

SHOOTERS 9.5/each

oyster, blue ice vodka, lemon, tabasco, maryland spice
oyster, arette reposado tequila, lime, tabasco, chili salt
oyster, yuri masamune honzojo sake, lemon, sriracha,
togarashi

RAW

OYSTERS - ½ dozen 18.5 / dozen 37
LITTLENECK OR CHERRYSTONE CLAMS - 2.75 ea.
MAINE LOBSTER - ½ 33 / whole 66
MARINATED MUSSELS - ½ lb 8.5
SNOW CRAB LEGS - ½ lb 18.5 / whole 37
PEELED MARYLAND SPICED SHRIMP - 21.5

STEAMED

JUMBO SHRIMP - ½ lb 23
SNOW CRAB LEGS - ½ lb 19.5
SEAFOOD PLATTER 65
snow crab, mussels, clams, shrimp,
drawn butter, & ponzu

SEAFOOD PLATTERS

oysters, clams, marinated mussels, shrimp, snow crab,
lobster

1 TIER - 57
2 TIER - 103
with golden trout roe
3 TIER (THE HUNGRY CAT) - 160
with golden trout roe

CAVIAR - by the ounce or ½ ounce

GOLDEN TROUT ROE - 41/20.5
PADDLEFISH - 62/31

SIDES

CHARRED SHISHITO PEPPERS ginger, soy,
panko, & bonito flake 8.5
BRUSSELS SPROUTS - fish sauce caramel, togarashi,
peanuts 8.5 with poached egg add 2
GRILLED BREAD - butter, sea salt 3.5
FRENCH FRIES 5.5

LUNCH

HAMACHI 16

charred avocado, coconut milk, peanuts, citrus & chili sauce

MARKET LETTUCES 12.5

with egg, avocado, shallot, pecorino, lemon

HEIRLOOM APPLE SALAD 14

burrata, bitter greens, arugula & pistachio vinaigrette

CLAM CHOWDER 13.5

cherrystone & manila clams, bacon, potato, carrot,
rustic breadcrumbs

JOHNNY CAKE 16

smoked trout, poached egg, fried brussels sprouts, & maple
syrup

XO MUSSELS 17.5

braised mussels, XO sauce, jasmine rice, charred bok choy

COBB SALAD 18.5

poached albacore, shrimp, dungeness crab, bacon, avocado,
pecorino, lemon herb vinaigrette

TEMPURA FISH TACOS 15.5

house-made tortillas, avocado, cabbage, queso fresco,
lime, chili, grilled corn

BARRAMUNDI 30

freekeh, kabocha squash, pea tendrils, yogurt
& pumpkin seed pesto

LAMB 'N CLAMS 23.5

manila clams, lamb belly, sofrito, garbanzo beans,
roasted tomatoes, grilled bread

MAINE LOBSTER ROLL 26

butter toasted roll, french fries

PUG BURGER 17.5 with fried egg 19.5

with blue cheese, bacon, avocado

ASSORTED CHEESES 3/12.5

with marcona almonds and wildflower honey

FLIP FOR DRINKS!

*please, no substitutions or modifications

WARNING: Consuming raw or undercooked meat, poultry, seafood shellfish and eggs may increase
the risk of food borne related illness