

TOP OF THE MARKET

THE RAW COUNTER

*KUMAMOTO – Humboldt Bay, CA. * 16*

*ISLAND CREEK - Duxbury, Mass * 17*

*AHI CRUDO**

Avocado, Yuzu Puree, Chiles, 15.50
Cucumber, Quinoa, Soy Ginger Vinaigrette

STARTERS

PACIFIC PRAWN & LEMON CRAB COCKTAIL 18

JUMBO LUMP CRAB CAKE 16
Lemongrass Crème Fraiche, Pickled Mustard Seeds, Apple

GRILLED MEDITERRANEAN OCTOPUS 19
Mixed Olives, Roasted Tomatoes, Charred Fennel, Chorizo, Crispy Chickpeas, Fennel Yogurt

FRITTO MISTO 14

Togarashi Aioli, Tiger Shrimps, Surf Clams, Pickled Vegetables, Calamari Steak, Tentacles

GAMBAS AL AJILLO- GARLIC PRAWNS 15

Arbol Chiles, Garlic, Lemon, Sherry Vinegar, Smoked Paprika

SMOKED FISH SAMPLER 20

House Assorted Smoked Fish, Pickled Veggies, Dill Crème Fraiche, Crostini

SOUP & SALAD

ROASTED BEET SALAD 15

Feta Cheese, Apple, Marcona Almond, Arugula, Frisee and Balsamic Vinaigrette

LUNCH

BURRATA CHEESE & PEARS 14

Shaved Brussels sprouts, Romano Cheese, Balsamic Onions, Crispy Shallots, Saba

CHILEAN LEMON CRAB SALAD 24.50

Avocado, Cherry Tomatoes, Castelvetrano Olives, Cucumber, Pickled Shallots, Egg, Crab Dressing

WEDGE SALAD 11

Blue Cheese Dressing, Tomatoes, Bacon

GRILLED PRAWN COBB 22.50

Avocado, Blue Cheese, Tomatoes, Bacon, Buttermilk Ranch, Artisan Greens

CAESAR SALAD 10

Black Garlic Dressing, Croutons, White Anchovies, Parmesan Cheese

NEW ENGLAND CLAM or MANHATTAN

CHOWDER cup 7 bowl 8

SANDWICHES

CHOICE OF SIDE SALAD, FRIES, OR COLESLAW

MARYLAND STYLE CRAB CAKE SANDWICH 20.50

Lemon Aioli, Iceberg, Avocado, Fried Onion, Capers

CHICKEN CAESAR SANDWICH 19

Toasted Brioche, English Cucumber, Arugula, Sweet Gem Lettuce, Parmesan Cheese, Black Garlic Dressing

MAINE LOBSTER ROLL 23

Old Bay Aioli, Celery, Cornichons, Toasted Brioche Bun

ENTREES

GRILLED PACIFIC SWORDFISH 26

Farro, Spinach, Sherry Vinegar, Sweet Chili Pineapple Sauce

FARM RAISED CANADIAN SALMON 25

Roasted Squash, Braised Cipollini Onions

PAN SEARED NORWEGIAN HALIBUT 33

Pink Peppercorn Sauce, Marble Potatoes, Asparagus

SAUTEED ATLANTIC SEA SCALLOPS 30

Polenta, Sambuca Sauce, Broccoli, Carrots, Zucchini

OREGON PETRALE SOLE 25

Lemon Caper Beurre Blanc, Oven Roasted Marble Potatoes, Mushrooms, Asparagus

GREENLAND COD FISH & CHIPS 21

Anchor Steam Beer Batter, Fries, Coleslaw, Togarashi Aioli, Arugula, Lemon

TOP OF THE MARKET SEAFOOD STEW 25

Shellfish, Prawns, Cod, Calamari, Dungeness Crab, Spicy Tomato Broth

FETTUCCHINI PRAWNS & PROSCIUTTO 25

English Peas, Scallions, Chili Flakes, Herb Cream, Parmesan Cheese

VEGETARIAN FARRO 25

Roasted Mixed Vegetables, Raisins, Turmeric, White Wine Broth

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For your convenience, an optional 18% gratuity will be added to parties of 10 or more.