
:: SPIRIT FREE ::

FREE SPIRITED 16.00

Lyre's Italian spritz (0% abv) & Regatta tonic...served long & charged with club soda

THE PESSIMIST 16.00

Ritual 'whiskey' (0% abv), Sichuan pepper syrup, non-alcoholic aromatic bitters...over block ice

:: COCKTAILS ::

OCEAN AVENUE 16.50

New Amsterdam vodka, strawberries, lemon & tarragon...served on the rocks

MARITIME MULE 17.50

Tito's vodka, lime, mint, sea salt & Regatta ginger beer...in a copper mug

ROSEWOOD 18.00

Botanist gin, limoncello, lime, rosemary & grapefruit essence...charged with Regatta tonic

THE AWAKENING 17.50

Roku gin, elderflower, basil, lemon, grapefruit & Sichuan pepper...served up

CASTAWAY 17.00

Cruzan Light & Diplomatico 8yr rums, lime, pineapple & Chareau aloe...crushed ice

MARGARITA VERDE 16.50

100% blue agave silver tequila, agave, lime, cucumber, basil, jalapeño & chili salt...on ice

MESCALERO 18.00

Del Maguey 'Vida' mezcal, 100% blue agave silver tequila, lime, passion fruit, & pineapple...served up

A NIGHT IN OSAKA 18.00

Suntory 'Toki' whiskey, Amaro Nonino, amontillado sherry, maple syrup & grapefruit bitters...served up

CAMPFIRE SLING 19.00

Michter's US1 straight rye whiskey, maple syrup, chocolate bitters, scorched orange...over block ice

BARREL'LY' AGED 16.50

Evan Williams straight bourbon, vanilla bean, lime & pineapple...shaken with vigor & served up

:: BARTENDER'S SPECIAL ::

CULTIVATED G&T 16.50

Prairie organic gin, lemon, & celery salt...charged with tonic and served long

:: APPETIZERS ::

CLAM CHOWDER..... 15
applewood smoked bacon

ATLANTIC COD FISH TACOS..... 19
Beer battered, cabbage slaw, roasted salsa, crema

CRISP CALAMARI..... 21
harissa aioli and cilantro-mint sweet chili sauce

FARMED WHALE'S COVE MUSSELS GARBANZO..... 23
pancetta, harissa, parsley & lemon, with crispy french baguette

FARMED MANILA CLAMS WITH CHORIZO..... 24
steamed in saffron broth with crispy french baguette

JUMBO LUMP CRAB CAKE..... 24
celery root remoulade

OYSTERS ROCKEFELLER..... 24
glazed with fennel, baby spinach, and parmesan

WILD PACIFIC BIGEYE TUNA POKE..... 24
soy sauce, avocado, wasabi tobiko, sesame seeds

WILD SPANISH OCTOPUS 25
charcoal grilled with fingerling potato, niçoise olives, roasted tomato, lemon and olive oil

:: SUSHI ::

HONEYMOON OYSTER..... 14
freshly shucked oyster with uni roe, tobiko, ikura and quail egg

GARDEN ROLL..... 18
avocado, cucumber, garnet yam, heirloom tomato, shiso, wasabi vinaigrette

SMOKED HAMACHI NACHOS..... 20
farmed japanese yellowtail, yucca chips, asian pear, toasted marcona almonds

KING SALMON ROLL 22
farmed new zealand king salmon, avocado, hazelnuts, papaya, and white soy lime vinaigrette

TROJAN ROLL 23
wild bigeye tuna, yuzu tobiko, avocado, wasabi vinaigrette, traditional ponzu sauce

BLUEFIN TORO TARTARE 26
green tea nori, warm sushi rice, quail egg, sweet soy sauce

SPICY LOBSTER ROLL 33
avocado, sesame soy paper, spicy mayo, lobster eel sauce

Thursday, May 1st

:: 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.....	3.70	21.20	41.40
★BARCAT (crassostrea virginica) Chesapeake Bay, VA.....	3.85	22.10	43.20
★HOLLYWOOD (crassostrea virginica) Hollywood, MD.....	3.90	22.40	43.80
OLDE SALT (crassostrea virginica) Chincoteague, VA	3.90	22.40	43.80
★RAPPAHANNOCK (crassostrea virginica) Rappahannock River, VA	3.90	22.40	43.80
BEACH PLUM (crassostrea virginica) Buzzards Bay, MA.....	4.10	24.20	46.20

PACIFIC

	EACH	23.30	45.60
KUMAMOTO (crassostrea sikamea) Humboldt Bay, CA	4.05	23.30	45.60
BAHIA FALSA (crassostrea gigas) San Quintin Bay, MX.....	3.60	20.60	40.20
★MONARCA (crassostrea gigas) Laguna Guerrero Negro, MX	3.70	21.20	41.40
★SOL AZUL (crassostrea gigas) San Ignacio Bay, MX.....	3.70	21.20	41.40
★RINCON DE BALLENAS (crassostrea gigas) Baja California, MX	3.75	21.50	42.00
HAMA HAMA (crassostrea gigas) Hamma Hamma River, WA	3.95	22.70	44.40
BAYWATER SWEET (crassostrea gigas) Hood Canal, WA	4.00	23.00	45.00
PAI PAI (crassostrea gigas) Ensenada, MX.....	4.25	24.50	48.00
OYSTER SAMPLER includes all marked with ★.....		23.30	45.60

:: CHILLED SHELLFISH ::

	EACH	½ DOZEN	1 DOZEN
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 POUND	1 POUND
WILD LITTLENECK CLAMS long island, new york	3.30	18.80	36.60
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	3.50	20.00	39.00
	HALF	WHOLE	
WILD JUMBO MEXICAN SHRIMP 16-20 per pound	3.40	29.50	54.00
FARMED WHALE'S COVE 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
I LB AUSTRALIAN SPINY LOBSTER		25.00	47.00
WILD DUNGENESS CRAB washington		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
RINCON DE BALLENAS (crassostrea gigas) baja california, mexico	1	2	4
SOL AZUL (crassostrea gigas) san ignacio bay, mexico	1	2	4
MONARCA (crassostrea gigas) laguna guerrero negro, mexico	2	3	4
WILD LITTLENECK CLAMS long island, new york	2	4	6
FARMED PERUVIAN BAY SCALLOPS pistachio, citrus pesto	2	4	6
WILD JUMBO BROWN SHRIMP mexico	4	8	16
FARMED WHALE'S COVE MEDIT. MUSSELS	6	10	20
AUSTRALIAN SPINY LOBSTER 1-lb.	½	½	WHOLE
WILD DUNGENESS CRAB washington		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

Lunch

:: SALADS & SANDWICHES ::

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

MIXED ORGANIC GREENS 14
golden balsamic vinaigrette

ROASTED BEETS 16
tandoori spiced yogurt and wild arugula

WEDGE SALAD 16
bacon and blue goat cheese

WILD JUMBO SHRIMP LOUIE SALAD 30
chilled wild shrimp, deviled eggs, slow-cooked bacon, classic garnishes

BACON CHEDDAR CHEESEBURGER 24
with caramelized chipotle mayonnaise and french fries

NEW ENGLAND LOBSTER ROLL 37
traditional or "connecticut" style with french fries

:: CRUSTACEANS ::

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

LIVE WILD SANTA BARBARA SPOT PRAWNS 62/POUND
fingerling potatoes, aji verde sauce

LIVE WILD BARENTS SEA RED KING CRAB 91/POUND
steamed and served whole with choice of two sides (average size 7 to 10 pounds)

WILD ALASKAN JUMBO RED KING CRAB LEGS 150/1.50 POUND
steamed, with homemade coleslaw and melted butter

:: WHOLE FISH ::

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+5)

Wild New Zealand
Pink Bream* 36/LB

Wild Massachusetts
Black Sea Bass* 42/LB

Wild Brittany
Dover Sole 54/LB

:: SIDES ::

FRENCH FRIES 11

YUKON GOLD MASHED POTATOES 12

MAC & CHEESE SEVEN CHEESE SAUCE 13

GRILLED BROCCOLINI WITH CHINESE SAUSAGE 14

ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS ... 14

ROASTED BUTTERNUT SQUASH 14



:: FIRST OF SEASON: LIVE WILD GEORGIA SOFT SHELL CRABS ::

Nestled along the pristine coastline of Georgia, where the Atlantic meets the marshes, a hidden gem of the culinary world waits to be discovered.

The Georgia Soft Shell Crab comes out of the water at the peak of tenderness ready to enjoy!

WILD GEORGIA SOFT SHELL CRAB tempura soft shell crab, pickled plums, belgian endive and xo sauce 48

:: FIRST OF SEASON: WILD PACIFIC HALIBUT ::

The Wild Pacific Halibut Season has opened! Harvested commercially since 1888 and fished by Native Americans for over a millennium. Not only is this fish delicious, but it's also monitored by one of the most well-managed fisheries in the world- ensuring we'll have Halibut for generations to come.

PAN ROASTED CHEEKS	braised fennel, brown butter lemon sauce	23
MISO GLAZED COLLAR	okinawan potatoes, pickled bean sprouts, yuzu aioli	36
PAN SEARED	spring peas, fingerlings, with braised leeks and lemon velouté	44

:: ENTRÉES ::

SEAFOOD

WILD ICELANDIC COD FISH & CHIPS	29
from the gloucester auction		
FARMED NEW ZEALAND KING SALMON	36
farro risotto with lovage and black garlic		
WILD PACIFIC BIGEYE TUNA	36
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil		
WILD MEXICAN SWORDFISH	37
a la plancha, with spaghetti squash and tapenade		
WILD ALASKAN BLACK COD (SABLEFISH)	38
soba noodles, green onions, spiced fish broth		
WILD ROSS SEA CHILEAN SEA BASS (msc certified)	48
cauliflower purée, candied lemon, hazelnuts, brown butter		
SHRIMP SCAMPI	33
wild mexican jumbo shrimp, pappardelle, garlic oil, white wine butter 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	51
FILET MIGNON "DOUBLE R RANCH" 12 oz	62
PRIME NEW YORK STRIP 14 oz	62
PRIME SPLIT-BONE "COWBOY" RIBEYE 20 oz	76
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN with herbed couscous	32