

SHOOTERS 9.5/each

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

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

DINNER

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, castelvetro olives, arugula & ricotta salata

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

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

GRILLED OCTOPUS 17
flatbread, cucumbers, beets, yogurt & harrissa

STEAMED MUSSELS 25
saffron & coconut milk, bok choy, rice noodles & basil

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

PAN ROASTED BARRAMUNDI 30
carrot puree, freekeh, kabocha squash, pea tendrils, yogurt &
pumpkin seed pesto

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

KING CRAB POT PIE 34
shellfish veloute, king trumpet mushrooms, fennel & black kale

GRILLED WHOLE STRIPED BASS 38
saffron basmati rice, market vegetables, charmoula

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

*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!