

---

## **:: APERITIFS ::**

Best before your meal, enjoyed over ice with fresh citrus	
<b>RAMAZZOTTI APERITIVO ROSA</b>	<b>13.00</b>
LILLET BLANC	13.50
APEROL	14.00
NONINO L'APERITIVO	14.00

---

## **:: COCKTAILS ::**

**-16.00-**

### **MARITIME MULE**

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

### **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 & Chareau aloe with crushed ice

### **MARGARITA VERDE**

Silver tequila, agave, lime, cucumber, basil & jalapeño with a chile salt rim

### **MEZCALERO**

Silver tequila, Del Maguey 'Vida' Mezcal, lime, passion fruit, & pineapple...served up

### **A NIGHT IN OSAKA**

Suntory 'Toki' 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

---

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

### **SPRING FORWARD**

Straight bourbon, lemongrass & peach bitters... over block ice with an absinthe rinse

---

## **:: APPETIZERS ::**

<b>CLAM CHOWDER</b>	15
applewood smoked bacon	
<b>ATLANTIC COD FISH TACOS</b>	19
Beer battered, cabbage slaw, roasted salsa, crema	
<b>CRISP CALAMARI</b>	21
harissa aioli and cilantro-mint sweet chili sauce	
<b>FARMED TOTTEN INLET MUSSELS GARBANZO</b>	23
pancetta, harissa, parsley & lemon, with crispy french baguette	
<b>WILD LOCAL BIGEYE TUNA POKE</b>	24
soy sauce, avocado, wasabi tobiko, sesame seeds	
<b>JUMBO LUMP CRAB CAKE</b>	24
celery root remoulade	
<b>OYSTERS ROCKEFELLER</b>	24
glazed with fennel, baby spinach, and parmesan	
<b>FARMED MANILA CLAMS WITH CHORIZO</b>	24
steamed in saffron broth with crispy french baguette	
<b>WILD SPANISH OCTOPUS</b>	25
charcoal grilled with fingerling potato, niçoise olives, roasted tomato, lemon and olive oil	

---

## **:: SUSHI ::**

<b>HONEYMOON OYSTER</b>	14
freshly shucked oyster with uni roe, tobiko, ikura and quail egg	
<b>SMOKED HAMACHI NACHOS</b>	20
farmed japanese yellowtail, yucca chips, asian pear, toasted marcona almonds	
<b>BLUEFIN TORO TARTARE</b>	26
green tea nori, warm sushi rice, quail egg, sweet soy sauce	
<b>ROLLS</b>	
<b>GARDEN ROLL</b>	18
avocado, cucumber, garnet yam, heirloom tomato, shiso, wasabi vinaigrette	
<b>SPICY LOBSTER ROLL</b>	33
avocado, sesame soy paper, spicy mayo, lobster eel sauce	
<b>KING SALMON ROLL</b>	22
farmed new zealand king salmon, avocado, hazelnuts, papaya, and white soy lime vinaigrette	
<b>TROJAN ROLL</b>	23
wild bigeye tuna, yuzu tobiko, avocado, wasabi vinaigrette, traditional ponzu sauce	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Tuesday, March 12<sup>th</sup>

## :: 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 .....	3.55	20.30	39.60
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
RAPPAHANNOCK (crassostrea virginica) Rappahannock River, VA .....	3.70	21.20	41.40
STINGRAY (crassostrea virginica) Ware Neck, VA.....	3.70	21.20	41.40
★NAKED COWBOY (crassostrea virginica) Long Island Sound, NY .....	4.20	24.20	47.40

### PACIFIC

	EACH	½ DOZEN	1 DOZEN
★KUMAMOTO (crassostrea sikamea) Humboldt Bay, CA.....	3.85	22.10	43.20
★SOL AZUL (crassostrea gigas) San Ignacio Bay, MX .....	3.50	20.00	39.00
★HENDERSON BAY (crassostrea gigas) Henderson Bay, WA.....	3.65	20.90	40.80
BAYWATER SWEET (crassostrea gigas) Thorndyke Bay, WA.....	3.70	21.20	41.40
MALASPINA (crassostrea gigas) Malaspina Strait, BC.....	3.70	21.20	41.40
NIGHT TIDE (crassostrea gigas) Thorndyke Bay, WA .....	3.70	21.20	41.40
OYSTER SAMPLER includes all marked with ★.....	22.10		43.20

## :: CHILLED SHELLFISH ::

### *First of Season!*

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
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto .....	3.50	20.00	39.00
WILD LITTLENECK CLAMS long island, new york .....	3.20	18.20	35.40
	EACH	½ POUND	1 POUND
WILD JUMBO MEXICAN SHRIMP 16-20 per pound .....	3.40	29.50	54.00
FARMED TOTTEN INLET 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
		HALF	WHOLE
1 LB AUSTRALIAN SPINY LOBSTER.....		25.00	47.00
WILD Dungeness CRAB California.....		36.00	68.00
LARGE CHANNEL ISLANDS RED SEA URCHIN .....		19.00	

## ICED SHELLFISH PLATTERS

	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
KUMAMOTO (crassostrea sikamea) san ignacio bay, baja mexico	1	3	4
SOL AZUL (crassostrea gigas) san ignacio bay, mexico	1	2	4
HENDERSON BAY (crassostrea gigas) henderson bay, washington	2	2	4
WILD LITTLENECK CLAMS assateague channel, virginia	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	6
FARMED TOTTEN INLET MEDITERRANEAN MUSSELS	6	10	20
WILD JUMBO WHITE SHRIMP mexico	4	8	16
AUSTRALIAN SPINY LOBSTER 1-lb.	½	½	WHOLE
WILD Dungeness CRAB California		½	WHOLE
LARGE CHANNEL ISLANDS RED SEA URCHIN			WHOLE
	58.00	105.00	195.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Dinner

---

:: SALADS & SANDWICHES ::

---

<b>MIXED ORGANIC GREENS</b> .....	14	<b>WILD JUMBO SHRIMP LOUIE SALAD</b> .....	33
golden balsamic vinaigrette			
<b>CAESAR SALAD</b> .....	14	<b>BACON CHEDDAR CHEESEBURGER</b> .....	24
romaine hearts, 18 month reggiano, white anchovies			
<b>WEDGE SALAD</b> .....	16	<b>NEW ENGLAND LOBSTER ROLL</b> .....	37
bacon and blue goat cheese			
<b>ROASTED BEETS</b> .....	16	traditional or "connecticut" style with french fries	
tandoori spiced yogurt and wild arugula			

---

:: CRUSTACEANS ::

---

<b>LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER</b> .....	37/POUND
steamed with our homemade coleslaw and melted butter	

<b>LIVE WILD CALIFORNIA DUNGENESS CRAB</b> .....	37/POUND
served with our homemade coleslaw and melted butter	

<b>WILD BARENTS SEA RED KING CRAB LEGS</b> .....	90/POUND
steamed with our 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 Massachusetts  
Black Sea Bass\*      42/LB

Wild Brittany  
Dover Sole      54/LB

---

:: SIDES ::

---

<b>CREAMY COLESLAW</b> .....	10
<b>FRENCH FRIES</b> .....	11
<b>YUKON GOLD MASHED POTATOES</b> .....	12
<b>MAC &amp; CHEESE SEVEN CHEESE SAUCE</b> .....	13
<b>GRILLED BROCCOLINI CHINESE SAUSAGE</b> .....	14
<b>ROASTED BRUSSELS SPROUTS WITH BACON &amp; CHESTNUTS</b> ...	14
<b>MAPLE ROASTED CARROTS FETA MOUSSE, MARCONA ALMONDS</b> ...	14



## :: FIRST OF SEASON: WILD AUSTRALIAN SPINY LOBSTER ::

The Spiny Lobster (*Panulirus cygnus*), also known as the western rock lobster, is found primarily on the West Coast of Australia, from the North West Cape down to Hamelin Bay, at depths of up to 90 meters. It's one of the best managed fisheries on the continent, and arguably the most delicious seafood product in the world.

**LIVE AUSTRALIAN SPINY LOBSTER** charcoal grilled with our homemade coleslaw ..... **63/POUND**

## :: ENTRÉES ::

### SEAFOOD

**WILD ICELANDIC COD FISH & CHIPS** ..... **35**  
from the gloucester auction

**WILD MEXICAN SWORDFISH** ..... **42**  
a la plancha, with spaghetti squash and tapenade

**WILD LOCAL BIGEYE TUNA** ..... **44**  
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil

**FARMED NEW ZEALAND KING SALMON** ..... **44**  
heirloom carrots, vadouvan curry butter

**WILD ALASKAN BLACK COD (SABLEFISH)** ..... **46**  
soba noodles, green onions, spiced fish broth

**WILD ROSS SEA CHILEAN SEA BASS** (msc certified) ..... **53**  
cauliflower purée, candied lemon, hazelnuts, brown butter

**SHRIMP SCAMPI** ..... **39**  
wild mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

**WILD EASTERN SEA SCALLOPS** ..... **47**  
grilled red treviso, seasonal vegetables, genovese sauce

**CIOPPINO** ..... **43**  
dungeness 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.** ..... **56**

**FILET MIGNON "DOUBLE R RANCH" 12 oz.** ..... **69**

**PRIME NEW YORK STRIP 14 oz.** ..... **62**

**PRIME SPLIT-BONE "COWBOY" RIBEYE 20 oz.** ..... **76**

**CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN** with herbed couscous ..... **37**