

Lunch

Raw Bar

Coromandel Oysters, New Zealand ½ dz. 18.

Kumamoto Oysters, Baja, CA. ½ dz. 18.

Misty Point Oysters, Virginia ½ dz. 18.

Black Duck Salt Oysters, Virginia ½ dz. 18.

Oyster Sampler 2 of each of the above 24.

Jumbo Wild Mexican Shrimp Cocktail 17.

American Lobster Cocktail 26.

Chilled Shellfish Platter (for two) 80.

6 Oysters, 4 Mexican White Shrimp,
Half of Dungeness Crab, 6 Black Mussels
& Half of 1 ½ lb. Maine Lobster

Whole Channel Island Red Sea Urchin / Uni 17.

Sicilian Extra Virgin Olive Oil & Lemon

Spicy Yellowfin Tuna Tartare Toast 16.

Windrose Farms Smoked Chili, Pickled Shallots & Aioli

Alaskan Troll King Salmon Sashimi 18.

Avocado-Horseradish Puree, Ponzu & Coleman Farms
Radish Salad

Baja Kampachi Sashimi 15.

Jalapeno, Lime & Cilantro Salsa with Flowers

Caviar

*Served with Brioche Toast Points, Egg, Parsley, Shallots
& Crème Fraiche*

Siberian Osetra (France) \$100

Smaller Eggs, Dark Brown, It Has a Firm Texture &
Earthy Flavor.

Golden Imperial Osetra (Russia) \$160.

Incredible "Gold" Color, Buttery Flavor.

Appetizers

Crispy Calamari & Prawns 15.

Fennel & Anchovy Stuffed Olives with Garlic Anchovy Aioli,
Ponzu & Sweet Chili Sauce

Crab Cake Appetizer 18.

Remoulade, Wild Arugula Salad & Lemon

Steamed Mediterranean Black Mussels 14.

House Made Green Curry, Coconut Milk, Cilantro &
Green Onion

Steamed Littleneck Clams 18.

Bilbao Chorizo, Tomatoes, Herbs & White Wine

Pan Seared Spanish Octopus* 15.

Maggie Farms Shishito Peppers, Peruano Beans & Herbs with
a Smoked Tomato-Caper Vinaigrette & Lemon Aioli

Sautéed Hawaiian Prawns 22.

Brandy, Garlic, Shallots, Italian Herbs & Shrimp Butter with
Toasted Ciabatta

Burrata Cheese 16.

Pistachio Pesto, Pickled Tenerelli Farms Cherries &
Wild Arugula Lettuce with Saba

Soups & Salads

Clam Chowder 14.

Smoked Bacon & Weiser Farms Heirloom Potatoes

Red Lentil Soup 12.

Raita & Extra Virgin Olive Oil

Caesar Salad* 11.

Marinated White Anchovies, Parmesan, Parmesan Chips,
Croutons & Basil

Mixed Green Salad 12.

Tamai Farms Strawberries, Radish, Scallion, Candied Walnuts
& Goat Cheese with Balsamic Vinaigrette

Little Gem Salad 13.

Blue Cheese Dressing, Smoked Bacon, Cherry Tomatoes,
Heirloom Cauliflower, Pickled Red Onion, Croutons & Basil

Grilled Baja Kampachi Niçoise Salad 20.

Lettuce, Green Beans, Potatoes, Castelvetroano Olives, Capers,
Egg, Anchovies & Sun Dried Tomatoes in Red Wine Vinaigrette

American Lobster Salad 28.

Avocado, Little Gem Lettuce, Schaner's Citrus Vinaigrette &
Crispy Leeks

Dungeness Crab & Shrimp "Louis" Salad 23.

Romaine, Eggs, Radish, Avocado, Persian Cucumber,
Olives & Cherry Tomato

**Contains Raw Egg*

Entrées

Baby Broccoli & Fettuccine Pasta 20.

Beech Mushrooms, Schaner's Spring Onions & Pecorino Romano Cheese

Shellfish & Black Chitarra Pasta 28.

Black Mussels, Clams, Wild Mexican Shrimp, Dungeness Crab & Calamari with Garlic, Tomatoes, Basil & Chili Flakes

Dungeness Crab Enchiladas 23.

Three Cheeses & Spicy Caesar Salad

Barramundi Fish & Chips 25.

Firestone Beer Batter, Pickled Cucumber & Remoulade

Pan Roasted California White Sea Bass 32.

Gloria's Green Zucchini & Leek Mash with Kong's Blistered Cherry Tomatoes & Burnt Leek Vinaigrette

Pan Roasted Alaskan Troll King Salmon 38.

Black Garlic Chermoula, Couscous, Rutiz Farms Baby Broccoli & Spring Onions

Grilled Alaskan Halibut 37.

Thao Farms Baby Bok Choy, Green Onion, Carrots, Cilantro & Kimchi Vinaigrette on Sweet Potato Fondue

Seared New Bedford Day Boat Scallops 32.

Pork Belly, Cauliflower, Cherry Tomatoes & Farro Succotash with Sweet Chili Butter

Pan Seared Crab Cakes 34.

Avocado Puree with Arugula, Oven Dried Tomato & Shaved Fennel Salad

Herb Marinated Roasted Free Range Half Chicken 24.

Chive Whipped Potatoes, Swiss Chard & Pan Sauce

Grilled 12 oz. N.Y. "Steak & Frites" 39.

Green Peppercorn Sauce & Truffle Fries

add **Half of a 1½ lb. Lobster** additional 25.

Whole 1½ lb. Lobster additional 50.

Lobster Entrées

Steamed American Lobster 36. *per pound*

(1 ½ lb. or 2 lbs.) Gloria's Blue Lake Green Beans, Weiser Farms Heirloom Potatoes & Drawn Butter

Grilled American Lobster (3 lbs.) 36. *per pound*

Fresh Herbs, Lemon & Garlic Butter

Crab

Steamed Alaskan Golden King Crab (1 lb.) 49. *per pound*

Lemon & Drawn Butter

Chilled Dungeness Crab ½ Crab 32.

Sandwiches

(Available until 3PM)

8oz. Angus Sirloin Cheeseburger 15.

Arugula, Balsamic Caramelized Onions, Tomato, House Spread on a Sesame Brioche Bun with Truffle Fries

Grilled Chicken "Souvlaki" Pita Sandwich 15.

Butter Leaf Lettuce, Heirloom Tomato, Red Onion & Tzatziki with Fries

Shrimp and Pork Belly Sandwich* 19.

Bacon Crunch, Pickled Slaw, Cilantro & Jalapeno with Japanese Mayo on a Toasted Baguette Served with a Caesar Salad

Lobster Roll* 28.

Little Gem, Japanese Mayo & a Toasted Butter Roll with Fries & Pickled Cucumber

Featured

Appetizer

Crispy Maryland Softshell Crab 16.

Tenerelli Farms Yummy Rosa Plums, Radish & Mizuna Salad with Pickled Mustard Seeds & Plum Syrup

Entrée

Pan Roasted California White Sea Bass 32.

Gloria's Green Zucchini & Leek Mash with Kong's Blistered Cherry Tomatoes & Burnt Leek Vinaigrette

Sides

Gloria's Heirloom Cauliflower, Cherry

Tomatoes & Farro with Sweet Chili Butter 7.

Sautéed Maitake Mushrooms 8.

Rutiz Farms Baby Broccoli butter and shallots 8.

Gloria's Blue Lake Green Beans, Butter & Shallots 7.

Roasted Weiser Farms Heirloom Potatoes 6.

Grilled Green Farms Asparagus 9.

Yukon Mashed Potatoes 5.

Truffle Parmesan Fries 8.

Lobster Mashed Potatoes 10.