

SHOOTERS 5.5/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 10.5 / dozen 21

LITTLENECK OR CHERRYSTONE CLAMS - 2.75 ea.

MAINE LOBSTER - ½ 33 / whole 66

MARINATED MUSSELS - ½ lb 8.8

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

HAPPY HOUR!

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

JOHNNY CAKE 16

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

FISH TACO 3.5

house-made tortilla, avocado, cabbage, queso fresco,
lime, chili

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 15.5 with fried egg 17.5

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

*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

FLIP FOR DRINKS!