

DINNER MENU

MENU ITEMS AND PRICES ARE SUBJECT TO MARKET AVAILABILITY

RAW BAR

TODAY'S HALF SHELL OYSTERS

<i>Served with fresh horseradish, cocktail and mignonette sauce</i>	<u>EACH</u>	<u>1/2 DOZEN</u>	<u>ONE DOZEN</u>
Rincon Bay (Crassostrea Gigas), Ensenada, Mexico	\$2.20	\$12.40	\$24.65
* Chefs Creek (Crassostrea Gigas), Baynes Sound, British Columbia	\$2.25	\$12.70	\$25.35
* Malaspina (Crassostrea Gigas), Malaspina Bay, British Columbia	\$2.25	\$12.70	\$25.35
* Fanny Bay (Crassostrea Gigas), Vancouver Island, Canada	\$2.40	\$13.60	\$27.05
* Coromandel (Crassostrea Gigas), North Island, New Zealand	\$2.50	\$14.20	\$28.25
Blue Point (Crassostrea Virginica), Wepewaug River, Connecticut	\$2.35	\$13.30	\$26.45
* Beausoleil (Crassostrea Virginica), Nova Scotia	\$2.70	\$15.40	\$30.65
* Conway Cup (Crassostrea Virginica), Prince Edward Island, Canada	\$2.85	\$16.30	\$32.45
* Oyster Sampler - A sampler of each with a star		\$14.15	\$28.25

CHILLED SEAFOOD

<i>Served on a bed of crushed ice</i>			
Cherrystone Clams, Long Island, New York	\$2.20	\$12.40	\$24.65
Taylor Bay Scallops, Massachusetts	\$2.45	\$13.90	\$27.65
	<u>EACH</u>	<u>1/2 POUND</u>	<u>1 POUND</u>
Penn Cove Black Mussels, 22-24 mussels per <i>pound</i>		\$ 8.00	\$14.00
Wild Jumbo Pacific Shrimp, 13-14 shrimp per <i>pound</i>	\$2.50	\$16.00	\$31.00
Alaskan Red King Crab "Nuggets," 11-12 pieces per <i>pound</i>	\$3.75	\$21.00	\$41.00
Medium Florida Stone Crab Claws, 5-7 crab claws per <i>pound</i>	\$6.25	\$17.25	\$33.50

		<u>HALF</u>	<u>WHOLE</u>
Large Channel Island Purple Sea Urchin			\$14.50
2 lb Oregon Dungeness Crab, Coos Bay		\$16.50	\$32.00
1 1/4 lb Hard Shell American Lobster, George's Bank		\$17.50	\$34.00

ICED SHELLFISH PLATTERS	THE GRAND	THE DELUXE	THE KING
	<i>Serves 1-2</i>	<i>Serves 3-4</i>	<i>Serves 5-8</i>
	# of pieces		
Malaspina (Crassostrea Gigas)	2	3	5
Blue Point (Crassostrea Virginica)	1	3	5
Kumamoto Oysters (Crassostrea Sikamea)	1	3	5
Cherrystone Clams, Long Island	2	4	6
Alaskan Red King Crab "Nuggets"	2	4	8
Wild Jumbo Pacific Shrimp	4	8	16
Penn Cove Black Mussels	6	10	20
1 1/4 lb Hard Shell American Lobster, George's Bank	1/2 Lobster	1/2 Lobster	Whole Lobster
2 lb Oregon Dungeness Crab, Coos Bay		1/2 Crab	Whole Crab
Large Channel Island Purple Sea Urchin			Whole Urchin
	\$35.00	\$70.00	\$135.00

FIRST COURSE

NANTUCKET BAY SCALLOPS Seared with cauliflower soup, truffle fig compote and lemon oil	\$16.00
HAND CUT BIG EYE TUNA TARTAR Thai red chili and green papaya	\$15.00
MARYLAND SOFT SHELL CRAB Cajun whole grain mustard sauce with pickled green tomato and sweet corn	\$17.00
WATER GRILL CLAM CHOWDER Weiser farm potatoes and Niman Ranch smoked bacon	\$14.00
BLUE CHEESE AND SUGAR PUMPKIN SALAD Grilled radicchio and red wine gastrique	\$16.00
ROASTED BEETS WITH LAVENDER CURED FETA CHEESE Sausalito Springs water cress and hazelnuts	\$16.00
SALAD OF SCARBOROUGH FARM'S GREENS Shaved tiny vegetables and sherry vinaigrette	\$13.00
AUSTRALIAN HAMACHI SASHIMI Yuzu, red radish, Asian pear and shiso	\$17.00
JUMBO LUMP BLUE CRAB CAKE Celery salad, celeriac rémoulade and in house brined pickles	\$19.00

MAIN COURSE

ALASKAN BLACK COD Sautéed and basted with lavender, Meyer lemon, and Madagascar vanilla bean oil	\$36.00
NEW ZEALAND KING SALMON Sautéed, with trumpet royale mushrooms and black garlic puree	\$43.00
MSC CERTIFIED CHILEAN SEA BASS Soy-ginger baked with red chili jam, long beans and Japanese eggplant	\$39.00
ECUADORIAN BIG EYE TUNA Seared, with steamed bamboo rice, spicy peanut green beans, and shiitake mushrooms	\$41.00
MASSACHUSETTS MONKFISH Oven roasted, with carrot orange puree, baby Brussels sprouts, and squid strewn barley	\$38.00
NANTUCKET BAY SCALLOPS AND KUROBUTA PORK BELLY Soft polenta, mustard greens, and green peppercorn sauce	\$36.00
LINE CAUGHT MORRO BAY SWORDFISH Seared, with roasted spaghetti squash, salsify, balsamic, brown butter and hazelnut	\$36.00
CALIFORNIA SPINY LOBSTER TAIL Tomato shellfish brodetto, mussels, cockles, and Calabrese sausage	\$47.00
JIDORI CHICKEN Oven roasted breast, with red wine braised celery root and collard green ravioli	\$30.00
FILET MIGNON AND 48 HOUR BRAISED SHORT RIB Grilled filet with turnip puree, braised red cabbage, and salsify	\$46.00