



P E S C A D A

Salads

Arizona Citrus Salad (gf, vg) 16
Shaved fennel, citrus dressing, local beets, mint yogurt, arugula, pistachio

Spanish Caesar* 15
Little gems, Spanish white anchovies, cured egg yolk, parmesan, croutons

Farmer's Salad (gf, vg) 15
Mixed greens, seasonal berries, cucumber, marinated summer squash, local goat cheese, toasted walnuts, apricot vinaigrette

Housemade Pasta

Argentine Red Shrimp 36
House-made squid rigatoni, nduja, spicy vodka sauce, herb bread crumbs, oven-cured tomatoes

Basil Spaghetti & Clams 32
Cockle clams (New Zealand), lemon butter sauce, guanciale, anchovy bread crumbs

Summer Cappelletti (vg) 28
Meyer lemon, spinach and ricotta filling, pistachio cream sauce, summer squash, roasted mushrooms

Lobster Risotto (gf) 48
Saffron risotto, lobster claws, knuckles, and tail, cream, aged parmesan, lemon zest

Mains

Alaskan Halibut (gf) 44
Sautéed apples, brown butter sage sauce, crispy prosciutto, wilted spinach

Chilean Sea Bass (gf) 48
Cauliflower puree, oyster mushrooms, asparagus, dill oil

Diver Scallops (gf) 46
Sumac-crusted scallops, wild rice, wild mushrooms, pecans, pumpkin volute

Portuguese Stew (gf) 36
White fish, red peppers & onions, tomatoes, coconut milk, saffron rice

Seafood Paella (gf) 48
Cockle clams (New Zealand), Dutch mussels (Casco Bay, Maine), diver scallops, white fish, Argentinian red shrimp, haricots verts, sofrito, saffron rice

Duroc Pork Chop (gf) 48
Citrus brine, aromatic mustard sauce, grilled peach, roasted brussel sprouts

Local Prime Ribeye (gf) 58
Olive oil mashed potatoes, red wine caramel, wild mushrooms, balsamic cipollini onions

Shellfish

Fresh Oysters
Sweet Jesus 3.75
Mineral-driven, slightly mossy, clean finish

Savage Blonde 4
Light and clean, brine-crisp meat, sweet stone finish

Pink Moon 4
Moderate brine, earthy and smooth, clean finish

Coconut Steamed Mussels 22
Fennel, tomatoes, herb infused coconut milk, jalapeño, lime

Baked Oysters 18
Breadcrumbs, cream, spinach, shallots, preserved lemon, jalapeño bacon

Small Plates

House Focaccia 10
Cod pâté & salsa brava

Bacon-Wrapped Dates 16
Cambozola cheese, Marcona almonds, mini grilled cheese sandwiches, apricot and apple jam

Smoked Salmon-Stuffed Eggs (gf) 18
Salsa brava, salmon caviar, aioli, crispy shallots

Crab Cake 20
Calabrian rémoulade, shaved fennel, paprika

Steak Tartare* (can be made gf) 24
Egg yolk, pickled shallots, caper berry, anchovy paste, Dijon mustard, toast points

Fritto Misto 25
Cuttlefish ink shrimp tempura, Rhode Island squid, seasonal vegetables, red pepper coulis

Grilled Australian Octopus (gf) 25
Broccolini emulsion, fennel, Yukon potato, baldi olives, oven cured tomatoes

Crab Toast 28
Jumbo lump crab, lemon basil aioli , apple, fennel, celery, crispy shallots , grilled brioche

Sides

Olive Oil Mashed Potatoes 8

Curry Cauliflower, Mint Yogurt 12

Charred Broccolini, Roasted Garlic 10

Grilled Asparagus, Lemon Butter Sauce 10

These items may be served undercooked. Consuming raw or undercooked meats or eggs may increase risk for food-borne illness