

## SHOOTERS 9.5/each

oyster, blue ice vodka, lemon, tabasco, maryland spice  
oyster, cimorrón 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

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 heads

POZOLE VERDE 25  
mussels, manila clams, shrimp, jalapeño, hominy, cilantro  
& fried masa strips

LAMB 'N CLAMS 23.5  
manila clams, merguez, sofrito, garbanzo beans & 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

APPLE BEIGNETS 8.5

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