

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 20

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 - 42/21

PADDLEFISH - 62/31

MIDDAY

HAMACHI 16

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

MARKET LETTUCES 12.5

egg, avocado, shallot, pecorino, lemon

HEIRLOOM APPLE SALAD 14

burrata, bitter greens, arugula & pistachio vinaigrette

JOHNNY CAKE 16

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

XO MUSSELS 17.5

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

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

DESSERTS

CHOCOLATE BREAD & BUTTER PUDDING 8.5

KEY LIME PANNA COTTA 8.5

pecan crumble, marshmallow creme

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