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**:: APERITIFS ::**

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Best before your meal, enjoyed over ice with fresh citrus

RAMAZZOTTI ROSATO .....	2.50
APEROL .....	3.00
NONINO L'APERITIVO .....	3.00

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**:: COCKTAILS ::**

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**- 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

**OLD FASHIONED**

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

**MARGARITA VERDE**

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

**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

**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

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

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**APEROL SPRITZ**

Aperol charged with Prosecco and a splash of soda... served long with orange essence.

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**:: APPETIZERS ::**

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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.

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**:: SUSHI ::**

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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
<b>EASTERN</b>			
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
<b>PACIFIC</b>			
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
WILD JUMBO MEXICAN SHRIMP, 17-18 per pound .....	3.15	25.00	48.00
FARMED PRINCE EDWARD ISLAND BLUE MUSSELS, 30-32 per pound .....		12.00	19.00
		HALF	WHOLE
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER .....		20.00	38.00

<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>
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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Lunch

**:: SALADS & SANDWICHES ::**

<b>MIXED ORGANIC GREENS</b> ..... 12 golden balsamic vinaigrette	<b>HEIRLOOM TOMATO SALAD</b> ..... 15 avocado, watercress, poppy seed dressing
<b>CAESAR SALAD</b> ..... 12 romaine hearts, 18 month reggiano, white anchovies	<b>WILD JUMBO SHRIMP LOUIE SALAD</b> ..... 25 chilled wild shrimp, deviled eggs, classic garnishes
<b>WEDGE SALAD</b> ..... 14 bacon and blue goat cheese	<b>BACON CHEDDAR CHEESEBURGER</b> ..... 20 with caramelized chipotle mayonnaise and french fries
<b>ROASTED BEETS</b> ..... 14 tandoori spiced yogurt and wild arugula	<b>NEW ENGLAND LOBSTER ROLL</b> ..... 31 traditional or "connecticut" style with french fries

**:: CRUSTACEANS ::**

<b>LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER</b> ..... 32/POUND steamed with our homemade coleslaw and drawn butter	<b>WILD ALASKAN RED KING CRAB LEGS</b> ..... 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 ..... 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  
**TEMPURA FRIED HALIBUT CHEEK SALAD** arugula, fuji apples, grain mustard aioli ..... 28  
**PAN SEARED HALIBUT** fire roasted yellow corn, fresno chili, cotija cheese ..... 37

## :: ENTRÉES ::

**WILD ICELANDIC ATLANTIC COD FISH & CHIPS** ..... 26  
 from the gloucester 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  
 cauliflower purée, lemon chutney, hazelnuts, 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

## 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 SPLIT-BONE "COWBOY" RIBEYE 20 OZ** ..... 60

**CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN** with herbed couscous ..... 27