

THE SEAFOOD BAR

SEA OF CORTEZ PRAWN COCKTAIL 12.95 OREGON DUNGENESS CRAB COCKTAIL 13.25
PARADISE COVE OYSTERS / *Canada* 12.25 KUMAMOTO OYSTERS / *Humboldt Bay* 13.25
BLUE POINT OYSTERS / *New Jersey* 13.95 FANNY BAY OYSTERS / *British Columbia* 12.25
OYSTER COMBINATION 12.75 BELON OYSTERS / *Maine* 18.75

CHILLED SEAFOOD PLATTER

½ MAINE LOBSTER TAIL / OREGON DUNGENESS CRAB / BLACK MUSSELS
EASTERN LITTLENECK CLAMS / JUMBO PRAWNS / FANNY BAY OYSTERS / *British Columbia*
Served with freshly grated horseradish / champagne mignonette / cocktail sauce 35.00

APPETIZERS

CALAMARI FRITTE

Parmigiano reggiano / garlic / shot sauce / rémoulade 9.95

AHI TIRADITO

Pine nuts / garlic / Thai basil / crispy shallots / Serrano peppers / lime juice sauce 13.25

OYSTERS ROCKEFELLER

Apple wood smoked bacon / spinach / Pernod 10.95

HAMACHI CRUDO

Yuzu juice / kumquats / serranos 13.00

MESQUITE GRILLED JUMBO PRAWNS

Anson Mills polenta / crispy pork belly / roasted baby shiitake mushrooms 12.00

BLUE CRAB "LUMP MEAT" CRABCAKE

Micro parsley salad / brioche crouton / classic remoulade 14.75

SEARED SEA SCALLOPS

Crispy sweetbreads / purple cauliflower puree / pomegranate port wine syrup 13.75

ROASTED MUSSELS AND SHRIMP

Kaffir lime leaves / ginger / coriander / yellow curry broth 12.95

SMOKED FISH SAMPLER

Albacore / nova lox / trout / salmon / lemon dill spread / caper berries / green salad / crostini 18.95

TRIO OF SASHIMI

Ahi tuna / Japanese hamachi / Scottish salmon / kimchi / wakame salad 18.75

WASHINGTON MANILA CLAMS "BLT"

Crispy pancetta / baby leeks / crushed tomatoes / chili flakes / roasted garlic 14.95

SOUPS & SALADS

SCARBOROUGH FARM FIELD GREENS

Marinated mushrooms / French feta / cured black olives / shallot vinaigrette 7.95

WHOLE LEAF CAESAR

Crisp romaine hearts / shaved Parmigiano reggiano / capers / garlic croutons 8.95

WATERCRESS SALAD

Hearts of palm / orange segments / marona almonds / pomegranate seeds / avocado / citrus herb dressing 9.75

SPINACH SALAD

Candied walnuts / sweet & sour golden raisins / French feta / white balsamic vinaigrette 8.75

MACHE SALAD

Crispy goat cheese / port wine poached seckle pear / spiced pecans 13.00

POINT REYES BLUE CHEESE STUFFED MEDJOOOL DATE SALAD

Mache / roasted hazelnuts / baby beets / Banyuls vinaigrette 14.00

NEW ENGLAND CLAM CHOWDER *Cup* 4.75 / *Bowl* 5.95

MESQUITE GRILLED

FAROE ISLANDS SALMON

Heirloom carrots / cipollini onions / parsnips / baby beets / parsnip purée / natural herb sauce 23.75

PACIFIC SWORDFISH

Broccolini / Brussels sprouts / braised short rib / horseradish herb spaetzle / red wine sauce 34.95

SEA OF CORTEZ CABRILLA SEABASS

Broccolini / cipollini onions / baby carrots / potato purée / salsa verde 34.95

PACIFIC ONO (medium rare)

Cha-soba noodles / chow mein vegetables / Thai chili sauce 34.50

BLUE CRAB CRUSTED PACIFIC MAHI MAHI

Baby bok choy / sugar snap peas / heirloom carrot puree / sriracha buerre blanc 33.00

PACIFIC YELLOWFIN TUNA (rare)

Toasted sesame rice cake / Chinese long beans / honey sesame sauce 34.95

12 oz MAINE LOBSTER TAIL

White truffle oil risotto / tiny chervil greens 59.00

ROASTED GARLIC STUFFED FILET MIGNON (8 oz)

Long beans / potato purée / Barolo red wine peppercorn reduction 36.75

PRIME FLAT IRON STEAK

Broccolini / garlic potato purée / red wine sauce 27.00

PRIME RIBEYE (16oz)

Broccolini / Brussels sprouts / cipollini onions / wild mushrooms / smoked fingerling potatoes 38.00

SPECIALTIES

GRAND BANKS SEA SCALLOPS

Braised short rib / sugar snap peas / celery root puree / red wine vinaigrette 29.50

ATLANTIC MONKFISH

Butter braised leeks / garlic potato purée / sauce au poivre / white truffle butter 34.75

TRUE HOLLAND DOVER SOLE

Wild mushrooms / potato purée / haricot vert / meunière sauce 39.75

MAINE LOBSTER & RED CRAB PASTA

Torchio pasta / fennel cream / prosciutto / edamame 33.75

VEAL OSSO BUCCO

Roasted Chino Farm root vegetables / herbed spaetzle / natural jus 29.75

PAPPARDELLE WITH SEARED ATLANTIC SEA SCALLOPS & PRAWNS

Oyster mushrooms / lemon cream / white truffle oil 29.50

LINGUINI WITH SPICY GARLIC TIGER SHRIMP

Broccolini / sundried tomatoes / cured black olives / basil / mozzarella 18.75

ROASTED JIDORI CHICKEN BREAST

Turnips / roasted pumpkin / fennel / baby Brussels sprouts / crispy fingerling potatoes 19.75

OREGON DUNGENESS CRAB CIOPPINO

Clams / mussels / prawns / fish / scallops / linguini / Parmigiano Reggiano 34.00

ALASKAN RED KING CRAB LEGS

Broccolini / potato purée / drawn butter 46.00

WATER SERVED UPON REQUEST