

## 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 19.5  
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 - 41/20.5

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

\*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

# LUNCH

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, castelvetroano 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

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

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

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

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

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

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

ASSORTED CHEESES 3/12.5  
with marcona almonds and wildflower honey

FLIP FOR DRINKS!