

SEAFOOD BAR

BLUEPOINT OYSTERS – Copps Island, CT 14
KUSSHI OYSTERS – Vancouver, BC 13.5
JUMBO SEA OF CORTEZ PRAWN COCKTAIL 12
OREGON DUNGENESS CRAB COCKTAIL 13

STARTERS

RED CHILE PRAWNS 12

Sea of Cortez prawns, green goddess, shishito peppers, micro celery

ROASTED CRABCAKE 11.75

Old Bay aioli, field greens, pickled shallots

YELLOWFIN TUNA CRUDO 12.95

avocado, blood orange, radish, espelette pepper, pine nuts

CALAMARI FRITTE 9.75

charred lemon, smokey paprika tartar sauce, parsley

STEAMED CARLSBAD BLACK MUSSELS half 9.5 full 17.5

Vadouvan 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 sweet 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, frisee, goats cheese, pomegranate, citrus vinaigrette

GRILLED PRAWN COBB SALAD 15

greens, avocado, blue cheese, bacon, egg, tomatoes, buttermilk ranch dressing

CHOPPED SALAD WITH DUNGENESS CRAB half 11 full 18.5

organic sweet gem lettuce, avocado, shallots, cherry tomato, Louie dressing

SANDWICHES

choice of fries or seasonal greens

ALBACORE TUNA MELT 11.5

fennel, manchego cheese, avocado

MAINE LOBSTER "BLT" 16.5

apple wood smoked bacon, arugula, tomato

SEA OF CORTEZ PRAWN TACOS 11

salsa fresca, cilantro, corn tortillas

MESQUITE GRILLED

PACIFIC MAHI MAHI 21

roasted fingerling potatoes, broccolini, romesco sauce

PACIFIC YELLOWFIN TUNA 26

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

AUSTRALIAN SWORDFISH 26.5

french green lentils, saffron cauliflower puree, micro greens, crispy capers

SCOTTISH SALMON 21.5

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

SPECIALTIES

LOCAL PETRALE SOLE DORE' 23.5

lemon-caper beurre blanc, spinach, fingerling potatoes

ALASKAN COD FISH & CHIPS 21.5

fries, tartar sauce, arugula

MASSACHUSETTS SEA SCALLOPS 22.5

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

SEAFOOD STEW half 17 full 27

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

FETTUCCHINI, SHRIMP & PROSCIUTTO 15.5

cream, parmesan & romano cheeses

SPICY GARLIC PRAWN LINGUINI 17

San Marzano tomatoes, fennel, olives, basil, feta

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

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