
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN with herbed couscous	27