

# RAW BAR

## Oysters

*Served with fresh horseradish, cocktail, and mignonette sauce*

	Each	½ Doz	Dozen
* <b>Fanny Bay</b> ( <i>Crassostrea gigas</i> ), Vancouver Island, CAN	2.40	13.60	27.05
* <b>Effingham</b> ( <i>Crassostrea gigas</i> ), Vancouver Island, CAN	2.15	12.10	24.05
* <b>Coromandel</b> ( <i>Crassostrea gigas</i> ), Coromandel Bay, NZ	2.25	12.70	25.25
<b>Quilcene</b> ( <i>Crassostrea gigas</i> ), Dabob Bay, WA	2.25	12.70	24.25
<b>Kumamoto</b> ( <i>Crassostrea sikamea</i> ), Humboldt Bay, CA	2.60	14.80	29.45
<b>Raspberry Point</b> ( <i>Crassostrea virginica</i> ), Raspberry Point, PEI	3.10	17.80	35.45
* <b>Barcat</b> ( <i>Crassostrea virginica</i> ), Chesapeake Bay, VA	2.50	14.20	28.25
* <b>Pope's Bay</b> ( <i>Crassostrea virginica</i> ), Pope's Bay, VA	2.90	16.60	33.05
* <b>Olde Salt</b> ( <i>Crassostrea virginica</i> ), Chincoteague, VA	2.50	14.20	28.25
* <b>Oyster Sampler</b> a sampler of each with a star		14.15	28.25
<b>Oyster Wine Sampler</b> ½ dozen sampler with three featured wines (2 oz)			21.95

## Chilled Shellfish

*Served on a bed of crushed ice*

	Each	½ Doz	Dozen
<b>Cherrystone Clams</b> Long Island, NY	2.20	12.40	24.65
<b>Peruvian Scallops</b> with ponzu and chives	2.45	13.90	27.65

  

	Each	½ #	1 #
<b>Florida Stone Crab</b>	12.50		43.50
<b>PEI Black Mussels</b>		8.00	14.00
<b>Wild Jumbo Pacific Shrimp</b>	2.50	16.00	31.00

  

	Half	Whole
<b>2 lb Oregon Dungeness Crab</b>	16.50	32.00
<b>1¼ lb Hard Shell American Lobster</b>	15.50	29.75

## Iced Shellfish Platters

### The Grand

Serves 1-2

4 Oysters, 2 Clams, 2 Peruvian Scallops  
6 Jumbo Shrimp, 6 Black Mussels,  
and half of a Lobster

35.00

### The Deluxe

Serves 3-4

9 Oysters, 4 Clams, 4 Peruvian Scallops  
12 Jumbo Shrimp, 10 Black Mussels, half of a  
Lobster, and half of a Dungeness Crab

70.00

### The King

Serves 5-8

15 Oysters, 6 Clams, 8 Peruvian Scallops  
20 Jumbo Shrimp, 20 Black Mussels,  
1¼ lb Lobster, and 2 lb Dungeness Crab

135.00

## Hot Appetizers

<b>Fried Calamari</b>	12.95
<b>Oyster Rockefeller</b>	16.95
<b>Lobster Taquitos</b>	13.95
<b>Yellowfin Tuna Wasabi</b>	16.50
<b>Jumbo Lump Crab Cakes</b>	14.95
<b>Shrimp Scampi</b>	14.95
<b>Filet Tips</b> red wine reduction and Kennebec potato chips	13.45
<b>Prince Edward Island Mussels</b> steamed, with white wine and garlic	13.45
<b>Manila Clams</b> steamed, with white wine and garlic	14.45

## Chowders

	Cup	Bowl
<b>Clam Chowder</b> with Applewood smoked bacon	6.25	8.25
<b>Fish Chowder</b>	6.25	8.25

## Cold Appetizers

<b>Tom Hickey's Smoked Trout</b>	15.75
<b>Scallop Ceviche</b>	12.95
<b>Yellowfin Tuna Tartare</b> sesame dressing, wonton, and avocado	14.95
<b>Albacore Tuna Poke</b>	13.25
<b>Dungeness Crab Cocktail</b>	16.95

## Salads

<b>Mixed Greens</b> house dressing	8.95
<b>Bleu Cheese</b> baby greens and candied walnuts	9.45
<b>Caesar Salad</b>	9.45
<b>Ocean Seaweed Salad</b>	11.95
<b>Beet Salad</b> with goat cheese and port reduction	12.95
<b>Dungeness Crab Louie</b>	19.95
<b>Seafood Cobb</b> shrimp, scallops, and lemon-dill dressing	18.95
<b>Yellowfin Tuna Nicoise</b> Dijon mustard vinaigrette	24.95

## Fresh Fish • Seasonal Specials

<b>Idaho Rainbow Trout</b> amandine style, with quinoa, green beans, and beurre blanc	23.95
<b>Wild Fijian Albacore</b> pan seared, with tempura vegetables, and ponzu	24.95
<b>Wild Baja California Yellowtail</b> grilled, with wasabi mashed potatoes, bok choy, and teriyaki glaze	24.50
<b>Wild Philippine Yellowfin Tuna</b> sesame crusted, with pineapple rice, sautéed vegetables, and Asian vinaigrette	34.50
<b>Wild Ecuadorian Mahi Mahi</b> grilled, with steamed rice, spring roll, and apricot sauce	27.95
<b>Wild Morro Bay Swordfish</b> broiled, with togarashi, charred long beans, and jasmine rice	28.95
<b>Wild Columbia River Sturgeon</b> sautéed, with spinach, celery root, carrots, and whole grain mustard sauce	26.95
<b>Loch Duart Salmon</b> grilled, with mashed potatoes, asparagus, and pinot noir reduction	32.50
<b>Wild Alaskan Black Cod</b> broiled, with sake kasu, bok choy, steamed rice, and teriyaki glaze	34.95
<b>Paella</b> sautéed, with chicken, shrimp, scallops, assorted fish, Andouille sausage, clams, mussels, calamari, and saffron rice	29.95
<b>Cioppino</b> stewed Dungeness crab, clams, mussels, assorted fish, calamari, shrimp, and aromatic tomato broth	28.95

## Lobster • Crab • Shrimp

Lobster and Crab served with steamed potatoes, steamed vegetables and drawn butter

Whole Maine Lobster Live from our Tank	LB	1.50	2.00	2.25	2.50	3.00
	\$	36.50	42.95	46.50	49.95	54.95

All Lobsters can be Clam Baked...6.95

<b>Crab Stuffed Shrimp</b> broiled, with roasted potatoes, sautéed vegetables, and dill sauce	27.95
<b>Wild Tristan Island Lobster Tail, two 5-6 ounce tails</b>	47.95
<b>Jumbo Fried Shrimp Plate</b> served with French fries and coleslaw	22.95
<b>Maryland Crab Cake Plate</b> served with French fries and coleslaw	22.95
<b>Wild Oregon Dungeness Crab</b>	37.95
<b>Alaskan King Crab Legs, 1 pound</b>	44.95
<b>New England Lobster Roll</b> the classic lobster sandwich	26.95

## Prime Steaks • Surf & Turf

All steaks served with asparagus and choice of potato

<b>Filet Mignon, 8 ounces</b>	34.95
<b>Filet and Lobster Tail</b>	48.95
<b>Prime Ribeye, 16 ounces</b>	42.95
<b>Prime Ribeye and Lobster Tail</b>	56.95
<b>Chicken Breast</b> grilled, with green beans, roasted potatoes, and chicken jus	23.95

## Pasta

<b>Penne</b> fresh tomatoes, garlic, and basil	16.95
<b>Manila Clam Linguini</b> white wine and garlic butter	19.95
<b>Wild Mexican White Shrimp Spaghetti</b> garlic, capers, and cream	21.95
<b>Classic Mixed Seafood Pasta</b> shrimp, scallops, calamari, mussels, and clams, with marinara sauce	23.95
<b>Wild Morro Bay Swordfish Risotto</b> porcini mushrooms, Brussels sprouts, and truffle oil	24.95