

:: RAW BAR ::

	EACH	½ DOZEN	ONE DOZEN
EASTERN			
BARCAT (crassostrea virginica), chesapeake bay, virginia	2.95	16.60	32.40
RAPPAHANNOCK (crassostrea virginica), rappahannock river, virginia	3.05	17.30	33.60
OLDE SALT (crassostrea virginica), chincoteague, virginia	3.05	17.30	33.60
BLACK DUCK SALTS (crassostrea virginica), hogg island, virginia	3.20	18.20	35.40
★BLUE POINT (crassostrea virginica), milford, connecticut	3.25	18.50	36.00
★NAKED COWBOY (crassostrea virginica), long island sound, new york	3.30	18.80	36.60
WELLFLEET (crassostrea virginica), cape cod, massachusetts	3.40	19.40	37.80
★MOON SHOAL (crassostrea virginica), barnstable, massachusetts	3.40	19.40	37.80
SPECIALTY OYSTERS			
★KUMAMOTO (crassostrea sikamea), humboldt bay, california	3.25	18.50	36.00
SAND POINT (crassostrea virginica), lavaca, tx	2.65	14.90	28.80
★MALASPINA british columbia, canada	2.85	16.10	31.20
★FANNY BAY vancouver island, british columbia	2.95	16.70	32.40
Oyster Sampler includes any marked with ★		16.80	31.60
served with fresh horseradish, cocktail and mignonette sauce			

:: CHILLED SHELLFISH ::

	EACH	FULL ORDER	
LARGE WILD FLORIDA STONE CRAB CLAWS, mustard sauce (3-4 per order)		64.00	
JUMBO WILD FLORIDA STONE CRAB CLAWS, mustard sauce (2-3 per order)	25.00	72.00	
	EACH	½ DOZEN	ONE DOZEN
WILD LITTLENECK CLAMS, long island, new york	2.40	13.40	25.80
FARMED PERUVIAN BAY SCALLOPS, citrus pesto	2.90	16.25	31.50
	EACH	½ POUND	ONE POUND
WILD JUMBO MEXICAN BROWN SHRIMP, 17-18 per pound	2.90	20.50	38.00
FARMED WHALE'S COVE MEDITERRANEAN MUSSELS, 22-24 per pound		10.00	17.00
WILD ALASKAN RED KING CRAB NUGGETS, 24-28 per pound		22.00	42.00
	HALF	WHOLE	
1 ¼ LB NORTH AMERICAN HARD SHELL LOBSTER	18.00	34.00	
LARGE CHANNEL ISLANDS RED SEA URCHIN		15.25	

ICED SHELLFISH PLATTERS	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
BLUE POOL hood canal, washington	1	3	5
NAKED COWBOY (crassostrea virginica) long island sound, new york	1	3	5
WELLFLEET (crassostrea virginica) cape cod, massachusetts	2	3	5
FARMED PERUVIAN BAY SCALLOPS citrus pesto	2	4	8
WILD LITTLENECK CLAMS long island, new york	2	4	6
WILD JUMBO BROWN SHRIMP mexico	6	12	20
WILD ALASKAN RED KING CRAB NUGGETS		¼ LB	½ LB
1 ¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2 LOBSTER	1/2 LOBSTER	WHOLE LOBSTER
LARGE CHANNEL ISLANDS RED SEA URCHIN			WHOLE URCHIN
	45.00	85.00	160.00

:: APPETIZERS ::

MISO SOUP	7
tofu and green onions	
CLAM CHOWDER	12
new england style	
FRESH RICOTTA WITH SEA SALT	10
cow's milk ricotta, toasted country bread	
UNI TOAST	12
toasted brioche	
ATLANTIC COD FISH TACOS	13
beer battered	
FRITTO MISTO	16
mixed fried seafood with smokey marinara and tzatziki	
FARMED WHALE'S COVE MUSSELS GARBANZO	16
pancetta, harissa, parsley & lemon, with crispy french baguette	

STEAMED WILD MASSACHUSETTS RAZOR CLAMS .	17
white wine, garlic, olive oil, herb crumb	
FARMED MANILA CLAMS WITH CHORIZO	17
steamed in saffron broth with crispy french baquette	
JUMBO LUMP BLUE CRAB CAKE.....	16
celery root remoulade	
SEAFOOD FRITTERS.....	16
crab, shrimp and atlantic cod, with romesco sauce and pickled peppers	
WILD TAHITIAN BIGEYE TUNA POKE	18
soy sauce, avocado, wasabi tobiko, sesame seeds	
WILD SPANISH OCTOPUS	19
charcoal grilled with tomato, feta and niçoise olives	

RAW CRUDOS

WILD EASTERN SEA SCALLOPS	14
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins	
FARMED FAROE ISLANDS ATLANTIC SALMON	14
fig jam, sour cream	

WILD TAHITIAN BIGEYE TUNA	15
red beet jam, horseradish cream, mizuna, red beet chips, olive oil	
CRUDO SAMPLER.....	19
wild tahitian bigeye tuna, wild eastern sea scallops, farmed faroe islands atlantic salmon	

:: SALADS & SANDWICHES ::

BITTER GREENS CAESAR	10
salt cured anchovies and garlic vinaigrette	
MIXED ORGANIC GREENS	11
golden balsamic vinaigrette	
WEDGE SALAD.....	12
bacon and blue goat cheese	
ROASTED BEETS	14
tandoori spiced yogurt and wild arugula	
HEIRLOOM TOMATO SALAD	15
avocado, watercress and blue poppy seed dressing	
WILD TAHITIAN ALBACORE NIÇOISE SALAD	26
anchovy and haricot vert	

WILD JUMBO SHRIMP LOUIE SALAD.....	28
chilled wild shrimp, devilled eggs, classic garnishes	
AMERICAN STYLE WAGYU CHEESEBURGER	19
with bacon, caramelized chipotle mayonnaise and french fries	
BIGEYE TUNA BURGER.....	20
with spiced mayonnaise and crispy onion rings	
WILD JUMBO SHRIMP BÁNH MÌ.....	23
pickled red onions, daikon sprouts and cucumber salad	
NEW ENGLAND LOBSTER ROLL	28
traditional or "connecticut" style with french fries	

:: ENTREES ::**SEAFOOD**

WILD GEORGE'S BANK ATLANTIC COD FISH & CHIPS	27
from the gloucester auction	
BLACKENED FARMED TEXAS REDFISH	28
braised red cabbage, roasted fingerlings	
FARMED FAROE ISLANDS ATLANTIC SALMON.....	35
braised cannellini beans, sautéed mushrooms, preserved lemon	
WILD PACIFIC SWORDFISH	35
a la plancha, with spaghetti squash and tapenade	
WILD MEXICAN MAHI MAHI CAPONATA.....	36
pan seared with sherry gastrique and maldon salt	
WILD ALASKAN BLACK COD "MISO" (SABLEFISH)	39
seared eggplant, blistered shishito pepper, red miso sauce	
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	45
cauliflower purée, lemon chutney, hazelnuts, brown butter	
WILD EASTERN SEA SCALLOPS.....	36
grilled red treviso, seasonal vegetables, genovese sauce	
WILD TAHITIAN BIGEYE TUNA	38
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil	
FARMED ECUADORIAN SHRIMP AND GRITS.....	27
with merguez sausage ragout	
HOMEMADE ORECCHIETTE	26
farmed ecuadorian white shrimp, wilted spinach and roasted tomatoes	
CIOPPINO.....	35
snow crab, jumbo shrimp, and fresh fish in a shellfish broth	

MEAT

all of our steaks are charcoal grilled and served with a watercress salad

FILET MIGNON 8 oz	42
FILET MIGNON 12 oz.....	54
BONE-IN FILET MIGNON 14 oz.....	59
PRIME NEW YORK STRIP STEAK 14 oz.....	48
PRIME RIBEYE 16 oz.....	51
PRIME DRY AGED SPLIT-BONE "COWBOY" RIBEYE 20 oz.....	58
BONE-IN PRIME RIB EYE 20 oz.....	54
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN	29
with herbed couscous	

:: SHELLFISH ::

LIVE CALIFORNIA SPINY LOBSTER.....	52/POUND
charcoal grilled with our homemade coleslaw	

LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER	26/POUND
steamed with our homemade coleslaw and drawn butter	

WILD ALASKAN RED KING CRAB LEGS	46/POUND
steamed with our homemade coleslaw and drawn butter	

LIVE WILD BARENTS SEA RED KING CRAB.....	55/POUND
steamed and served whole with choice of two sides (average size 7 to 10 pounds)	

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

New Zealand Pink
Bream 29/Pound

Farmed Greek
Black Bream
33/Pound

Brittany Dover Sole
45/Pound

Farmed European
Seabass Loup de Mer
30/Pound

:: SIDES ::

CREAMY COLESLAW.....	6
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FRENCH FRIES.....	6
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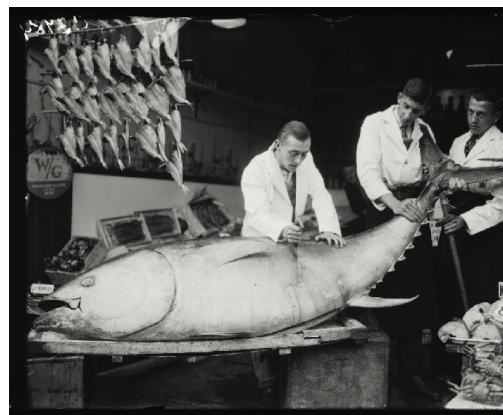
BRAISED KALE GREEK YOGURT & HAZELNUTS	7
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MAC & CHEESE.....	8
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ROASTED BUTTERNUT SQUASH.....	8
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YUKON GOLD MASHED POTATOES.....	8
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ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS.....	10
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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness