

SAMPLE LUNCH MENU

PRICES AND ITEMS 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>
* Chef Creek (Crassostrea Gigas), Baynes Sound, British Columbia	2.25	12.70	25.25
* Fanny Bay (Crassostrea Gigas), Vancouver Island, British Columbia	2.40	13.60	27.05
Malaspina (Crassostrea Gigas), Malaspina Bay, British Columbia	2.25	12.70	25.25
* Kumamoto (Crassostrea Sikamea), Puget Sound, Washington	2.60	14.80	29.45
* Stingray (Crassostrea Virginica), Chesapeake Bay, Virginia	2.70	15.40	30.65
* Malpeque (Crassostrea Virginica), Prince Edward Island, Canada	2.90	16.60	33.05
* Bagaduce (Crassostrea Virginica), Deer Isle, Maine	2.85	16.30	32.45
Island Creek (Crassostrea Virginica), Duxbury Bay, Massachusetts	2.90	16.60	33.05
* Oyster Sampler - A sampler of each with a star		14.15	28.25

CHILLED SHELLFISH

<i>Served on a bed of crushed ice</i>	<u>EACH</u>	<u>1/2 POUND</u>	<u>1 POUND</u>
Cherrystone Clams, Long Island, New York	2.20	12.40	24.65
Peruvian Bay Scallops, <i>citrus pesto</i>	2.40	13.90	27.65
Prince Edward Island 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	<u>THE GRAND</u>	<u>THE DELUXE</u>	<u>THE KING</u>
	<i>Serves 1-2</i>	<i>Serves 3-4</i>	<i>Serves 5-8</i>
	# of pieces		
Chef Creek (Crassostrea Gigas)	2	3	5
Stingray (Crassostrea Virginica)	1	3	5
Kumamoto (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
Prince Edward Island 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

BIG EYE TUNA TARTAR Thai red chili and green papaya	15.00
WATER GRILL CLAM CHOWDER Weiser farm potatoes and Niman Ranch smoked bacon	cup 8.50 bowl 14.00
SALAD OF SCARBOROUGH FARM'S GREENS Shaved tiny vegetables and sherry vinaigrette	11.00
BLUE CHEESE AND KABOCHA SQUASH SALAD Grilled radicchio and red wine gastrique	12.50
JUMBO LUMP BLUE CRAB CAKE Celery salad, remoulade and house brined pickles	17.50
JAPANESE HAMACHI SASHIMI Yuzu, red radish, Asian pear and shiso	15.00

ENTREE SALADS AND SANDWICHES

SEA OF CORTEZ WHITE SHRIMP CAESAR SALAD Grilled Romaine, brioche croutons, Parmaggiano Reggiano	21.50
GRILLED FLAT IRON STEAK AND BURRATTA SALAD Red onion marmalade, seasonal greens, basil pesto	23.50
YELLOW FIN TUNA NICOISE SALAD White anchovy, haricot vert, crispy/runny egg	27.50
NEW ENGLAND LOBSTER ROLL Traditional or "Connecticut" style with house cut French fries	29.00
ALBACORE TUNA "SANDWICH" Fresh Albacore Tuna confit, fleur de sel, lemon aioli, aged gouda	24.50

ENTREES

KING SALMON NOODLE BOWL Cha Soba noodles, moro miso broth, crispy salmon skin	25.00
SWEET CORN AND MANILA CLAM ORECHIETTI Niman Ranch smoked bacon and sweet basil	20.50
LINE CAUGHT MORRO BAY SWORDFISH Seared, with roasted spaghetti squash, balsamic, brown butter and hazelnut	27.00
ALASKAN HALIBUT Sautéed filet and grilled cheeks, cauliflower, spring onions and sauce romesco	29.00
LAKE SUPERIOR WALLEYE Pan Seared, carrot and fennel ragout and Prince Edward Island black mussels	28.00
COLUMBIA RIVER KING SALMON Sautéed, with asparagus, poached egg, and mustard dill sauce	33.00
JUMBO LUMP BLUE CRAB CAKE Celery salad, Weiser Farm potatoes, house brined pickles	27.50
FREE RANGE ORGANIC CHICKEN Lemon roasted, potato-parmesan "risotto", and green olive pesto	24.50