

# WATER GRILL



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**:: APERITIFS ::**

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Best before your meal, enjoyed over ice with fresh citrus

COCCHI AMERICANO ROSA	.....	12.50
LILLET BLANC	.....	12.50
APEROL	.....	13.50
NONINO L'APERITIVO	.....	13.50

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**:: COCKTAILS ::**

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**- 1600 -**

**MARITIME MULE**

Prairie Organic vodka, fresh lime, sea salt and Regatta ginger beer...  
over ice in a copper mug with fresh mint

**ROSEWOOD**

Botanist gin, limoncello, fresh lime & tonic...over ice with  
rosemary and grapefruit essence

**OLD FASHIONED**

Straight bourbon whiskey, sugar and bitters...served over  
block ice with orange essence

**MARGARITA VERDE**

silver tequila, agave syrup, fresh lime, cucumber, basil, and  
jalapeño...served over ice with an ancho chile salted rim

**DARK & STORMY**

Gosling's Black Seal Rum, fresh lime, and Regatta ginger beer...  
served long

**BOULEVARD**

vodka, fresh strawberry & lemon juice, with tarragon essence...  
served over ice

**ESSEX STREET**

Prairie organic gin, cucumber, dill, fresh lime, elderflower cordial  
with a pinch of sea salt served up

**MEZCALERO**

silver tequila, Del Maguey 'Vida' Mezcal, lime, passion fruit &  
pineapple cordials with orange essence...served up

**KENTUCKY PREACHER**

straight bourbon whiskey, fresh lemon, elderflower & honey...  
served up

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**:: BARTENDER'S SPECIAL ::**

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**APEROL SPRITZ**

Aperol charged with Prosecco and a splash of soda... served long  
with orange essence.

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**:: DRAUGHTS ::**

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	10oz	16oz
COORS LIGHT LIGHT LAGER.....	6.00	7.50
4.2% GOLDEN, CO		
MODELO ESPECIAL MEXICAN PILSNER.....	6.00	7.50
4.6% MEXICO		
STELLA ARTOIS PALE LAGER.....	7.50	9.00
5.0% LEUVEN, BELGIUM		
PERONI PALE LAGER.....	7.50	9.00
5.1% ROME, ITALY		
FIRESTONE WALKER 805 BLONDE ALE.....	7.00	8.50
4.7% PASO ROBLES, CA		
SIERRA NEVADA AMERICAN PALE ALE.....	7.00	8.50
5.6% CHICO, CA		
BALLAST POINT SCULPIN AMERICAN IPA.....	8.50	10.00
7.0% SAN DIEGO, CA		
SAINT ARCHER HAZY IPA.....	7.00	8.50
6.2% SAN DIEGO, CA		
NEW BELGIUM VODOO RANGER HAZY IPA.....	7.00	8.50
7.5% FORT COLLINS, CO		
STONE DELICIOUS AMERICAN IPA.....	7.00	8.50
7.7% ESCONDIDO, CA		
FOUNDER'S DIRTY BASTARD 'SCOTTISH' ALE.....	7.00	8.50
8.5% GRAND RAPIDS, MI		
GUINNESS DRY IRISH STOUT.....	7.50	9.00
4.2% DUBLIN, IRELAND		

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**:: CANS AND BOTTLES ::**

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AMSTEL LIGHT LIGHT LAGER.....	8.50
3.5% AMSTERDAM, NETHERLANDS	
CORONA EXTRA MEXICAN LAGER.....	8.50
4.6% MEXICO	
SAPPORO PALE LAGER.....	8.50
5.0% TOKYO, JAPAN	
HEINEKEN EUROPEAN PALE LAGER.....	8.50
5.0% AMSTERDAM, NETHERLANDS	
ST PAULI GIRL NON ALCOHOLIC.....	8.00
0.5% BREMEN, GERMANY	

## :: WINES BY THE GLASS ::

### :: SPARKLING ::

	glass
Saracco Moscato d'Asti, Piedmont, Italy 2020	12.5
Mionetto Prosecco Brut, Treviso, Veneto, Italy NV	13
Taittinger 'La Francaise' Brut, Reims, Champagne NV	24
Domaine Carneros 'Cuvée Pompador' Brut Rosé, Carneros, California NV	18.5

### :: WHITE ::

	glass	½ bottle carafe
Pinot Gris, Willakenzie Estate, Willamette Valley, Oregon 2018	13.5	26
Pinot Grigio, Santa Margherita, Valdadige, Italy 2020	17.5	34
Riesling, Hugel Riesling, Alsace, France 2018	15	29
Albariño, Licia, Rías Baixas, Spain 2019	13.5	26
Sauvignon Blanc, Henri Bourgeois 'Les Baronnes', Sancerre, Loire, France 2019	19.5	38
Sauvignon Blanc, Twomey by Silver Oak, North Coast, CA 2019	17.5	34
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 2020	23	45
Chardonnay, Sean Minor, Sonoma Coast, CA 2019	14.5	28
Chardonnay, Patz & Hall, Russian River Valley, Sonoma, California 2017	23	45
Chardonnay, Duckhorn Vineyards, Napa Valley, California 2018	19	37
Chardonnay, Rombauer, Carneros, California 2019	25.5	50

### :: ROSE ::

	glass	½ bottle carafe
Cave d'Esclans 'Whispering Angel', Côtes de Provence, France 2020	14.5	28

### :: RED ::

	glass	½ bottle carafe
Pinot Noir, Torii Mor, Willamette Valley, Oregon 2017	14	27
Pinot Noir, Argyle Reserve, Willamette Valley, Oregon 2018	19.5	38
Pinot Noir, Duckhorn Vineyards 'Migration', Sonoma Coast, CA 2018	17	33
Tempranillo, Viña Coterro Reserva, Rioja, Spain 2015	14	27
Merlot, Trefethen Family, Oak Knoll Dist., Napa Valley, California 2017	17	33
Malbec, Catena Vista Flores, Mendoza, Argentina 2017	15	29
Syrah, Stolpman Estate, Ballard Canyon, Santa Barbara, California 2019	16.5	32
Cabernet Sauvignon, Truchard Vineyards, Carneros, Napa, CA 2017	17.5	34
Cabernet Sauvignon, Ancient Peaks 'Sta. Marg. Ranch', Paso Robles, CA 2019	14	27
Cabernet Sauvignon, Silver Oak, Alexander Valley, Sonoma, California 2017	33	65
Cabernet Sauvignon, Justin Vineyards 'Isosceles', Paso Robles, California 2017	29.5	58
Zinfandel, 'Saldo' by The Prisoner Wine Co., California 2019	17.5	34

## :: CHAMPAGNE & OTHER SPARKLING WINES ::

2000	Saracco Moscato d'Asti, Piedmont, Italy 2020	47
2000	Mionetto Prosecco Brut, Treviso, Veneto, Italy NV	49
1006	Nicolas Feuillatte Brut Reserve, Epernay, Champagne NV	85
1001	Argyle Brut, Willamette Valley, Oregon 2015	85
2000	Taittinger 'La Francaise' Brut, Reims, Champagne NV	93
1005	Moët & Chandon 'Imperial' Brut, Épernay, Champagne NV	139
1018	Perrier Jouët Grand Brut, Épernay, Champagne NV	144
1023	Veuve Clicquot 'Yellow Label' Brut, Reims, Champagne NV	146
1028	Henriot, Reims, Champagne, France NV	152
1027	Ruinart, Reims, Champagne, France NV	216
1024	Egly-Ouriet Brut Tradition Grand Cru, Ambonnay, Champagne, France NV	222
1002	Moët & Chandon 'Dom Pérignon', Épernay, Champagne 2008	536
1022	Louis Roederer 'Cristal', Reims, Champagne 2008	578
1027	Pol Roger Cuvée Sir Winston Churchill Brut, Epernay, Champagne, France 2006	655
1025	Krug, Reims, Champagne, France 2004	697

### :: LARGE FORMAT ::

3074	Veuve Clicquot 'Yellow Label' Brut, Reims, Champagne NV	433
3075	Moët & Chandon 'Dom Pérignon', Épernay, Champagne (1.5 Liter) 2009	1,337

## :: ROSÉ CHAMPAGNE & SPARKLING WINES ::

2000	Domaine Carneros 'Cuvée de la Pompadour' Brut Rosé, Carneros, California NV	71
1016	J Vineyards Brut Rosé, Russian River, Sonoma, California NV	94
1017	Pierre Gimonnet Rosé de Blanc 1er Cru, Cotes de Blanc, Champagne, France NV	133
1010	Veuve Clicquot Brut Rosé, Reims, Champagne NV	197
1026	Laurent Perrier Cuvée Rosé, Tour-Sur-Marne, Champagne, France NV	202
1012	Billecart-Salmon Brut Rosé, Mareuil-sur-Ay, Champagne NV	211

## :: WHITE WINES OF NORTH AMERICA ::

### :: SAUVIGNON BLANC ::

208	Ferrari-Carano Fumé Blanc, Sonoma Valley, California 2020	55
204	Chalk Hill Estate, Russian River Valley, Sonoma, California 2018	64
200	Twomey by Silver Oak, North Coast, California 2019	67
217	Peju, Napa Valley, California 2018	73
214	J. Christopher, Willamette Valley, Oregon 2015	73
213	Groth Vineyards, Oakville, Napa Valley, California 2019	73
207	Duckhorn Vineyards, Napa Valley, California 2018	74
225	Frog's Leap, Rutherford, Napa Valley, California 2018	75
223	Stag's Leap Wine Cellars 'Aveta', Napa Valley, California 2018	76
206	Cliff Lede, Napa Valley, California 2017	79
203	Cakebread Cellars, Napa Valley, California 2018	87

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**:: SAUVIGNON BLANC (CONTINUED) ::**

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202	Cade by Plumpjack, Howell Mountain, Napa Valley, California 2019	87
212	Grgich Hills Fumé Blanc, Napa Valley, California 2017	94
216	Merry Edwards, Russian River Valley, Sonoma, California 2018	106
220	Rochioli 'Estate', Russian River Valley 2018	119
218	Peter Michael 'L'Après Midi', Knight's Valley, Sonoma, California 2017	172
038	Araujo 'Eisele Vineyards' Estate, Napa Valley, California 2016	239

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**:: CHARDONNAY ::**

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**OREGON**

233	Argyle 'Nuthouse', Willamette Valley 2013	94
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**SONOMA**

200	Sean Minor, Sonoma Coast 2019	55
257	La Crema, Sonoma Coast 2018	66
235	Martin Ray 'Mill Station-Dutton Ranch', Green Valley of Russian River Valley 2017	77
241	Chalk Hill Estate, Russian River Valley 2018	87
286	Jordan, Russian River Valley 2018	87
265	Patz & Hall 'Dutton Ranch', Russian River Valley 2017	89
273	Sonoma-Cutrer 'Les Pierres', Sonoma Coast 2017	94
274	Ramey, Fort Ross-Seaview, Sonoma Coast 2015	110
305	Flowers, Sonoma Coast 2017	112
238	Small Vines, Sonoma Coast 2014	132
219	Kistler Vineyards 'Les Noisetiers', Sonoma Coast 2018	152
246	DuMOL 'isobel', 'Charles Heintz Vineyard', Sonoma Coast 2016	174
022	Peter Michael 'Ma Belle-Fille', Knight's Valley 2016	255

**NAPA**

200	Duckhorn Vineyards 2018	73
234	Matthiasson 'Linda Vista Vineyard' 2018	77
253	Grgich Hills Estate 2017	100
240	Cakebread Cellars 2019	106
256	Chateau Montelena 2018	111
248	Far Niente 2015	132
263	Pahlmeyer 2019	191
229	Kongsgaard, Napa Valley 2016	223

**CARNEROS**

200	Rombauer 2019	99
300	Nickel & Nickel 'Truchard' 2019	106
276	ZD 2017	108

**SANTA BARBARA**

242	Liquid Farm 'White Hill Vineyard', Sta. Rita Hills 2017	98
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**:: ADVENTUROUS WHITES ::**

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200	Willakenzie Estate Pinot Gris, Yamhill-Carlton, Willamette Valley, Oregon 2018	51
063	J Vineyards Pinot Gris, California 2019	55
227	Chateau Ste. Michele 'Eroica' Riesling, Columbia Valley, Washington 2017	62

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**:: WHITE WINES OF THE WORLD ::**

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**:: FRANCE ::**

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**ALSACE**

228	Lucien Albrecht 'Cuvée Balthazar' Pinot Blanc 2017	55
200	Hugel Riesling, Alsace, France 2018	57
222	Domaine Schlumberger 'Les Princes Abbes' Pinot Gris 2016	70
250	Domaine Trimbach Gewurztraminer 2016	75
319	Domaine Zind-Humbrecht 'Calcaire' Riesling 2018	96

**LOIRE VALLEY**

315	Louis Métaireau 'Carte Noire', Muscadet sur Lie 2015	68
200	Henri Bourgeois 'Les Baronnes', Sancerre 2019	75
318	Henri Bourgeois 'En Travertin', Pouilly Fume 2017	75
288	Pascal Jolivet, Sancerre 2018	76
109	Catherine & Pierre Breton 'La Dilettante' Chenin Blanc, Vouvray 2017	78
270	Domaine Laporte 'Le Rochoy', Sancerre 2018	91

**BURGUNDY****CHABLIS**

205	JM Brocard 'Les Vieilles Vignes de Sainte' 2018	87
280	Domaine Christian Moreau 'Les Clos' Grand Cru 2013	222
101	Domaine William Fèvre 'Bougros', Grand Cru 2016	259

**CÔTE D'OR**

287	Maison Olivier Leflaive, Meursault 2015	152
327	Domaine Bouchard 'Les Clous', Meursault 2013	162
293	Domaine Chanson, Chassagne-Montrachet 2016	210
340	Bruno Colin 'La Truffière', Puligny-Montrachet 1er Cru 2015	430

**CÔTE CHALONNAISE & MÂCONNAIS**

279	Château Fuisse 'Tete de Cru', Pouilly-Fuissé 2016	96
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**:: AUSTRIA & GERMANY ::**

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294	Bründlmayer 'Kamptaler Terrassen' Grüner Veltliner, Kamptal, Austria 2015	79
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**:: ITALY ::**

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303	Antinori 'Guado al Tasso' Vermentino, Bolgheri 2019	66
200	Santa Margherita Pinot Grigio, Val d'Adige 2020	67
304	Jermann Pinot Grigio, Friuli Venezia Giulia 2019	68
306	Vietti Arneis, Roero, Piedmont 2014	69
296	Mastroberardino Nova Serra Greco di Tufo, Campania 2016	79

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**:: NEW ZEALAND ::**

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312	Astrolabe 'Province' Sauvignon Blanc, Marlborough 2019	64
200	Cloudy Bay Sauvignon Blanc, Marlborough 2020	89

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**:: SPAIN ::**

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200	Licia Albariño, Rías Baixas 2019	51
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**:: ROSÉ WINES ::**

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200	Cave d'Esclans 'Whispering Angel', Côtes de Provence, France 2019	55
320	Domaine Laporte Grandmontains, Sancerre, Loire, France 2018	63
080	Red Car Pinot Noir, West Sonoma Coast, California 2017	64
322	Domaine Tempier, Bandol, Provence, France 2018	98

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**:: RED WINES OF NORTH AMERICA ::**

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**:: PINOT NOIR ::**

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**OREGON**

200	Torii Mor, Willamette Valley 2017	53
200	Argyle Reserve, Willamette Valley 2018	75
401	Archery Summit, Dundee Hills, Yamhill, Willamette Valley 2018	142
409	Domaine Serene Evenstad Reserve, Willamette Valley 2016	189
405	Beaux Frères 'The Beaux Frères Vineyard', Willamette Valley 2017	238

**MENDOCINO**

452	Littorai 'Les Larmes', Anderson Valley 2018	132
420	Goldeneye by Duckhorn Vineyards, Anderson Valley 2016	140

**SONOMA**

200	'Migration' by Duckhorn Vineyards, Sonoma Coast 2018	65
426	Martin Ray 'Hallberg Ranch', Green Valley of Russian River Valley 2016	89
411	Emeritus 'Hallberg Ranch', Russian River Valley 2016	110
433	Neyers 'Placida Vineyard', Russian River Valley 2017	117
419	Small Vines, Sonoma Coast 2014	121
412	En Route 'Les Pommiers', Russian River Valley 2017	130
415	Kistler Vineyards, Russian River Valley 2017	132
414	Kistler Vineyards, Sonoma Coast 2015	148
431	Paul Hobbs, Russian River Valley 2017	149

## SONOMA (CONTINUED)

402	Merry Edwards, Russian River Valley 2017	162
473	Raen 'Home Field', Fort Ross-Seaview, Sonoma Coast 2017	214
421	Williams Selyem 'West Side Road Neighbors', Russian River Valley 2017	216
468	Kosta Browne, Russian River Valley 2017	219
445	Kosta Browne, Gap's Crown Vineyard, Sonoma Coast 2016	301

## CARNEROS & NAPA

437	Domaine Carneros, Carneros 2017	100
472	Patz & Hall 'Hyde Vineyard', Carneros 2016	161

## SANTA BARBARA

407	Nielson, Santa Maria Valley 2015	72
406	Brewer Clifton, Sta. Rita Hills 2015	100
403	Au Bon Climat 'Knox Alexander', Santa Maria Valley 2014	132

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## :: CABERNET SAUVIGNON ::

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## WASHINGTON

656	Pepper Bridge Estate, Walla Walla Valley, Washington 2016	136
688	Col Solare Cabernet, Red Mountain, Washington 2014	173

## SONOMA

200	Silver Oak, Alexander Valley 2016	129
608	Jordan, Alexander Valley 2015	144

## SONOMA LARGE FORMAT

3014	Silver Oak, Alexander Valley (1.5 Liter) 2014	415
4001	Silver Oak, Alexander Valley (3 Liter) 2014	778

## NAPA VALLEY

200	Truchard Vineyards, Carneros 2017	67
602	Buehler Vineyards 2016	83
640	Roots Run Deep 'Bound and Determined' 2016	85
614	Sequoia Grove 2016	114
616	Ramey Wine Cellars 2014	135
617	Peju 2015	136
613	Stag's Leap Wine Cellars 'Artemis' 2018	137
607	Heitz Cellar 2014	165
615	Groth Vineyards, Oakville 2015	167
603	Cakebread Cellars 2016	195
609	Lail 'Blueprint' 2016	197
604	Caymus 2019	199
620	Nickel & Nickel 'Branding Iron Vineyard', Oakville 2018	219
605	Chimney Rock, Stag's Leap District 2016	226
531	Araujo 'Eisele Vineyards' 'Altagracia' 2014	266



## NAPA VALLEY (CONTINUED)

630	Silver Oak 2014	303
606	Plumpjack, Oakville 2016	311
628	Heitz Cellar 'Trailside Vineyard', Rutherford 2013	311
650	Peter Michael 'Au Paradis', Oakville 2014	443
662	Bond Estates 'Pluribus', Spring Mountain 2015	1,373
672	Harlan Estate, Spring Mountain 2014	2,455

## NAPA VALLEY LARGE FORMAT

3002	Stag's Leap Wine Cellars 'Artemis', Napa Valley (1.5 Liter) 2016	365
4003	Stag's Leap Wine Cellars 'Artemis', Napa Valley (3 Liter) 2016	643

## PASO ROBLES

611	Niner Wine Estates 'Bootjack Ranch Vineyard' 2015	91
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### :: MERLOT ::

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200	Trefethen Family, Oak Knoll Dist., Napa Valley, California 2017	65
527	Markham Vineyards, Napa Valley, California 2017	68
511	Stags' Leap Winery, Napa Valley, California 2016	79
508	Pahlmeyer, Napa Valley, California 2015	187
503	Duckhorn Vineyards 'Three Palms Vineyard', Napa Valley, California 2016	251

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### :: BOLD REDS ::

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505	Dry Creek 'The Mariner', Dry Creek Valley, Sonoma, California 2016	85
200	Justin Vineyards 'Isosceles', Paso Robles, California 2017	115
733	The Prisoner, Napa Valley, California 2018	130
517	Justin Vineyards 'Justification', Paso Robles, California 2016	149
522	Cain Five, Spring Mountain District, Napa Valley, California 2013	294
526	Peter Michael 'Les Pavots', Knight's Valley, Sonoma, California 2016	444
536	Continuum, Pritchard Hill, Napa Valley, California 2015	523
530	Opus One, Oakville, Napa Valley 2016	689
532	Colgin IX Estate, Napa Valley, California 2014	1,094

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### :: 'RHONE' VARIETALS & BLENDS ::

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200	Stolpman Estate Syrah, Ballard Canyon, Santa Barbara, California 2019	63
719	Turley Petit Syrah, Napa Valley, California 2017	85
707	Owen Roe 'Sinister Hand', Columbia Valley, Washington 2016	85
708	Orin Swift 'Machete', Napa Valley, California 2016	110
730	K Vintners 'River Rock Vineyard' Syrah, Walla Walla, Washington 2011	111

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### :: ZINFANDEL & SANGIOVESE ::

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200	'Saldo' by The Prisoner Wine Co., California 2019	67
706	Seghesio Family Vineyards, Sonoma, California 2017	69
709	Dry Creek Vineyard 'Heritage', Sonoma, California 2017	73
702	Turley 'Duarte', Contra Costa, Central Coast, California 2017	96
711	A. Rafanelli Zinfandel, Dry Creek Valley, Sonoma, California 2016	112

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**:: RED WINES OF THE WORLD ::**

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**:: FRANCE ::**

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**BURGUNDY**

938	Maison Pascal Clement Bourgogne 2017	77
902	Domaine Matrot, Volnay-Santenots 1er Cru 2015	172
904	Domaine Denis Mortet 'Mes Cinq Terroirs', Gevrey-Chambertin 2015	189
933	Domaine Bouchard 'Les Cailles' 1er Cru, Nuit-St.-Georges 2015	268

**BEAUJOLAIS**

906	Paul Janin Domaine des Vignes du Tremblay, Moulin á Vent 2017	72
934	Chateau Thivin Reverdon, Brouilly 2017	79

**BORDEAUX**

922	Château de Bellevue, Lussac-Saint-Émilion, Bordeaux 2015	85
931	Château Lasségue, Saint-Émilion Grand Cru 2016	118
949	Château de Pez, Saint-Estèphe, Bordeaux 2015	130
945	Château Gloria, St-Julien 2016	139
947	Château Cantemerle, Haut-Médoc 2005	186
926	Château Talbot Grand Cru Classé, St-Julien, Bordeaux 2010	202
927	Château Lynch-Bages Grand Cru Classé, Pauillac, Bordeaux 2005	717
950	Château Palmer, Margaux, Bordeaux 2016	1,305
999	Château Petrus, Pomerol, Bordeaux 1982	6,000

**RHÔNE, PROVENCE, AND SOUTH**

917	Domaine Lionnet 'Terre Brulee', Cornas, Northern Rhone 2012	113
905	Les Paillières 'Terrasse du Diable', Gigondas, Southern Rhone 2015	114
935	Domaine Faury, Côte-Rôtie, Northern Rhone 2015	154
940	Château de Beaucastel, Châteauneuf-du-Pape, Southern Rhone 2016	213
909	Vieux Télégraphe 'La Crau', Chateauneuf-du-Pape, Southern Rhone 2016	220

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**:: ITALY ::**

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855	Vietti 'Tre Vigne' Barbera d'Asti, Piedmont 2016	61
804	Speri 'Ripasso', Valpolicella, Veneto 2016	79
834	Produttori, Barbaresco, Piedmont 2015	119
837	Damilano 'Cannubi', Barolo, Piedmont 2013	172
808	Castello Banfi, Brunello di Montalcino, Tuscany 2014	191
836	Il Poggione, Brunello di Montalcino, Tuscany 2014	194
806	Tenuta San Guido 'Sassicaia', Bolgheri 2015	448

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**:: SOUTH AMERICA ::**

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200	Catena 'Vista Flores' Malbec, Mendoza, Argentina 2017	57
813	Tikal 'Patriota' Malbec, Uco Valley, Mendoza, Argentina 2015	66
801	Zuccardi Q Series Cabernet Sauvignon, Uco Valley, Mendoza, Argentina 2014	70
811	Mendel Malbec, Mendoza, Argentina 2016	73
812	Luca Malbec, Uco Valley, Mendoza, Argentina 2016	89

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## :: SPAIN ::

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200	Viña Coterro Reserva, Rioja 2015	53
833	Ramirez de la Piscina Gran Reserva, Rioja 2011	94
828	Dominio de Pingus 'Psi', Ribera del Duero 2017	96
832	Alvaro Palacios 'Les Terrasses' Velles Vinyes, Priorat 2016	110
829	La Rioja Alta Gran Reserva '904', Rioja 2009	175

## :: SPIRITS ::

### :: AMERICAN WHISKEY ::

#### BOURBON

Evan's Williams Bardstown, KY 86 proof	13
Eagle Rare 10Yr Frankfort, KY 90 proof	14
Jack Daniel's Old No.7 Tennessee Sour Mash Lynchburg, TN 90 proof	14
Rowan's Creek Small Batch Bardstown, KY 100.1 proof	14
Bulleit Frontier Lawrenceburg, KY 90 proof	14.5
Maker's Mark Loretto, KY 90 proof	15.5
Woodford Reserve Versailles, KY 90.4 proof	16
Basil Hayden Clermont, KY 80 proof	16
Knob Creek Clermont, KY 100 proof	16
Booker's Small Batch Clermont, KY 121 - 130.6 proof	19

#### RYE

Rittenhouse Bardstown, KY 100 proof	13.5
Jack Daniel's Straight Rye Lynchburg, TN 90 proof	13.5
Templeton 4Yr Templeton, IA 80 proof	14.5
Bulleit Frontier Rye Lawrenceburg, KY 90 proof	14.5
Michter's US1 Rye Louisville, KY 84.8 proof	16.5
Springbank 10 Year Campbeltown, Scotland 92 proof	17.5
Willet Family Estate 4 Year Rye Bardstown, KY 110 proof	17.5

### :: SCOTCH WHISKY ::

#### BLENDED

Monkey Shoulder Dufftown, Moray 80 proof	14.5
Chivas Regal 12 Year Keith 80 proof	16.5
Johnnie Walker Black Aryshire 80 proof	16.5

#### SINGLE MALT

Glenlivet 12Yr Moray, Highlands 80 proof	16.5
The Macallan 12Yr Speyside 86 proof	17.5
Springbank 10 Year Campbeltown, Scotland 92 proof	17.5
Laphroaig 10Yr Isle of Islay 80 proof	18
Talisker 10Yr Carbost, Isle of Skye 91.6 proof	19
Oban 14Yr Oban, Western Highland 86 proof	20
Balvenie Carib. Cask 14Yr Speyside 86 proof	20.5
Lagavulin 16Yr Isle of Islay 86 proof	21
The Macallan 18Yr Speyside 86 proof	54

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**:: JAPANESE WHISKEY ::**

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Suntory 'Toki' Osaka, Japan 86 proof	13.5
Kaiyo Mizunara Oak Japan 86 proof	18.5
Hibiki Harmony Osaka, Japan 86 proof	20.5
Kaiyo Mizunara Oak Cask Japan 103 proof	21.5

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**:: BRANDY ::**

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Castarede Bas Armagnac X.O. Armagnac, France 80 proof	15
Hennessy V.S. Cognac, France 80 proof	17.5
Dupont Hors d'Age Calvados Normandy, France 84 proof	18.5
Remy Martin V.S.O.P Cognac, France 80 proof	20
Domaine de la Romanée Conti Marc de Bourgogne 1981 Cognac, France 80 proof	67
Remy Martin Louis XIII 1oz Grand Champagne Cognac, France 80 proof	185
Remy Martin Louis XIII 2oz Grand Champagne Cognac, France 80 proof	370

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**:: TEQUILA & MEZCAL ::**

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Rancho Alegre Silver Jalisco 80 proof	13
Cuervo Tradicional Silver Jalisco 80 proof	13.5
Del Maguey 'Vida' Mezcal Oaxaca 84 proof	14.5
Siete Leguas Blanco Atotonilco, Jalisco 80 proof	15.5
Patrón Silver Atotonilco, Jalisco 80 proof	16.5
Casamigos Blanco Jalisco 80 proof	16.5
Herradura Añejo Amatitán, Jalisco 80 proof	17
Forteleza Reposado Jalisco 80 proof	17
Don Julio Añejo Atotonilco El Alto, Jalisco 80 proof	18
Clase Azul Reposado San Agustín, Jalisco 80 proof	24
Don Julio Añejo 1942 Atotonilco El Alto, Jalisco 80 proof	35

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**:: RUM ::**

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Captain Morgan Spiced St. Croix, Virgin Islands 70 proof	13.5
Diplomatico Montuano 8 Year Venezuela 80 proof	13.5
Bacardi Superior Light Cuba 80 proof	13.5
Gosling's Black Seal Bermuda 80 proof	13.5
Zaya Gran Reserva 12 Year Trinidad & Tobago 80 proof	14.5

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**:: GIN ::**

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Prairie Organic Minneapolis, MN 80 proof	13
The Botanist Islay, Scotland 92 proof	14.5
Tanqueray Scotland, UK 94.6 proof	14.5
Hendrick's Girvan, Scotland, UK 88 proof	15.5
Bombay Sapphire Witchurch, UK 94 proof	15.5

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:: VODKA ::

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New Amsterdam Modesto, CA 80 proof	13
Prairie Organic Minneapolis, MN 80 proof	14
Tito's Hand Crafted Austin, TX 80 proof	14.5
Stolichnaya Moscow, Russia 80 proof	14.5
Ketel One Schiedam, The Netherlands 80 proof	15.5
Grey Goose Cognac, France 80 proof	16
Belvedere Polmos Zyrardów, Poland 80 proof	16
Chopin South Podlasie, Poland 80 proof	16
Stoli Elite Moscow, Russia 80 proof	21

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**:: DESSERTS ::**

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**KEY LIME PIE**

graham oatmeal crust, toasted meringue, tangerine coulis

12.00

**BANANA CHOCOLATE SUNDAE**

with chocolate covered corn flakes

13.00

**DAILY HOMEMADE  
ICE CREAMS AND SORBETS**

13.00

**MAPLE CHEESECAKE**

sour cream ice cream

13.00

**CHOCOLATE ESPRESSO GANACHE CAKE**

pistachios, luxardo cherry sorbet

14.00

**CARAMEL BREAD PUDDING**

with alaea red sea salt

14.00

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**:: COFFEE & TEA ::**

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BY **FONTÉ**

**ESPRESSO**

5.00

**CAPPUCCINO**

6.50

**FRENCH PRESS COFFEE**

brazilian blend

6.00

**ASSORTED TEAS**

jasmine green, earl grey, chamomile, english breakfast, chai

5.00

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**:: DESSERTS ::**

---

**KEY LIME PIE**

graham oatmeal crust, toasted meringue, tangerine coulis

12.00

**BANANA CHOCOLATE SUNDAE**

with chocolate covered corn flakes

13.00

**DAILY HOMEMADE  
ICE CREAMS AND SORBETS**

13.00

**MAPLE CHEESECAKE**

sour cream ice cream

13.00

**CHOCOLATE ESPRESSO GANACHE CAKE**

pistachios, luxardo cherry sorbet

14.00

**CARAMEL BREAD PUDDING**

with alaea red sea salt

14.00

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**:: COFFEE & TEA ::**

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BY **FONTÉ**

**ESPRESSO**

5.00

**CAPPUCCINO**

6.50

**FRENCH PRESS COFFEE**

brazilian blend

6.00

**ASSORTED TEAS**

jasmine green, earl grey, chamomile, english breakfast, chai

5.00

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**:: APERITIFS ::**

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Best before your meal, enjoyed over ice with fresh citrus

LILLET BLANC .....	12.50
APEROL .....	13.50
NONINO L'APERITIVO .....	13.50

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**:: COCKTAILS ::**

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**- 1600 -**

**MARITIME MULE**

Prairie Organic vodka, fresh lime, sea salt and Regatta ginger beer...over ice in a copper mug with fresh mint

**ROSEWOOD**

Botanist gin, limoncello, fresh lime & tonic...over ice with rosemary and grapefruit essence

**DARK & STORMY**

Gosling's Black Seal Rum, fresh lime, and Regatta ginger beer... Served long

**MARGARITA VERDE**

silver tequila, agave syrup, fresh lime, cucumber, basil, and jalapeño...served over ice with an ancho chile salted rim

**CAMPFIRE SLING**

straight rye whiskey, maple syrup & chocolate bitters... over block ice with scorched orange oil

**BOULEVARD**

vodka, fresh strawberry & lemon juice, with tarragon essence... served over ice

**ESSEX STREET**

Prairie organic gin, cucumber, dill, fresh lime, elderflower cordial with a pinch of sea salt served up

**MEZCALERO**

silver tequila, Del Maguey 'Vida' Mezcal, lime, passion fruit & pineapple cordials with orange essence...served up

**KENTUCKY PREACHER**

straight bourbon whiskey, fresh lemon, elderflower & honey... served up

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**:: BARTENDER'S SPECIAL ::**

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**APEROL SPRITZ**

Aperol charged with Prosecco and a splash of soda... Served long with orange essence.

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**:: APPETIZERS ::**

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CLAM CHOWDER.....	14
applewood smoked bacon	
ATLANTIC COD FISH TACOS.....	17
beer battered	
CRISP CALAMARI.....	18
harissa aioli and cilantro-mint sweet chili sauce	
JUMBO LUMP CRAB CAKE.....	21
celery root remoulade	
FARMED SALTSRING MUSSELS GARBANZO.....	21
pancetta, harissa, parsley & lemon, with crispy french baguette	
PAN ROASTED HALIBUT CHEEKS.....	21
local artichoke, aged parmesan, and basil	
WILD CALIFORNIA BLUEFIN TUNA POKE.....	21
soy sauce, avocado, wasabi tobiko, sesame seeds	
FARMED SAVORY CLAMS WITH CHORIZO.....	22
steamed in saffron broth with crispy french baguette	
OYSTERS ROCKEFELLER.....	22
glazed with fennel, baby spinach, and parmesan	
WILD SPANISH OCTOPUS.....	23
Charcoal grilled with fingerling potato, niçoise olives, roasted tomato, lemon and olive oil.	
ROASTED HALIBUT TAIL.....	25
roasted tomatoes salsa, pickled mango, soft corn tortillas	

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**:: SUSHI ::**

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HONEYMOON OYSTER*.....	12
freshly shucked oyster with uni roe, tobiko, ikura and quail egg	
SMOKED HAMACHI NACHOS*.....	18
farmed japanese yellowtail, yucca chips, asian pear, toasted marcona almonds	
SPOT PRAWN NIGIRI*.....	23
two live santa barbara spot prawns, crispy shrimp atama, and white soy nikiri	
BLUEFIN TORO TARTARE*.....	24
green tea nori, warm sushi rice, quail egg, sweet soy sauce	

**Rolls**

GARDEN ROLL.....	17
avocado, cucumber, garnet yam, heirloom tomato, shiso, wasabi vinaigrette	
KING SALMON ROLL*.....	20
farmed atlantic salmon, avocado, hazelnuts, papaya, and white soy lime vinaigrette	
TROJAN ROLL*.....	21
wild bigeye tuna, yuzu tobiko, avocado, wasabi vinaigrette, traditional ponzu sauce	
WILD MARYLAND SOFT SHELL CRAB ROLL*.....	23
mango, pickled jalapeno, snow pea shoots, eel sauce, and cilantro oil	
SPICY LOBSTER ROLL.....	29
avocado, sesame soy paper, spicy mayo, lobster eel sauce	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



**:: RAW BAR\* ::**

served with fresh horseradish, mignonette, cocktail sauce, and habanero-lime relish

<b>EASTERN</b>	<b>EACH</b>	<b>½ DOZEN</b>	<b>1 DOZEN</b>
★JAMES RIVER* (crassostrea virginica) chesapeake bay, va .....	3.20	18.20	35.40
BARCAT* (crassostrea virginica) chesapeake bay, va .....	3.25	18.50	36.00
★CHINCOTEAGUE* (crassostrea virginica) chincoteague bay, md.....	3.25	18.50	36.00
PLEASANT BAY* (crassostrea virginica) little pleasant bay, ma .....	3.45	19.70	38.40
DAMARISCOTTA* (crassostrea virginica) damariscotta river, me .....	3.50	20.00	39.00
SPINDRIFT* (crassostrea virginica) westport river, ma .....	3.55	20.30	39.60
★NAKED COWBOY* (crassostrea virginica) long island sound, ny .....	3.80	21.80	42.60
<b>PACIFIC</b>			
★KUMAMOTO* (crassostrea sikamea) oakland bay, wa .....	3.80	21.80	42.60
RINCON DE BALLENAS* (crassostrea gigas) baja california, mx .....	3.10	17.60	34.20
KING TIDE* (crassostrea gigas) carlsbad, ca.....	3.25	18.50	36.00
BAYWATER SWEET* (crassostrea gigas) thorn dyke bay, wa .....	3.30	18.80	36.60
INDIGO* (crassostrea gigas) thorn dyke bay, washington .....	3.30	18.80	36.60
SUMMERSTONE* (crassostrea gigas) skunk island, wa .....	3.40	19.40	37.80
★COROMANDEL* (crassostrea gigas) coromandel bay, nz.....	3.45	19.70	38.40
★KAIPARA* (crassostrea gigas) kaipara harbor, nz .....	3.45	19.70	38.40
Oyster Sampler* includes all marked with ★ .....	20.30		39.60

**:: CHILLED SHELLFISH ::**

	<b>EACH</b>	<b>½ DOZEN</b>	<b>1 DOZEN</b>
WILD LITTLENECK CLAMS* , long island, new york .....	2.75	15.50	30.00
WILD CANADIAN SCALLOPS* , citrus pesto .....	2.95	16.55	32.10
	<b>EACH</b>	<b>½ POUND</b>	<b>1 POUND</b>
WILD JUMBO MEXICAN SHRIMP, 17-18 per pound.....	3.15	25.00	48.00
FARMED SALTSRING ISLAND MUSSELS* , 22-24 per pound.....		12.00	19.00
		<b>HALF</b>	<b>WHOLE</b>
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER.....		20.00	38.00
LARGE CHANNEL ISLANDS RED SEA URCHIN*.....			16.00

<b>ICED SHELLFISH PLATTERS</b>	<b>THE GRAND SERVES 1-2</b>	<b>THE DELUXE SERVES 3-4</b>	<b>THE KING SERVES 5-7</b>
KUMAMOTO* (crassostrea sikamea) oakland bay, washington	1	3	5
CHINCOTEAGUE* (crassostrea virginica) chincoteague bay, maryland	1	3	5
KAIPARA* (crassostrea gigas) kaipara harbor, new zealand	2	3	5
WILD LITTLENECK CLAMS* long island, new york	2	4	6
WILD CANADIAN SCALLOPS* citrus pesto	2	4	8
FARMED SALTSRING ISLAND MUSSELS*	6	10	20
WILD JUMBO BROWN SHRIMP mexico	6	12	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2	1/2	1
WILD BARENTS SEA RED KING CRAB NUGGETS*		¼ LB	½ LB
LARGE CHANNEL ISLANDS RED SEA URCHIN*			WHOLE
	<b>52.00</b>	<b>96.00</b>	<b>175.00</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Lunch

**:: SALADS & SANDWICHES ::**

<b>MIXED ORGANIC GREENS</b> .....	12
golden balsamic vinaigrette	
<b>CAESAR SALAD</b> .....	12
romaine hearts, 18 month reggiano, white anchovies	
<b>ROASTED BEETS</b> .....	14
tandoori spiced yogurt and wild arugula	
<b>WEDGE SALAD</b> .....	14
bacon and blue goat cheese	
<b>HEIRLOOM TOMATO SALAD</b> .....	15
avocado, watercress, poppy seed dressing	

<b>GRILLED CHICKEN SALAD</b> .....	19
mixed greens, radish, avocado and cucumber, with golden balsamic dressing	
<b>BACON CHEDDAR CHEESEBURGER*</b> .....	20
with caramelized chipotle mayonnaise and french fries	
<b>WILD JUMBO SHRIMP LOUIE SALAD</b> .....	25
chilled wild shrimp, deviled eggs, classic garnishes	
<b>TEMPURA FRIED HALIBUT CHEEK SALAD</b> .....	28
arugula, fuji apples, grain mustard aioli	
<b>NEW ENGLAND LOBSTER ROLL</b> .....	31
traditional or "connecticut" style with french fries	

**:: CRUSTACEANS ::**

<b>LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER</b> .....	32/POUND
steamed with our homemade coleslaw and drawn butter	
<b>LIVE WILD SANTA BARBARA SPOT PRAWNS</b> .....	54/POUND
black olive tapenade, toasted quinoa and citrus salad	
<b>WILD BARENTS SEA RED KING CRAB LEGS</b> .....	68/POUND
steamed with our homemade coleslaw and drawn butter	
<b>LIVE WILD BARENTS SEA RED KING CRAB</b> .....	76/POUND
steamed and served whole with choice of two sides (average size 7 to 10 pounds)	

**:: WHOLE FISH ::**

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+3)

*Wild Brittany  
Dover Sole 50/LB*

*Farmed Baja 'Kampachito'  
(King Kampachi)\* 34/LB*

*Wild New Zealand  
Pink Bream\* 34/LB*

*Wild Massachusetts  
Black Sea Bass\* 41/LB*

**:: SIDES ::**

FRENCH FRIES .....	10
BRAISED KALE GREEK YOGURT & HAZELNUTS .....	11
MEXICAN STREET CORN.....	11
YUKON GOLD MASHED POTATOES.....	11
ROASTED BUTTERNUT SQUASH.....	12
MAC & CHEESE SEVEN CHEESE SAUCE .....	12
GRILLED BROCCOLINI CHINESE SAUSAGE .....	13
ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS...	13



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**:: FIRST OF SEASON: WILD NOOTKA BAY SALMON ::**

These fish are caught in the Nootka Sound, which is on the west coast of Vancouver Island in British Columbia, and is famous for its salmon fishing. The sound and the surrounding lands are protected areas, access to the local fishing areas are only available by boat or floatplane.

**WILD NOOTKA BAY KING SALMON\*** spring farro risotto with lovage and black garlic ..... 41

**:: WILD MARYLAND SOFTSHELL CRABS ::**

Every summer, the Chesapeake watermen prepare their traps for the blue crab harvest. From Tangier Island to Smith Island, and through the Pocomoke Sound, all crabs lead to Crisfield, Maryland - the Softshell Crab Capital of the World. Our Softshells are carefully packed and arrive live to us daily, direct from the Chesapeake.

**WILD MARYLAND SOFTSHELL CRAB (2)** watermelon and cucumber salad and a brown butter soy ginger sauce ..... 37

**:: ENTRÉES ::**

**WILD ICELANDIC ATLANTIC COD FISH & CHIPS** ..... 26  
from the grindavik auction

**SHRIMP SCAMPI** ..... 28  
wild mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

**WILD MEXICAN WHITE SEA BASS** ..... 29  
rustic ratatouille, garlic emulsion and basil oil

**MARINATED HALIBUT COLLAR** ..... 31  
okinawan potatoes, pickled bean sprouts, yuzu aioli

**WILD CALIFORNIA BLUEFIN TUNA** ..... 31  
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil

**WILD EASTERN SEA SCALLOPS\*** ..... 31  
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter

**WILD PACIFIC SWORDFISH\*** ..... 31  
a la plancha, with spaghetti squash and tapenade

**WILD ALASKAN BLACK COD (SABLEFISH)\*** ..... 33  
soba noodles, green onions, spiced fish broth

**WILD ALASKAN HALIBUT** ..... 37  
fire roasted yellow corn, fresno chili, cotija cheese

**WILD ROSS SEA CHILEAN SEA BASS\*** (msc certified) ..... 41  
butternut squash gnocchi, sage brown butter

**CIOPPINO** ..... 36  
rock crab, jumbo shrimp, and fresh fish in a shellfish broth

**MEAT**

all of our steaks are charcoal grilled

**FILET MIGNON "DOUBLE R RANCH" 8 oz\*** ..... 44

**FILET MIGNON "DOUBLE R RANCH" 12 oz\*** ..... 57

**PRIME NEW YORK STRIP STEAK 14 oz\*** ..... 51

**PRIME SPLIT-BONE "COWBOY" RIBEYE 20 oz\*** ..... 60

**AMERICAN WAGYU "BLACK" RIBEYE SNAKE RIVER FARMS, IDAHO 12 oz\*** ..... 90

**JAPANESE SATSUMA WAGYU A5 NEW YORK STRIP STEAK 6 oz\*** ..... 99

**CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN** with herbed couscous ..... 27

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

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**:: APERITIFS ::**

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Best before your meal, enjoyed over ice with fresh citrus

LILLET BLANC .....	12.50
APEROL .....	13.50
NONINO L'APERITIVO .....	13.50

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**:: COCKTAILS ::**

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**- 1600 -**

**MARITIME MULE**

Prairie Organic vodka, fresh lime, sea salt and Regatta ginger beer...over ice in a copper mug with fresh mint

**ROSEWOOD**

Botanist gin, limoncello, fresh lime & tonic...over ice with rosemary and grapefruit essence

**MEZCALERO**

silver tequila, Del Maguey 'Vida' Mezcal, lime, passion fruit & pineapple cordials with orange essence...served up

**MARGARITA VERDE**

silver tequila, agave syrup, fresh lime, cucumber, basil, and jalapeño...served over ice with an ancho chile salted rim

**DARK & STORMY**

Gosling's Black Seal Rum, fresh lime, and Regatta ginger beer... Served long

**OLD FASHIONED**

Straight bourbon whiskey, sugar and bitters... Served over block ice with orange essence

**BOULEVARD**

vodka, fresh strawberry & lemon juice, with tarragon essence... served over ice

**ESSEX STREET**

Prairie organic gin, cucumber, dill, fresh lime, elderflower cordial with a pinch of sea salt served up

**KENTUCKY PREACHER**

straight bourbon whiskey, fresh lemon, elderflower & honey... served up

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**:: BARTENDER'S SPECIAL ::**

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**APEROL SPRITZ**

Aperol charged with Prosecco and a splash of soda... Served long with orange essence.

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**:: APPETIZERS ::**

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CLAM CHOWDER.....	14
applewood smoked bacon	
ATLANTIC COD FISH TACOS.....	17
beer battered	
CRISP CALAMARI.....	18
harissa aioli and cilantro-mint sweet chili sauce	
JUMBO LUMP CRAB CAKE.....	21
celery root remoulade	
FARMED SALTSRING MUSSELS GARBANZO.....	21
pancetta, harissa, parsley & lemon, with crispy french baguette	
PAN ROASTED HALIBUT CHEEKS.....	21
local artichoke, aged parmesan, and basil	
WILD CALIFORNIA BLUEFIN TUNA POKE.....	21
soy sauce, avocado, wasabi tobiko, sesame seeds	
FARMED SAVORY CLAMS WITH CHORIZO.....	22
steamed in saffron broth with crispy french baguette	
OYSTERS ROCKEFELLER.....	22
glazed with fennel, baby spinach, and parmesan	
WILD SPANISH OCTOPUS.....	23
Charcoal grilled with fingerling potato, niçoise olives, roasted tomato, lemon and olive oil.	
ROASTED HALIBUT TAIL.....	25
roasted tomatoes salsa, pickled mango, soft corn tortillas	

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**:: SUSHI ::**

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HONEYMOON OYSTER*.....	12
freshly shucked oyster with uni roe, tobiko, ikura and quail egg	
SMOKED HAMACHI NACHOS*.....	18
farmed japanese yellowtail, yucca chips, asian pear, toasted marcona almonds	
SPOT PRAWN NIGIRI*.....	23
two live santa barbara spot prawns, crispy shrimp atama, and white soy nikiri	
BLUEFIN TORO TARTARE*.....	24
green tea nori, warm sushi rice, quail egg, sweet soy sauce	

**Rolls**

GARDEN ROLL.....	17
avocado, cucumber, garnet yam, heirloom tomato, shiso, wasabi vinaigrette	
KING SALMON ROLL*.....	20
farmed atlantic salmon, avocado, hazelnuts, papaya, and white soy lime vinaigrette	
TROJAN ROLL*.....	21
wild bigeye tuna, yuzu tobiko, avocado, wasabi vinaigrette, traditional ponzu sauce	
WILD MARYLAND SOFT SHELL CRAB ROLL*.....	23
mango, pickled jalapeno, snow pea shoots, eel sauce, and cilantro oil	
SPICY LOBSTER ROLL.....	29
avocado, sesame soy paper, spicy mayo, lobster eel sauce	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

**:: RAW BAR\* ::**

served with fresh horseradish, mignonette, cocktail sauce, and habanero-lime relish

	EACH	½ DOZEN	1 DOZEN
<b>EASTERN</b>			
★JAMES RIVER* (crassostrea virginica) chesapeake bay, va .....	3.20	18.20	35.40
BARCAT* (crassostrea virginica) chesapeake bay, va .....	3.25	18.50	36.00
★CHINCOTEAGUE* (crassostrea virginica) chincoteague bay, md.....	3.25	18.50	36.00
PLEASANT BAY* (crassostrea virginica) little pleasant bay, ma .....	3.45	19.70	38.40
DAMARISCOTTA* (crassostrea virginica) damariscotta river, me .....	3.50	20.00	39.00
SPINDRIFT* (crassostrea virginica) westport river, ma .....	3.55	20.30	39.60
★NAKED COWBOY* (crassostrea virginica) long island sound, ny .....	3.80	21.80	42.60
<b>PACIFIC</b>			
★KUMAMOTO* (crassostrea sikamea) oakland bay, wa .....	3.80	21.80	42.60
RINCON DE BALLENAS* (crassostrea gigas) baja california, mx .....	3.10	17.60	34.20
KING TIDE* (crassostrea gigas) carlsbad, ca.....	3.25	18.50	36.00
BAYWATER SWEET* (crassostrea gigas) thorn dyke bay, wa .....	3.30	18.80	36.60
INDIGO* (crassostrea gigas) thorn dyke bay, washington .....	3.30	18.80	36.60
SUMMERSTONE* (crassostrea gigas) skunk island, wa .....	3.40	19.40	37.80
★COROMANDEL* (crassostrea gigas) coromandel bay, nz.....	3.45	19.70	38.40
★KAIPARA* (crassostrea gigas) kaipara harbor, nz .....	3.45	19.70	38.40
Oyster Sampler* includes all marked with ★ .....	20.30		39.60

**:: CHILLED SHELLFISH ::**

	EACH	½ DOZEN	1 DOZEN
FARMED LITTLENECK CLAMS*, chesapeake bay .....	2.75	15.50	30.00
WILD CANADIAN SCALLOPS*, citrus pesto .....	2.95	16.55	32.10
	EACH	½ POUND	1 POUND
WILD JUMBO MEXICAN SHRIMP, 17-18 per pound.....	3.15	25.00	48.00
FARMED SALTSRING ISLAND MUSSELS*, 22-24 per pound.....		12.00	19.00
		HALF	WHOLE
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER.....		20.00	38.00
LARGE CHANNEL ISLANDS RED SEA URCHIN*.....			16.00

ICED SHELLFISH PLATTERS	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
KUMAMOTO* (crassostrea sikamea) oakland bay, washington	1	3	5
CHINCOTEAGUE* (crassostrea virginica) chincoteague bay, maryland	1	3	5
KAIPARA* (crassostrea gigas) kaipara harbor, new zealand	2	3	5
FARMED LITTLENECK CLAMS* chesapeake bay	2	4	6
WILD CANADIAN SCALLOPS* citrus pesto	2	4	8
FARMED SALTSRING ISLAND MUSSELS*	6	10	20
WILD JUMBO BROWN SHRIMP mexico	6	12	20
1¼ LB NORTH AMERICAN HARD SHELL LOBSTER	1/2	1/2	1
WILD BARENTS SEA RED KING CRAB NUGGETS*		¼ LB	½ LB
LARGE CHANNEL ISLANDS RED SEA URCHIN*			WHOLE
	52.00	96.00	175.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Dinner

**:: SALADS & SANDWICHES ::**

**MIXED ORGANIC GREENS**..... 13  
golden balsamic vinaigrette

**CAESAR SALAD** ..... 13  
romaine hearts, 18 month reggiano, white anchovies

**ROASTED BEETS** ..... 15  
tandoori spiced yogurt and wild arugula

**WEDGE SALAD** ..... 15  
bacon and blue goat cheese

**HEIRLOOM TOMATO SALAD**..... 16  
avocado, watercress, poppy seed dressing

**TEMPURA FRIED HALIBUT CHEEK SALAD**..... 28  
arugula, fuji apples, grain mustard aioli

**WILD JUMBO SHRIMP LOUIE SALAD**..... 28  
chilled wild shrimp, deviled eggs, classic garnishes

**BACON CHEDDAR CHEESEBURGER\*** ..... 21  
with caramelized chipotle mayonnaise and french fries

**NEW ENGLAND LOBSTER ROLL**..... 31  
traditional or "connecticut" style with french fries

**:: CRUSTACEANS ::**

**LIVE WILD NORTH AMERICAN HARD SHELL LOBSTER**..... 32/POUND  
steamed with our homemade coleslaw and drawn butter

**LIVE WILD SANTA BARBARA SPOT PRAWNS** ..... 54/POUND  
black olive tapenade, toasted quinoa and citrus salad

**WILD BARENTS SEA RED KING CRAB LEGS** ..... 68/POUND  
steamed with our homemade coleslaw and drawn butter

**LIVE WILD BARENTS SEA RED KING CRAB**..... 76/POUND  
steamed and served whole with choice of two sides (average size 7 to 10 pounds)

**:: WHOLE FISH ::**

CHARCOAL GRILLED OR OVEN ROASTED WITH ESCABECHE (+ 3)

*Wild Brittany  
Dover Sole 50/LB*

*Farmed Baja 'Kampachito'  
(King Kampachi)\* 34/LB*

*Wild New Zealand  
Pink Bream\* 34/LB*

*Wild Massachusetts  
Black Sea Bass\* 41/LB*

**:: SIDES ::**

**FRENCH FRIES** ..... 10

**BRAISED KALE GREEK YOGURT & HAZELNUTS** ..... 11

**MEXICAN STREET CORN**..... 11

**YUKON GOLD MASHED POTATOES**..... 11

**ROASTED BUTTERNUT SQUASH**..... 12

**MAC & CHEESE SEVEN CHEESE SAUCE** ..... 12

**GRILLED BROCCOLINI CHINESE SAUSAGE** ..... 13

**ROASTED BRUSSELS SPROUTS WITH BACON & CHESTNUTS**... 13



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



**:: FIRST OF SEASON: WILD NOOTKA BAY SALMON ::**

These fish are caught in the Nootka Sound, which is on the west coast of Vancouver Island in British Columbia, and is famous for its salmon fishing. The sound and the surrounding lands are protected areas, access to the local fishing areas are only available by boat or floatplane.

**WILD NOOTKA BAY KING SALMON\*** spring farro risotto with lovage and black garlic..... 49

**:: WILD MARYLAND SOFTSHELL CRABS ::**

Every summer, the Chesapeake watermen prepare their traps for the blue crab harvest. From Tangier Island to Smith Island, and through the Pocomoke Sound, all crabs lead to Crisfield, Maryland - the Softshell Crab Capital of the World. Our Softshells are carefully packed and arrive live to us daily, direct from the Chesapeake.

**WILD MARYLAND SOFTSHELL CRAB (2)** watermelon and cucumber salad and a brown butter soy ginger sauce ..... 41

**:: ENTRÉES ::**

**WILD ICELANDIC ATLANTIC COD FISH & CHIPS** ..... 32  
from the grindavik auction

**SHRIMP SCAMPI** ..... 36  
wild mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

**MARINATED HALIBUT COLLAR** ..... 37  
okinawan potatoes, pickled bean sprouts, yuzu aioli

**WILD EASTERN SEA SCALLOPS\*** ..... 39  
cauliflower puree, curried roasted cauliflower, pickled golden raisins, soy brown butter

**WILD PACIFIC SWORDFISH\*** ..... 39  
a la plancha, with spaghetti squash and tapenade

**WILD MEXICAN WHITE SEA BASS** ..... 40  
rustic ratatouille, garlic emulsion and basil oil

**WILD CALIFORNIA BLUEFIN TUNA** ..... 41  
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil

**WILD ALASKAN BLACK COD (SABLEFISH)\*** ..... 43  
soba noodles, green onions, spiced fish broth

**WILD ALASKAN HALIBUT** ..... 48  
fire roasted yellow corn, fresno chili, cotija cheese

**WILD ROSS SEA CHILEAN SEA BASS\*** (msc certified) ..... 49  
butternut squash gnocchi, sage brown butter

**CIOPPINO** ..... 41  
rock crab, jumbo shrimp, and fresh fish in a shellfish broth

**MEAT**

all of our steaks are charcoal grilled

**FILET MIGNON "DOUBLE R RANCH" 8 oz\*** ..... 52

**FILET MIGNON "DOUBLE R RANCH" 12 oz\*** ..... 65

**PRIME NEW YORK STRIP STEAK 14 oz\*** ..... 56

**PRIME SPLIT-BONE "COWBOY" RIBEYE 20 oz\*** ..... 66

**AMERICAN WAGYU "BLACK" RIBEYE SNAKE RIVER FARMS, IDAHO 12 oz\*** ..... 90

**JAPANESE SATSUMA WAGYU A5 NEW YORK STRIP STEAK 6 oz\*** ..... 99

**CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN** with herbed couscous ..... 34

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