

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

SIDES

GRILLED BREAD - butter & sea salt 3.5
HOME FRIES 5.5
MIXED GREENS 6.5
HOUSE-MADE GRILLED BACON 5.5
FRENCH FRIES 5.5
TWO EGGS ANY STYLE 4.5

* 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

BRUNCH

CURED OCEAN TROUT 14
preserved meyer lemon vinaigrette, beets
creme fraiche, & rye crackers

LITTLE GEM LETTUCES 13
avocado, bacon, sieved egg, radish & buttermilk vinaigrette

WINTER CITRUS SALAD 14
shaved fennel, castelvetrano olives, arugula & ricotta salata

CLAM CHOWDER 13.5
cherrytone & manila clams, bacon, potato, carrot &
rustic breadcrumbs

CLAM, SHRIMP & FISH CEVICHE 15
citrus, ponzu, radish, furikake & fried shrimp head

BAKED EGGS 16
merguez, garbanzo beans, black kale,
romesco aioli & grilled bread

LOBSTER FRITTATA 21
king trumpet mushrooms, pea tendrils, creme fraiche,
& grilled bread

CRAB CAKE BENEDICT 17.5
braised greens, house-smoked bacon, hollandaise sauce

GRILLED OCTOPUS 16.5
flatbread, cucumbers, beets, yogurt & harrissa

COBB SALAD 18.5
poached albacore, shrimp, dungeness crab, avocado,
pecorino, apple & lemon herb vinaigrette

TEMPURA FISH TACOS 15.5
house-made tortillas, avocado, cabbage, queso fresco,
lime, chili, grilled corn

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!