

SEAFOOD BAR

- BLUEPOINT OYSTERS – Copps Island, CT 14
KUSSHI OYSTERS – Vancouver, BC 13.5
JUMBO SEA OF CORTEZ PRAWN COCKTAIL 12.25
OREGON DUNGENESS CRAB COCKTAIL 13

STARTERS

- RED CHILE PRAWNS 12
Sea of Cortez prawns, green goddess, shishito peppers, micro herbs
- BURRATA BRUSCHETTA 10
Italian burrata cheese, arugula, pear, honey, extra virgin olive oil
- YELLOWFIN TUNA CRUDO 12.95
avocado, blood orange, radish, espelette pepper, pine nuts
- ROASTED CRABCAKE 11.75
Old Bay aioli, field greens, pickled shallots
- CALAMARI FRITTE 9.75
charred lemon, parsley, smokey paprika tartar sauce
- STEAMED CARLSBAD BLACK MUSSELS half 9.5 full 17.5
Vadouvian curry broth, coconut milk, ginger, kaffir lime leaf, coriander, chiles
- NEW ENGLAND or MANHATTAN CLAM CHOWDER Cup 5 Bowl 6
- ORGANIC RED LENTIL SOUP 6

SALADS

- SEASONAL FIELD GREENS 6.25
dijon-sherry vinaigrette, garlic croutons
- LITTLE GEM CAESAR 7.75
organic gem lettuce, parmesan, white anchovies
add Dungeness Crab 17.5
- ORGANIC ROASTED RED BEETS 8
frisee, feta, apple, roasted Marcona almonds
- CRISPY ARTICHOKE SALAD 11
asian pears, arugula, goats cheese, pomegranate, citrus vinaigrette
- CHOPPED SALAD WITH DUNGENESS CRAB half 11 full 18.5
organic gem lettuce, avocado, shallots, cherry tomato, Louie dressing

MESQUITE GRILLED

PACIFIC YELLOWFIN TUNA 32.5

"Nicoise" style with potato, olives, egg, green beans, tomato, arugula, red pepper vinaigrette

SCOTTISH SALMON 27

smoked tomato sauce, cannellini beans, artichoke hearts, salsa verde

AUSTRALIAN SWORDFISH 28

french green lentils, cauliflower cream, micro red shiso, crispy capers

PACIFIC MAHI MAHI 26.5

roasted fingerling potatoes, broccolini, romesco sauce

CANADIAN LOBSTER TAIL 48.5

shaved garlic, Yukon Gold mashed potatoes, drawn butter, broccolini

SPECIALTIES

MASSACHUSETTS SEA SCALLOPS 25

pan seared with sweet corn, peas, bacon, polenta croutons

LOCAL PETRALE SOLE DORE' 26

lemon-caper beurre blanc, spinach, roasted fingerling potatoes

SEAFOOD STEW 27

Market fresh clams, mussels, prawns, fish and scallops in tomato-harissa broth

SLOW BRAISED BEEF SHORT RIB 27

Yukon Gold mashed potatoes, balsamic cipollini onions, asparagus, fresh horseradish

FETTUCCHINI, SHRIMP & PROSCIUTTO 15.5

cream, parmesan & romano cheeses

SPICY GARLIC PRAWN LINGUINI 17

San Marzano tomatoes, fennel, olives, basil, feta

HOUSE MADE GNOCCHI 18

lamb bolognese, romano cheese, herbed breadcrumbs

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness*

For your convenience, an optional 18% gratuity will be added to parties of 10 or more