
:: APERITIFS ::

Best before your meal, enjoyed over ice with fresh citrus

LILLET BLANC	14.00
RAMAZZOTTI APERITIVO ROSA ..	14.00
APEROL	15.00
NONINO L'APERITIVO	15.00

:: COCKTAILS ::

BOULEVARD	17.00
New Amsterdam vodka, strawberries, lemon & tarragon...served on the rocks	
MARITIME MULE	18.00
Tito's vodka, lime, mint, sea salt & Regatta ginger beer...in a copper mug	
ROSEWOOD	18.50
Botanist gin, limoncello, lime, rosemary & grapefruit essence...charged with tonic	
ACCIDENTAL CROSSING	17.50
Prairie organic gin, grapefruit cordial, lemon, orange blossom & aperitivo rosato...served up	
CASTAWAY	17.50
Cruzan Light & Diplomatico 8yr rums, lime, pineapple & Chateau aloe...crushed ice	
MARGARITA VERDE	17.00
100% blue agave silver tequila, agave, lime, cucumber, basil, jalapeño & chili salt...on ice	
MESCALERO	18.50
Del Maguey 'Vida' mezcal, 100% blue agave silver tequila, lime, passion fruit, & pineapple...served up	
A NIGHT IN OSAKA	18.50
Suntory 'Toki' whisky, amaro Nonino, amontillado sherry, maple syrup & grapefruit bitters...served up	
CAMPFIRE SLING	19.50
Michter's US1 straight rye whiskey, maple syrup, chocolate bitters, scorched orange...over black ice	
KENTUCKY PREACHER	17.50
Evan Williams straight bourbon, lemon, elderflower & honey...served up	

:: BARTENDER'S SPECIAL ::

EASTERN ECHO	19.00
Prairie organic gin, cucumber, yuzu, matcha, Amaro Nonino, Green Chartreuse...served up	

:: APPETIZERS ::

CLAM CHOWDER	15
applewood smoked bacon	
ATLANTIC COD FISH TACOS	19
Beer battered, cabbage slaw, roasted salsa, crema	
CRISP CALAMARI	22
harissa aioli and cilantro-mint sweet chili sauce	
FARMED WHALE'S COVE MUSSELS GARBANZO	23
pancetta, harissa, parsley & lemon, with crispy french baguette	
PAN ROASTED HALIBUT CHEEKS	23
braised fennel, brown butter lemon sauce	
OYSTERS ROCKEFELLER	24
glazed with fennel, baby spinach, and parmesan	
WILD LOCAL BLUEFIN TUNA POKE	24
soy sauce, avocado, wasabi tobiko, sesame seeds	
FARMED MANILA CLAMS WITH CHORIZO	25
steamed in saffron broth with crispy french baguette	
JUMBO LUMP CRAB CAKE	25
celery root remoulade	
WILD SPANISH OCTOPUS	26
charcoal grilled with fingerling potato, niçoise olives, roasted tomato, lemon and olive oil	
ROASTED HALIBUT TAIL	30
roasted tomato salsa, pickled mango, soft corn tortillas	

:: SUSHI ::

HONEYMOON OYSTER*	14
freshly shucked oyster with uni roe, tobiko, ikura and quail egg	
SMOKED HAMACHI NACHOS*	22
farmed japanese yellowtail, yucca chips, asian pear, toasted marcona almonds	
SPOT PRAWN NIGIRI*	25
two live santa barbara spot prawns, crispy shrimp atama, and white soy nikiri	
BLUEFIN TORO TARTARE*	28
green tea nori, warm sushi rice, quail egg, sweet soy sauce	
GARDEN ROLL	18
avocado, cucumber, garnet yam, heirloom tomato, shiso, wasabi vinaigrette	
KING SALMON ROLL*	22
farmed new zealand king salmon, avocado, hazelnuts, papaya, and white soy lime vinaigrette	
TROJAN ROLL*	23
wild bluefin tuna, yuzu tobiko, avocado, wasabi vinaigrette, traditional ponzu sauce	
SPICY LOBSTER ROLL	33
avocado, nori, spicy mayo, lobster eel sauce	

*These items may contain raw or undercooked meats, poultry, seafood, shellfish or eggs, and can 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
PACIFIC			
★KUMAMOTO* (crassostrea sikamea) Humboldt Bay, CA.....	3.95	22.70	44.40
BAHIA FALSA* (crassostrea gigas) San Quintin Bay, MX.....	3.50	20.00	39.00
RINCON DE BALLENAS* (crassostrea gigas) Baja California, MX.....	3.65	20.90	40.80
PACIFIC PLUMP* (crassostrea gigas) Totten Inlet, WA.....	3.75	21.50	42.00
★FANNY BAY* (crassostrea gigas) Vancouver Island, BC.....	3.80	21.80	42.60
★HAMA HAMA* (crassostrea gigas) Hamma Hamma River, WA.....	3.85	22.10	43.20
KAIPARA* (crassostrea gigas) kaipara harbor, nz.....	3.95	22.70	44.40
PAI PAI* (crassostrea gigas) Ensenada, MX.....	4.00	23.00	45.00
EASTERN			
JAMES RIVER* (crassostrea virginica) Chesapeake Bay, VA.....	3.65	20.90	40.80
HOLLYWOOD* (crassostrea virginica) Hollywood, MD.....	3.75	21.50	42.00
MISTY POINT* (crassostrea virginica) Pope's Bay, VA.....	3.75	21.50	42.00
OLDE SALT* (crassostrea virginica) Chincoteague, VA.....	3.80	21.80	42.60
ONSET* (crassostrea virginica) Buzzards Bay, MA.....	3.90	22.40	43.80
★PLEASANT BAY* (crassostrea virginica) Little Pleasant Bay, MA.....	3.90	22.40	43.80
★BEACH PLUM* (crassostrea virginica) Buzzards Bay, MA.....	4.00	23.60	45.00
★WELLFLEET* (crassostrea virginica) Wellfleet, MA.....	4.00	23.00	45.00
OYSTER SAMPLER* includes all marked with ★.....		22.70	44.40

:: CHILLED SHELLFISH ::

	EACH	½ DOZEN	1 DOZEN
WILD LITTLENECK CLAMS* long island, new york.....	3.20	18.20	35.40
FARMED PERUVIAN BAY SCALLOPS* pistachio, citrus pesto.....	3.50	20.00	39.00
	EACH	½ POUND	1 POUND
WILD JUMBO MEXICAN SHRIMP 16-20 per pound.....	3.50	29.50	54.00
FARMED WHALE'S COVE MEDITERRANEAN MUSSELS* 20-22 per pound.....		17.00	28.00
WILD BARENTS SEA RED KING CRAB NUGGETS 18-22 per pound.....		42.00	80.00
		HALF	WHOLE
NORTH AMERICAN HARD SHELL LOBSTER.....		25.00	47.00
WILD DUNGENESS CRAB califomia.....		36.00	68.00

ICED SHELLFISH PLATTERS	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
PLEASANT BAY* (crassostrea virginica) little pleasant bay, ma	1	2	4
FANNY BAY* (crassostrea gigas) vancouver island, british columbia	1	2	4
KUMAMOTO* (crassostrea sikamea) humboldt bay, california	2	3	4
WILD LITTLENECK CLAMS* long island, new york	2	6	8
FARMED PERUVIAN BAY SCALLOPS* pistachio, citrus pesto	2	6	8
WILD JUMBO BROWN SHRIMP mexico	4	8	16
FARMED WHALE'S COVE MEDIT. MUSSELS *	6	10	20
1 LB NORTH AMERICAN HARD SHELL LOBSTER	½	½	WHOLE
WILD DUNGENESS CRAB califomia		½	WHOLE
	60.00	115.00	215.00

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Dinner

:: SALADS & SANDWICHES ::

CAESAR SALAD 14
romaine hearts, 18 month reggiano, white anchovies

MIXED ORGANIC GREENS..... 14
golden balsamic vinaigrette

WEDGE SALAD 16
bacon and blue goat cheese

HEIRLOOM TOMATO SALAD..... 17
avocado, watercress, poppy seed dressing

ROASTED CHICKEN & BABY KALE SALAD..... 29
granny smith, cabot white cheddar, bacon, hazelnuts, honey mustard

WILD JUMBO SHRIMP LOUIE SALAD..... 33
chilled wild shrimp, deviled eggs, slow-cooked bacon, classic garnishes

BACON CHEDDAR CHEESEBURGER*..... 25
with caramelized chipotle mayonnaise and french fries

NEW ENGLAND LOBSTER ROLL..... 38
traditional or "connecticut" style with french fries

:: CRUSTACEANS ::

LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER..... 38/POUND
steamed with our homemade coleslaw and melted butter

LIVE WILD SANTA BARBARA SPOT PRAWNS 62/POUND
black olive tapenade, toasted quinoa and citrus salad

WILD BARENTS SEA RED KING CRAB LEGS 98/POUND
steamed with our homemade coleslaw and melted butter

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 5)

Wild Brittany
Dover Sole 54/LB

Farmed Greek
Black Bream* 39/LB

Wild New Zealand
Pink Bream* 36/LB

Wild Massachusetts
Black Sea Bass* 42/LB

:: SIDES ::

FRENCH FRIES 12

BRAISED KALE GREEK YOGURT & HAZELNUTS..... 13

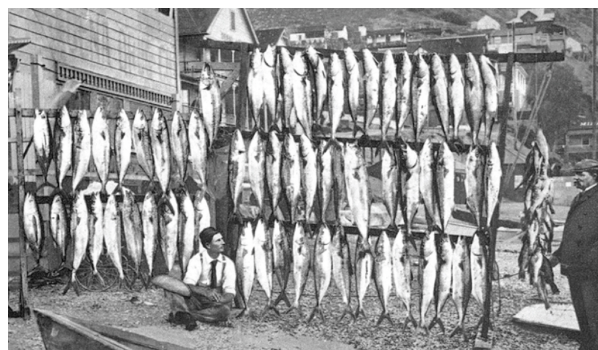
MAC & CHEESE SEVEN CHEESE SAUCE 14

ROASTED BUTTERNUT SQUASH..... 14

YUKON GOLD MASHED POTATOES 14

GRILLED BROCCOLINI WITH CHINESE SAUSAGE..... 15

ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS... 15



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:: FIRST OF SEASON: WILD COLUMBIA RIVER KING SALMON ::

The Columbia River runs over 1,200 miles, from Canada through Washington, Oregon and to the Pacific Ocean. It's from here that the Wild Columbia River King Salmon makes its trek - returning from the saltwater to the freshwaters of its birth. Along the journey, the King Salmon builds up fat reserves to survive, imparting distinct marbling, flavor, texture and color. It's a remarkable fish and we're fortunate to have it again this year.

WILD COLUMBIA RIVER KING SALMON* heirloom carrots, vadouvan curry butter 56

:: ENTRÉES ::

SEAFOOD

WILD ICELANDIC COD FISH & CHIPS 36
from the grindavík auction

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

WILD CALIFORNIA BLUEFIN TUNA 46
served raw with candied lemon, tomato concasse, fennel salad, and spicy oil

WILD ALASKAN BLACK COD (SABLEFISH)* 48
soba noodles, green onions, spiced fish broth

WILD ALASKAN HALIBUT 54
corn, maque choux, sorrel salsa verde

WILD ROSS SEA CHILEAN SEA BASS* (msc certified) 55
butternut squash gnocchi, sage brown butter

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

WILD EASTERN SEA SCALLOPS 47
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter

CIOPPINO 48
dungeness crab, jumbo shrimp, and fresh fish in a shellfish broth

MEAT

We cook your hand-cut steak in a special broiler at over 1600° to sear the outside and keep the inside tender and juicy.

FILET MIGNON "DOUBLE R RANCH" 8 oz* 58

FILET MIGNON "DOUBLE R RANCH" 12 oz* 69

PRIME NEW YORK STRIP 14 oz* 62

PRIME SPLIT-BONE "COWBOY" RIBEYE 20 oz* 78

AMERICAN WAGYU RIBEYE "SNAKE RIVER FARMS" 12 oz* 90

JAPANESE SATSUMA WAGYU A5 NEW YORK STRIP STEAK 6 oz* 99

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