
:: APERITIFS ::

Best before your meal, enjoyed over ice with fresh citrus

RAMAZZOTTI ROSATO	2.50
APEROL	3.00
NONINO L'APERITIVO	3.00

:: 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

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

MEZCALERO

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

DARK & STORMY

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

6TH & J

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

GIN GIN MULE

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

OLD FASHIONED

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

JUMBO LUMP BLUE CRAB CAKE..... 21
celery root remoulade

FARMED PEI MUSSELS GARBANZO..... 21
pancetta, harissa, parsley & lemon, with crispy french baguette

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

Rolls

GARDEN ROLL..... 17
avocado, cucumber, garnet yam, yamagobo, heirloom tomato, shiso, wasabi vinaigrette

KING SALMON ROLL..... 20
farmed nz king 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

	EACH	½ DOZEN	1 DOZEN
EASTERN			
JAMES RIVER (crassostrea virginica) chesapeake bay, va	3.20	18.20	35.40
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
SILVER FOX (crassostrea virginica) peconic, ny	3.60	20.60	40.20
★GLIDDEN POINT (crassostrea virginica) damariscotta river, me	3.65	20.90	40.80
★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
SOL AZUL (crassostrea gigas) san ignacio bay, mx	3.05	17.30	33.60
CARLSBAD BLONDE (crassostrea gigas) carlsbad, ca	3.25	18.50	36.00
★KING TIDE (crassostrea gigas) carlsbad, ca	3.25	18.50	36.00
★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 PRINCE EDWARD ISLAND BLUE MUSSELS, 30-32 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
COROMANDEL (crassostrea gigas) coromandel bay, nz	1	3	5
NAKED COWBOY (crassostrea virginica) long island sound, new york	1	3	5
ORONGO BAY (crassostrea gigas) orongo bay, new zealand	2	3	5
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	8
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS	6	12	20
WILD JUMBO WHITE SHRIMP mexico	6	12	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	½ LOBSTER	½ LOBSTER	WHOLE LOBSTER
WILD ALASKAN 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	HEIRLOOM TOMATO SALAD 16 avocado, watercress, poppy seed dressing
CAESAR SALAD 13 romaine hearts, 18 month reggiano, white anchovies	WILD JUMBO SHRIMP LOUIE SALAD 28 chilled wild shrimp, deviled eggs, classic garnishes
WEDGE SALAD 15 bacon and blue goat cheese	BACON CHEDDAR CHEESEBURGER 21 with caramelized chipotle mayonnaise and french fries
ROASTED BEETS 15 tandoori spiced yogurt and wild arugula	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 ALASKAN RED KING CRAB LEGS 68/POUND steamed with our homemade coleslaw and drawn butter
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:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

*Farmed Baja 'Kampachito'
(King Kampachi)* 34/LB* *Wild New Zealand
Pink Bream* 34/LB*

*Wild Brittany
Dover Sole 50/LB*

:: SIDES ::

CREAMY COLESLAW 9
FRENCH FRIES 10
MEXICAN STREET CORN 11
YUKON GOLD MASHED POTATOES 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 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
TEMPURA FRIED HALIBUT CHEEK SALAD arugula, fuji apples, grain mustard aioli 28
PAN SEARED HALIBUT fire roasted yellow corn, fresno chili, cotija cheese 48

:: ENTRÉES ::

WILD ICELANDIC ATLANTIC COD FISH & CHIPS 32
 from the gloucester 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 LOCAL BLUEFIN TUNA
 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
 cauliflower purée, lemon chutney, hazelnuts, 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 SPLIT-BONE "COWBOY" RIBEYE 20 OZ 66

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN with herbed couscous 34

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